



FROG'S LEAP

2003 SYRAH

Napa Valley

THE BLEND

100% Syrah
Carneros

PRODUCTION

320 cases

RELEASE DATE

July 2005

STATISTICS

13 % alcohol
5.7 gr/1 total acidity
3.90pH

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

The 2003 growing season lent itself perfectly to the style of the Frog's Leap Syrah — a small crop was set in the spring and a long cool harvest brought development of the spicy flavors and lean, elegant mouthfeel that we love. Out of the glass fruit aromas of dark cherry and fig are matched equally by the wine's intense meaty and sus bois (damp earth) character. Across the palate is where this wine shows its tendencies towards restraint, favoring a polished texture to the "sweet fruit/high alcohol" qualities all too common today. The long finish of the wine, driven by its bright acidity, offers final flavors of pomegranate and white pepper, making it the perfect foil for grilled squab or duck risotto.