



FROG'S LEAP

2000 ZINFANDEL *Napa Valley*

THE BLEND

87% Zinfandel
St. Helena
Rutherford
7% Petite Syrah
Rutherford
6% Carignan
St. Helena

PRODUCTION

8,800 cases

RELEASE DATE

April 2002

STATISTICS

harvest ~
August 30 – October 31
14.2% alcohol
6.2 gr/1 total acidity
3.64 pH

WINEMAKING

native and inoculated yeast
fermented
natural malolactic
14 months American oak
unfined
unfiltered

WINEMAKERS

John Williams
Paula Siroky

ABOUT THE VINTAGE

This vintage was near textbook in every aspect. Normal winter rainfall, perfect bud break, even flowering, predictable showers during set, a June swoon, then slow, even ripening right up to the start of the even-paced harvest. After the more extreme conditions of the three previous vintages, growers and winemakers kept waiting for the “other shoe to drop.” In the end, the other shoe was a picture perfect, classic Napa Valley vintage.

ABOUT THE WINE

Aficionados of our very early Zinfandel vintages may remember the contributions of the Battuello Ranch; the deep raspberry aromas and the surprising freshness of flavors provided by those 40-year old vines. Our 2000 Zinfandel marks the return of Battuello Vineyard to the Frog's Leap blend. To this we have brought a streak of complexity typical of the best traditional field blend Zinfandel of yore with a bit of old vine Carignan (more than 80 years old). For a number of years, Frog's Leap has been cultivating a collection of older Zinfandel vineyards, primarily from the slightly warmer St. Helena appellation. These vines, dry farmed and organically grown, provide wines of great aromatic depth and wonderful balance of flavors achieved without extraordinary alcohol degree. Our 2000 Zinfandel provides great drinking pleasure and a better promise for its future enjoyment.