

WINE ENTHUSIAST

FROG'S LEAP

2021 ZINFANDEL
NAPA VALLEY



94
POINTS

EDITORS' CHOICE

“Mouthwatering and delicious with crisp acidity and a driving finish, this wine offers

a pleasing range of flavors including mixed cherries, cranberries, warming spices and savory accents. Both friendly and beguiling, it has pleasing approachability and depth. Firm while moderate tannins and mouthwatering acidity create a palate-cleansing accompaniment to a wide range of foods.”

— *Reviewed by E.C.B.*

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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.