

Blend 36% Zinfandel, 15% Cinsault, 13% Petite Sirah, 13% Carignane, 10% Tempranillo, 9% Merlot, 4% Syrah

AVAs 27% Mokelumne Hills, 25% Sierra Foothills, 22% Yorkville Highlands, 22% Redwood Valley, 4% Napa

> Bottled July 17th 2024



PRODUCED AND BOTTLED BY FROG'S LEAP

A red wine blend in celebration of the wonderful and diverse terroirs of our home state.

After more than four decades of dedication to making wines that deeply reflect the unique terroirs in which they are grown, it's easy to forget that Frog's Leap began as a crazy idea. Despite starting with little more than a few hundred bucks and a playful name, our passion for great wine has sustained us through 40 years of pushing the envelope and producing wines that we are proud to grow, make, drink and share.

The Napa Valley is our winery home, but we identify strongly as California winemakers, and we love our diverse, eclectic state — home to 139 designated appellations, hundreds of grape varieties, and an ever-expanding set of like-minded winegrowers who share our passion for conscientious viticulture. Usually tucked away in little-visited corners of the state, these vineyards produce delicious grapes despite existing on the outskirts of mainstream viticulture — the result of a family or individual that refused to give up on the true spirit of California winemaking, which is the freedom to make good on one's crazy idea.

We love these vineyards and the wines they make, and we want in. Enter Flycatcher — a cheeky nod to our signature Frog's Leap wines, sourced a little further from home. Our intent is a fresh, fruity, and deliciously drinkable red wine whose sources will evolve and expand as we discover more folks who are willing to entrust us with their fruit. Its up-tempo nature makes it compatible with a broad variety of food, making it the kind of wine that we'd always feel comfortable uncorking, even if it's just Tuesday night and we're making pizza.

We've never been big fans of being normal or business-as-usual at Frog's Leap, and we've spent years finding ways to innovate and push boundaries. Whether with organic farming, dry farming, social responsibility, or climate awareness, we feel that our commitment to diversity and resilience in all aspects of our business helps us make better wine, sustain our community, and better tell the stories of the people and places that we find fascinating. Flycatcher is our newest effort to keep that spirit going — we hope you enjoy it!

About the Wine

Flycatcher's sophomore vintage sees the return of the old-vine Zinfandel (planted 1963) from the Five Starr ranch in the Mokelumne River sub-AVA of Lodi, as well as the aromatic, earthy Merlot and mineral-fruity Petite Sirah from a duo of high-elevation vineyards in the Yorkville Highlands area of Mendocino. Joining the party this year are four newcomers. Two are from the Sierra Foothills: earthy, upright Tempranillo from (Continued)



Winemakers John Williams Rory Williams Pablo Polanco

Final Chemistry 13.2% alcohol by volume 5.12 g/L total acidity 3.69 pH 0.04% residual sugar

Cases Produced 4,472



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Saureel Vineyards in the Gold Hill district and soft, quaffable Cinsault from the Brambila Vineyard. From the Redwood Valley area of Mendocino comes some fruity, nervy old-vine Zinfandel grown by the Martin-son-Testa family, and rich, spicy Carignane grown by our good friends Pam and Tom Ricetti (the same vineyard from which we source our rosé). A bit of Syrah from Truchard Vineyards also snuck its way in.

Harvest began on September 13th in Lodi and finished on October 20th in the Yorkville Highlands. All lots were destemmed, crushed lightly, and fermented in stainless steel at our home in Rutherford. After finishing their fermentations, the Flycatcher lots were aged in a combination of 2- to 5-year-old French and American oak barrels for 8 months, with two gentle rackings. No new oak was used in Flycatcher.

In the Glass

Generous but up-tempo fruitiness from the Zinfandel meets some serious backbone and savory depth from the Tempranillo, Merlot and Petite Sirah. The soft, friendly drinkability of Cinsault provides lift, keeping the strong personalities in balance, and spicy, floral Syrah shuts down the party. Layered but eminently drinkable, the '23 is best served at a cool cellar temperature, around 55F.