



FROG'S LEAP

2007 PINK La Grenouille Rouganté *Napa Valley*

THE BLEND

92% Valdiguie (Napa Gamay)
4% Petite Sirah
4% Carignane

PRODUCTION

681 cases

RELEASE DATE

March 2008

STATISTICS

harvest ~

September 4 and 12
22.4° brix at harvest
12.4% alcohol
3.04 pH
6.8 g/L total acidity
0.42% 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

The lovely, soft-pink color of our 2007 La Grenouille Rouganté reflects the fact that this wine is genuine from grape to glass and not a by-product of some other winemaking endeavor. 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.