



FROG'S LEAP

2011 PINK La Grenouille Rouganté *Napa Valley*

THE BLEND

59% Valdiguie (Napa gamay)
41% Zinfandel

RELEASE DATE

February 29, 2012

STATISTICS

harvest —

September 13 – October 27

21.0° brix at harvest

12.1% alcohol

3.10 pH

6.9 g/L total acidity

0.33% residual sugar

crushed directly to press

WINEMAKERS

John Williams

Paula Moschetti

VINEYARDIST

Frank Leeds

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 2011 La Grenouille Rouganté once again derives its soul from the blending of two old friends: ancient-vine Valdiguie and old-vine Zinfandel. A wine of pure intention, the 2011 La Grenouille Rouganté is genuine from grape to glass. One whiff and you are charmed by aromas of watermelon and white summer flowers. Light and crisp with a lovely depth of flavor which is balanced by bright acid and low alcohol. It's the perfect partner to Serrano ham or serve it on ice, we won't tell!