



FROG'S LEAP

2002 ZINFANDEL *Napa Valley*

THE BLEND

78% Zinfandel
16% Petite Sirah
5% Carignan
1% Napa Gamay

PRODUCTION

11,500 cases

RELEASE DATE

April 2004

STATISTICS

harvest ~
September 11-October 31
24.1 ° brix
14.1% alcohol
6.1 gr/L total acidity
3.67 pH

WINEMAKING

2-day cold soak
native and inoculated yeast
natural malolactic in barrel
14 months American oak
2-7 year old wood

WINEMAKERS

John Williams
Paula Moschetti

ABOUT THE VINTAGE

Vintage 2002 will be remembered for its long, mostly mild growing season that ended in a hectic, compressed harvest. The season began with some bouts of frost in April, followed by some late rains in May. Summer presented ideal growing conditions and warm days and cool nights, producing deep colors and ripe well-developed flavors. 2002 will be best known for a balanced crop showing intense color and flavor concentration.

ABOUT THE WINE

Once again, Frog's Leap has taken the kitchen-sink approach to making Zinfandel, using liberal additions of Petite Sirah, Carignan and Napa Gamay. Harkening to the great tradition of old-time field blends, we have found that these blending components lead to delicious complexity and superb drinkability without the mind-searing alcohol levels of many modern Zinfandels.

The challenge presented by the large, thin-skinned zinfandel grape is that it doesn't naturally produce intense color and big structure without extended hang time. And with lengthy time on the vine one runs the risk of producing raisiny flavors with a high alcohol content marked by little sweetness and acidity. Old-timers never allowed their grapes to hang too long; they knew a quart of petite sirah could color a whole vat of zinfandel, a little carignan could give oomph to the aromatics, and a little gamay would augment the wine's complexity.

So how does our kitchen sink taste? Forget the metaphor, the 2002 Zinfandel is sheer pleasure. Its deep purple color, outrageous wild-berry aromatics, and stunningly rich flavors are a hedonistic delight. Maybe those old-timers knew something.