



## FROG'S LEAP

### 2012 PETITE SIRAH *Galleron Vineyard — Rutherford*

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#### THE BLEND

100% Petite sirah  
100% Rutherford

#### RELEASE DATE

July 2014

#### STATISTICS

harvested —  
September 10  
23.7° brix at harvest  
13.7% alcohol  
6.2 g/L total acidity  
3.66 pH  
aged 12 months  
in French oak

#### WINEMAKERS

John Williams  
Paula Moschetti

#### VINEYARDIST

Frank Leeds

#### A BRIEF HISTORY

For over 100 years, Cabernet Sauvignon has been the grape of choice in Rutherford — Niebaum, Tchelistcheff, and Daniel all established that fact. However, during that time, another red grape began to slowly gain fame in Rutherford, albeit on a much smaller stage. Petite sirah was grown alongside the Zinfandels of the day by many an old time grower and it was known to thrive in the “dust.”

During the initial planting of the Galleron Vineyard in 1998, Frank Leeds, our vineyard guru, gave his uncle and pioneering grape grower, Roy Chavez, a tour. When Roy saw the gravelly soils that stretch across the south side, he intuitively uttered, “You should put some Pets on that gravel.” And so we did. There are some who believe that every plot of soil in the Napa Valley can be matched to a particular varietal and yield extraordinary results. We can't say that for sure, but when it comes to this little patch of Petite sirah, we feel we have found a match made in heaven.

#### ABOUT THE WINE

When a classic variety meets a superlative vintage...well let's just say those barrels get tasted a little bit more often. Gravitas was the first word that came to mind upon opening a bottle of the 2012 Frog's Leap Petite Sirah. Blueberries, yes, but warm blueberries just picked off the vine. Plum, yes, but more like the ripe Santa Rosa plums fresh off the tree on a warm sunny day.

In short the 2012 has everything we've come to expect from Frog's Leap Petite Sirah and then just a little bit more: beautiful color, gorgeous aromas, silky flavors all while being balanced and restrained. And just enough 'dust' to claim its Rutherford birth. I recently had it with a roasted garlic and aged goat cheese tart. Delicious!