



# FROG'S LEAP

## 2012 ZINFANDEL *Napa Valley*

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### THE BLEND

76% Zinfandel  
23% Petite sirah  
1% Carignan

### RELEASE DATE

April 2014

### STATISTICS

harvested —  
September 10 - September 17  
23.6° brix at harvest  
13.7% alcohol  
5.8 g/L total acidity  
3.64 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

What happens when you combine Frog's Leap's classic Zinfandel style with one of the finest vintages in recent memory? Superb raspberry, huckleberry aromas followed by taut, refined, seductive flavors of red fruit compote layered with spice and a sensuous mouth-feel that makes this wine one for the ages. This is serious wine: beautifully proportioned and sophisticated. We will understand your desire to drink this wine now at your summer barbeques but, we beg you, consider putting a few bottles down in your cellar. We're putting down an extra few ourselves!