



## FROG'S LEAP

### 2021 ZINFANDEL NAPA VALLEY



#### A BRIEF HISTORY

We are big believers in Zinfandel, and we think you should be, too. Delicious, exuberant fruity aromas belie a sophistication to our wine that pushes the boundaries of what it means to be serious Zinfandel, and lay the foundation for the unexpected—a Zin that can age. I have always tried to push our style in the direction of freshness, balance and elegance, which I believe yields a wine that is both more enjoyable and better reflective of the beautiful vineyards in which we grow our grapes. We farm our Zinfandel in St. Helena, just five miles north of our home in Rutherford, with the vast majority coming from just two vineyards, White Barn and Molinari, both of which sit in the gravel soils of the large alluvial fan that defines this appellation. Zinfandel thrives in this kind of soil; unfortunately for Zinfandel, Cabernet also does well in this soil, and Zin is a vanishing quantity in Napa, despite its seeming ubiquity in the rest of California. However, we continue to farm this heritage grape, in the belief that there is no better grounding for the elegant style of Zin that we love. JW

#### ABOUT THE WINE

The 2021 vintage was the capstone of three consecutive years of historic drought in Napa Valley, with an annual rainfall of only 12 inches—about 33% of normal. The most recent previous three-year period of similar dryness happened almost 50 years ago, so we were in for it! Our deeply-rooted Zinfandel, Petite Sirah, and Carignane vines, which have an average age of 33 years between them, seemed to take the dry year in stride. Dry farming in a drought—no problem! Well, except that they did yield about 20% less than in a normal year. Oh well! As my mom used to say, “good things come in small packages.” These vines dug deep and produced some extraordinary flavors to make a memorable wine.

Using our now well-established technique of cold-soaking the Petite Sirah portion of the co-ferment and then infusing it into the fermenting Zinfandel ten days later, we lock in the freshness of the fruit and accentuate the elegance of the resulting wine. A dash of Carignane adds additional acidity and structure, preserved nicely by our practice of aging Zinfandel largely in small concrete tanks. The resulting wine is beautiful: deeply flavored, balanced, and fresh—a great summer drinker to be sure, especially with a quick chill. But don't be afraid to put a few bottles away in the cellar; like all Frog's Leap Zins, this wine has decades of life ahead of it. RW

#### THE BLEND

81% Zinfandel, 10% Petite Sirah,  
9% Carignane  
45% *White Barn vineyard, St. Helena – Zinfandel*  
27% *Molinari vineyard, St. Helena – Zinfandel  
and Petite Sirah*  
7% *Gonzalez vineyard, St. Helena – Zinfandel,  
Petite Sirah and Carignane*  
21% *Small lots from Galleron, Pesch – Charbono,  
and Ricetti – Petite Sirah and Carignane*

#### STATISTICS

harvested: September 2 - 11  
harvest chemistry: 23.1° brix, 6.2g/L total acidity,  
3.54 pH  
final chemistry: 13.6% alcohol, 5.9.g/L total acidity,  
3.68 pH, 0.04% residual sugar  
bottled December 1 2022 8,300 cases produced

#### WINEMAKERS

John Williams  
Rory Williams  
Pablo Polanco

#### VINEYARDIST

Frank Leeds

#### THE VINES

100% Certified organic and dry farmed. Soil types are primarily the gravelly loams of the Cortina and Bale soil series. The vines at Ricetti are in the gravelly-sandy alluvial loams of the Pinole series.

BALANCE, RESTRAINT AND DEEP RESPECT FOR THE NATURAL EXPRESSION OF THE VINE