



# FROG'S LEAP

## 2008 ZINFANDEL *Napa Valley*

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### THE BLEND

80 % Zinfandel  
19 % Petite sirah  
1% Carignan

### RELEASE DATE

Fall 2010

### STATISTICS

harvested —  
August 25 - August 31  
24.7° brix at harvest  
13.7% alcohol  
6.4 gr/L total acidity  
3.66 pH  
aged 12 months in American oak

### WINEMAKERS

John Williams  
Paula Moschetti

### A BRIEF HISTORY

Yes, we have noticed that the monster Zins of the '70s are still in fashion. And yes, just like fashion they command monster prices based on their "big" alcohol, "big" flavors, and "big" bottles. But Frog's Leap Zin is different: you can't use this stuff to light your charcoal grill.

Maybe it's that we found our early inspiration for Zinfandel from a different source — instead of reinventing Zinfandel, we looked to the past and the incredible Zins of the '40s and '50s. Those wines taught us the lessons that the old-timers knew: that field blends of Petite sirah, Carignan, and Napa Gamay all picked at ripeness (not as raisins) added color, aromatics, and earthy complexity. In other words, the help of other varietals was needed to reveal the Zinfandel grape's true flavors. These principles form the foundation for our wine today.

### ABOUT THIS WINE

In the centuries-old tradition of the “field blend” the 2008 Frog's Leap Zinfandel reveals the great character and multi-layered nuances of its almost forgotten varietals. The Zinfandel offers lush layers of wild raspberry and mulberry underscored with a touch of cinnamon and white pepper. The ‘Pets’ deepen the rich dark color, add a weighty mid-palate and strengthen the flavors of blueberry and spice while that dash of Carignan helps to drive the finish. The tannins are polished and the texture is plush. With an alcohol under 14% this wine is rich yet quaffable and is the perfect partner for your next barbeque.