



## FROG'S LEAP

### 2012 PINK La Grenouille Rouganté *Napa Valley*

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#### THE BLEND

82% Valdiguie (Napa gamay)  
18% Zinfandel

#### RELEASE DATE

March 2013

#### STATISTICS

harvest —

September 11 – September  
27

19.8° brix at harvest

11.2% alcohol

3.21 pH

6.4 g/L total acidity

0.02% 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

As might be expected from the spectacular 2012 growing season, there just seems to be a little bit more "summer" in our 2012 Pink bottling. We relied a bit more heavily on our 65-year old Valdiguie vines this year with a result that is a bit more nuanced and complex while still retaining its charm and delightful freshness. Aromatically the 2012 Pink is giving us a little more depth...think pomegranate with a touch of orange peel. Delightful flavors dance across your palate...rhubarb, perhaps? Toss a bottle in your summer picnic hamper...it's the perfect partner with crispy fried chicken, an aged Asiago and a crisp baguette.