



FROG'S LEAP

2002 SYRAH

Napa Valley

THE BLEND

100% Syrah
Carneros

PRODUCTION

445 cases

RELEASE DATE

July 2004

STATISTICS

harvest ~ October 8
24.7° brix at harvest
14.2% alcohol
6.1 gr/1 total acidity
3.78pH

WINEMAKING

fermented with native yeast
natural in-barrel malolactic
aged 13 months in French
oak barrels
several aerated rackings
unfined
unfiltered

WINEMAKERS

John Williams
Paula Moschetti

A BRIEF HISTORY

A recent addition to the Frog's Leap family of wines - since 2000 - our Syrah allows us to try our hand at crafting a wine with a rich history stretching from the Côtes du Rhône to Australia. Grown in Carneros, where Napa Valley Syrah has its own history and pedigree, our good friends and long-time partners Tony and JoAnn Truchard tend these precious vines. From a rock-strewn terrace overlooking the San Pablo Bay, these grapes truly capture the unique soil-born flavors of this special vineyard. With our precious five tons of Syrah we respectfully stand our winemaking distance allowing the fruit's spicy, black pepper flavors and silky texture to shine through. Voluptuous and elegant describes the Frog's Leap Syrah - think Sofia Loren.

ABOUT THE WINE

Favoring restraint over brutishness the 2002 Frog's Leap Syrah follows step with our long-established winemaking style. The wine opens with soft floral and perfumed notes that lead to red fruits of raspberry and cherry. Fleshy and silky on the palate, flavors of rich plum give way to the wine's earthy, smoked meat alter ego. Bright and fresh with soft tannins this wine is pleasantly quaffable. Perfect with grilled meats and veggies, this wine achieves culinary nirvana when paired with Sheboygan style brats.