



## FROG'S LEAP

### 2009 PINK La Grenouille Rouganté *Napa Valley*

---

#### THE BLEND

66% Zinfandel  
34% Valdiguie (Napa gamay)

#### PRODUCTION

1179 cases

#### RELEASE DATE

March 2010

#### STATISTICS

harvest —

September 18

21.0° brix at harvest

12.1% alcohol

3.29 pH

7.0 g/L total acidity

0.23% residual sugar

crushed directly to press

#### WINEMAKERS

John Williams

Paula Moschetti

#### A BRIEF HISTORY

Perhaps no two grape varieties played a greater role in the early years of the Napa Valley than zinfandel and valdiguie (known in the valley as Napa gamay). Both were heavily planted during Prohibition (our vines date back to the early 1930's) as varieties that could be easily shipped to home winemakers. Out in the vineyard one can almost imagine these two old warriors trading stories about all the changes they have seen over the years. But truth be told, in some years these aging giants don't quite measure up when it comes to producing sufficient color to make a deep red wine, even as they yield small amounts of fruit with complex flavors. The perfect solution? Rosé, of course! And not just Rosé — but a traditional purposely made wine that celebrates the dry, crisp flavors and fruity aromas reminiscent of the great rosés of the Côtes du Provence.

#### ABOUT THE WINE

The 2009 La Grenouille Rouganté aka "Pink" is genuine from grape to glass. It is a wine of pure intention made from grapes grown specifically for this purpose, not the commonly seen by-product wine known as a saignée. The historic Valdiguie grape produces a lovely pink color with spirited fruit flavors. When paired with some old-vine Zinfandel the resulting wine gains a measure of depth and a bit of richness. The wine yields aromas of watermelon and strawberry laced with subtle hints of white summer flowers. Clean, refreshing and balanced the wine stays lively through its long, dry finish. The result is a delightfully flavorful yet dry rosé — the perfect wine to share with friends over a picnic.