



FROG'S LEAP

1995 ZINFANDEL

Napa Valley

THE BLEND

100% Zinfandel

RELEASE DATE

April 1997

STATISTICS

13.5% alcohol

6.3 g/L total acidity

3.7% pH

aged 15 months on

80% French and

20% American oak

WINEMAKERS

John Williams

Paula Siroky

ABOUT THE VINTAGE

The harvest season began unusually late, as we had a very cool September and early October, giving the grapes long "hang time". The season finished up with one and a half weeks of hot weather, which brought all the grapes to ripeness at the same time. Lots of sugar in the grapes, lots of flavor in the wine, with still plenty of acid to balance it all. All the makings for a very big wine.

ABOUT THE WINE

1995 marks the first vintage of Frog's Leap Zinfandel made predominately from the White Barn Vineyard on St. Helena's western bench. Locals know the White Barn for the wide variety of cultural activities staged there by owners Nancy and David Garden.

Within a few yards of the growing vines, theater, art and opera lend a distinctive air to the milieu of the Vineyard. Wine drinkers, however, are much more likely to be impressed by the depth of the Zinfandel produced here on the classical, well-drained alluvial soils of these upland benches. These low-vigor stoney soils produce small amounts of grapes perfectly balanced and richly concentrated. We think aficionados of Frog's Leap Zinfandel will appreciate the addition of this outstanding vineyard to our Zinfandel profile.

The White Barn Ranch makes its debut with convincing black cherry fruit, smokey oak and great depth. This fruit is blended generously with fruit from the Williams Ranch on the Rutherford Bench. Long-time drinkers of Frog's Leap Zin know the contribution of the Williams Ranch: trademark zesty spiciness and brightness of flavor. Obviously it is not coincidence that we have chosen some of the best vineyard land in the Napa Valley to make this fine wine. The result...one exceptional Zinfandel from two exceptional vineyards.