



## FROG'S LEAP

### 2016 ZINFANDEL *Napa Valley*

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#### THE BLEND

78% Zinfandel  
20% Petite sirah  
2% Carignan

#### RELEASE DATE

May 2018

#### STATISTICS

harvested —  
August 20 - September 13  
24.6° brix at harvest  
13.8% alcohol  
5.6 g/L total acidity  
3.71 pH  
aged 13 months in 80% American  
oak and 20% concrete cubes

#### WINEMAKERS

John Williams  
Paula Moschetti  
Rory Williams

#### 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.

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

In our first 37 years starting with 1981, Frog's Leap has made some remarkable wines from our Zinfandel vineyards. But, some vintages stand out for their perfect balance and amazing depth of flavor. 2016 is going to be one of those vintages. I have already instructed staff to double the amount of this vintage to be laid down in our cellar for future years.

Lush fruit, deep purplely color, mouth-filling flavors, perfect balance, remarkable drinkability...need I go on? Yes, pour it with pride for your next preparation of osso buco. But, please, please try to put some in the far reaches of your cellar...you will thank me later.