



FROG'S LEAP

1998 ZINFANDEL *Napa Valley*

THE BLEND

93% Zinfandel
4% Petite Sirah
3% Napa Gamay

RELEASE DATE

May 2000

STATISTICS

harvested —
September 124 - October 15
23.7° brix at harvest
13.9% alcohol
6.2 g/L total acidity
3.46 pH
aged 14 months in French and
American oak

WINEMAKERS

John Williams
Paula Siroky

A BRIEF HISTORY

Yes, we have noticed that the monster Zins of the '70s are still in fashion. And yes, just like fashion they command monster prices based on their "big" alcohol, "big" flavors, and "big" bottles.

Maybe it's that we found our early inspiration for Zinfandel from a different source. Instead of reinventing Zinfandel, we looked to the past and the incredible Zins of the '40s and '50s. Those wines taught us the lessons that the old-timers knew: that field blends of Petite sirah, Carignane, and sometimes Napa gamay all picked at ripeness (not as raisins) added color, aromatics, and earthy complexity. In other words, the help of other varietals was needed to reveal the Zinfandel grape's true flavors. These principles form the foundation for our wine today.

ABOUT THE WINE

It's a gift from nature when a vintage arrives beautifully and we knew we had a naturally well-balanced wine from the very start. The 1998 Zinfandel followed a natural rhythm from the moment the fruit came in leaving little for a winemaker to do other than step out of the way. Silky and smooth with balanced flavors. This wine is an inherent beauty: great color, a naturally high acidity and bright fruit flavors of raspberry and spice. We really appreciate it when nature does all the hard work.