



FROG'S LEAP

1996 ZINFANDEL *Napa Valley*

THE BLEND

96% Zinfandel
4% Petite sirah

PRODUCTION

7,700 cases

RELEASE DATE

April 1999

STATISTICS

harvested —
September 2 - October 11
13.5% alcohol
5.8 gr/1 total acidity
3.68% pH

WINEMAKING

native yeast
natural malolactic
aged 15 months in
80% French - 20% American
oak

WINEMAKER

John Williams
Paula Siroky

ABOUT THE VINTAGE

An unseasonably warm winter with substantial rainfall launched the 1996 growing season with an early bud break. A cool spring was followed by intermittent rain during the May bloom period, causing shatter in many vineyards and reducing the potential crop size. A relatively warm summer with several heat spells speeded veraison and ripening, while a cooling trend in September allowed grape flavors to catch up with sugars, bringing the fruit into excellent balance. Smaller clusters and a light crop resulted in deeply flavored grapes, with the overall harvest down by 20-30%.

ABOUT THE WINE

With aromas of clove and brambly fruit, the 1996 Zinfandel reveals itself to be a beauty full of raspberries and chocolate flavors all underscored with that trademark zesty spiciness. Rich and quaffable, the silky smooth flavors are balanced by a brightness that makes this wine the perfect companion for those lively summer barbeque. It is sure to please!