



FROG'S LEAP

2001 ZINFANDEL *Napa Valley*

THE BLEND

87% Zinfandel
St. Helena
Rutherford
11% Petite Sirah
Rutherford
6% Carignan
St. Helena
4% Napa Gamay
Rutherford

PRODUCTION

10,340 cases

RELEASE DATE

April 2003

STATISTICS

harvest ~
September 5 – October 15
24.3 ° brix
14.5% alcohol
6.2 gr/L total acidity
3.69 pH

WINEMAKING

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

WINEMAKERS

John Williams
Paula Siroky

ABOUT THE VINTAGE

Spring came early to the Napa Valley in 2001, following an unusually mild winter. After a rare April frost (we were up 9 full nights) the vintage settled into a very warm, early summer with record high temperatures in May and June. As if in compensation, July and August cooled down allowing for all-important hang-time and picture-perfect harvest conditions.

ABOUT THE WINE

Old time Zinfandels were traditionally composed of a blend of grape varieties rather than 100% Zinfandel grapes. Blended grapes such as Petite sirah or Carignan were added to give the wine more complexity while backbone and color came from Petite sirah and fruitiness and lightness from Carignan. Frog's Leap continues this winemaking tradition by incorporating the same traditional blenders into our Zinfandel. True to its heritage, our 2001 Zinfandel is rich and elegant, a beauty of great color, lush fruit with silky smooth balanced flavor. An ultimately drinkable wine in the most traditional sense.