



# FROG'S LEAP

## 2011 ZINFANDEL *Napa Valley*

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### THE BLEND

85% Zinfandel  
14.5 % Petite sirah  
0.5% Carignan

### RELEASE DATE

April 2013

### STATISTICS

harvested —  
September 19 - October 3  
23.5° brix at harvest  
13.8% alcohol  
6.0 g/L total acidity  
3.72 pH  
aged 12 months in American oak

### WINEMAKERS

John Williams  
Paula Moschetti

### VINEYARDIST

Frank Leeds

### 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 sometimes 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

The aromatics of this classic field blend present a delightful challenge to the nose. Not exactly fresh fruit and not really jam, either. Rather, it's like a bunch of summer fruit—strawberry, raspberry, fig, and huckleberry—all conserved together in one aromatic package. It's sophisticated in the depth of its aroma profile and fun at the same time. The flavors are a big surprise as well—no jammy sweetness. Instead the wine is taut, refined and reminiscent of a very fine Tuscan Chianti and absolutely the right counterpoint to the aromas. This wine promises great things for sophisticated culinary efforts a few years down the line, but in the meantime you'll love it with this summer's barbeques!