



FROG'S LEAP

2013 ZINFANDEL

Napa Valley

THE BLEND

77% Zinfandel
22% Petite sirah
1% Carignan

RELEASE DATE

April 2015

STATISTICS

harvested —
August 28 - September 27
24.0° brix at harvest
13.8% alcohol
6.0 g/L total acidity
3.68 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 THE WINE

Perhaps it's just me being the second child, but I've always had a soft spot for the vintage following the one universally described as great. Yes, the '61 and '82 Bordeaux were laudable but I somehow found the '62s and '83s to be much more satisfying! And so it goes with our 2013 Zinfandel, perhaps standing in the shadow of the acclaimed 2012s, but doing so with grace and confidence.

The 2013 vintage was actually a very fine one with lower yields that produced fruit with those succulent warm summer flavors easily identifiable in this beautiful wine: aromas of cinnamon and brambly fruit followed by flavors of cherry, fig, and huckleberry. With all the potential to age gracefully there is something more: a sense of humility ringed with self-confidence that is both charming and delicious.