



FROG'S LEAP

2006 PINK La Grenouille Rouganté *Napa Valley*

THE BLEND

98% Valdiguie (Napa Gamay)
2% Petite Sirah

PRODUCTION

1,120 cases

RELEASE DATE

March 2007

STATISTICS

harvest ~

September 3, 4 and 24

20.0° brix at harvest

11.7% alcohol

3.20 pH

6.3 g/L total acidity

0.63% residual sugar

crushed directly to press

WINEMAKERS

John Williams

Paula Moschetti

A BRIEF HISTORY

Our Napa Valley La Grenouille Rouganté “Pink” is primarily composed of the French varietal Valdiguie (known in the United States as Napa Gamay) with just a splash of Petite Sirah. During the early part of the twentieth century Gamay vineyards were plentiful in the Napa Valley. A century later, just a few of these old-vine vineyards can still be found. Our Pink comes from vines dating back eighty years. These old vines continue to produce small amounts of fruit with plenty of Gamay character. This variety is not an intense one, in color nor the depths of its flavors. Truly, Gamay rarely makes a compelling red wine but lends itself perfectly to an attractive rosé. A very light handling of this fruit, to retain its delicate aromas and bright fruit flavors was our goal in making this a fun, light refreshing drinking wine.

ABOUT THE WINE

Think Côtes du Provence. Think “the best of a summer’s day.” Think Pink. The lovely salmon-pink color of our 2006 La Grenouille Rouganté reflects the fact this wine is genuine from grape to glass and not a by-product of some other winemaking endeavor (known by the French term ‘saignée’). Aromas of watermelon, rhubarb and hints of white flowers fill the glass while summer fruit flavors of strawberry, sour cherry and watermelon quench one’s thirst. Lifted by bright, natural acid and low alcohol the wine is lively, crisp and refreshing, the perfect companion to a warm, sunny day.