



FROG'S LEAP

2003 PINK La Grenouille Rouganté *Napa Valley*

THE BLEND

95% Valdiguie (Napa Gamay)
3% Muscat
2% Petit Sirah

PRODUCTION

726 cases

RELEASE DATE

March 2004

STATISTICS

harvest ~ October 15
19.4° brix at harvest
11.0% alcohol
3.01 pH
6.4g/L total acidity
0.64% residual sugar

WINEMAKING

de-stemmed
crushed directly to press
3 hours of skin contact
lightly pressed & fermented
with *Côtes de Provence* yeast
cold stainless steel fermented
cold stainless steel aged

WINEMAKERS

John Williams
Paula Siroky

ABOUT THE VINTAGE

Vintage 2003 was characterized as starting late, producing lower yields, and ending with an intense harvest of ultimately superb quality. Early cooling rains delayed bud break yet the picture-perfect summer helped the small crop gain ground. As harvest approached, we thought we had an extra week to ten days to prepare with the possibility of the first Labor Day start in years. Then it hit: a spate of very warm days that had the fruit cascading into the cellar and filling every fermenter before we could catch our breath! When we finally sorted things out and had a chance to review the new wines, we were excited. Excellent color, superb balance, great intensity and flavors in abundance. It was quite a year.

ABOUT THE WINE

This is our third release of La Grenouille Rouganté, our version of a serious European style rosé. Our 2003 Pink brings a bit more sophistication with the addition of a dash of petite sirah for color and a dab of muscat for pizzazz to the 80-year old year-old Valdiguie (locally known as Napa Gamay). Still light on its feet, the wine is bright and fruity with all the freshness of wild meadow strawberries. The result is a delightfully flavorful yet dry rosé: easy to drink by the glass or grab a carafe and share with friends over a picnic.