



FROG'S LEAP

1992 ZINFANDEL *Napa Valley*

THE BLEND

100 % Zinfandel

STATISTICS

harvested —

September 20 and October 6

13.9% alcohol

5.9 g/L total acidity

3.67 % pH

aged 16 months in French oak
and American oak

WINEMAKING

unfined

unfiltered

organically farmed fruit

WINEMAKER

John Williams

ABOUT THE VINTAGE

Early budbreak was followed by prolonged bloom induced by cool weather, June brought unseasonal rain, but worries of ill effects were erased by the warm, dry weather which continued throughout the summer. High temperatures brought a somewhat frenzied start to harvest in August, when it seemed all varieties would ripen at once. But a return to normally cool nights and foggy mornings allowed harvest to proceed at a more relaxed pace.

ABOUT THE WINE

Once again we've combined the elegance of our Rutherford Williams Ranch fruit with that of the tantalizing Battuello Ranch in St. Helena and the powerful Tamagni "Hell Hole" Vineyard in Calistoga. All of our grapes were organically grown and hand-harvested. Once crushed, the Zinfandel was naturally fermented, spending 16 months in small French and American oak before blending and bottling in May. As usual, our wine was bottled unfined and unfiltered to retain all the ZIN goodness!