

Wine & Spirits

FROG'S LEAP

2021 ZINFANDEL
NAPA VALLEY



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“Rory Williams reports that dry farming through the third drought year in a row held yields down by 20 percent. The Frog’s

Leap team encouraged freshness in the wine by cold-soaking Petite Sirah and adding it to the fermenting Zinfandel; they also aged most of the lot in concrete. It’s clean and direct, with firm, blue-black fruit that lasts long past each sip.”

— *Reviewed by Joshua Greene*

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DRY-FARMED AND ORGANICALLY GROWN

OUR ZINFANDEL STORY All our Zinfandel is farmed without irrigation in the gravel-rich alluvial soils of the St. Helena AVA, just to the north of Rutherford. Petite Sirah and Carignane (traditional companion grapes in California’s famous old-vine field blends) are planted alongside and when co-fermented in the same tank these high-acid, high-tannin varieties provide all the bones that Zin needs — letting the joyful fruit take center stage. In the cellar, the wine is aged in small concrete vessels, preserving the freshness of the fruit and allowing structure to develop without relying on excessive oak, yielding an up-tempo, old-school Zinfandel that defies expectations for drinking now, as well as holding firm for aging well into the future.