

FROG'S LEAP WINERY



ZINFANDEL 2022

St. Helena

ABOUT FROG'S LEAP WINERY

Frog's Leap Winery is a benchmark Napa Valley estate that has been a champion of organic, dry-farmed viticulture and minimal intervention winemaking for over 40 years. Founded by winemaker John Williams in 1981, the winery's commitment to terroir expression and sustainability have solidified its position on the California wine map and continually dazzle drinkers with unapologetically authentic, fresh wines with site-specific identities.

THE WINE

Made in the classic field blend style including significant portions of Petite sirah and Carignane. Vibrant raspberry and black cherry fruit with hints of spice and earth, balanced by bright acidity and moderate tannins—crafted from dry-farmed, organically grown vines and aged in neutral oak to preserve its varietal purity and freshness.

TECHNICAL INFORMATION

VARIETY: 85% Zinfandel, 14% Petite Sirah, 1% Carignane

VINEYARD: Planted primarily on the gravelly alluvial soils of St. Helena and Rutherford.

WINEMAKING: Cold soak & Co-fermentation. Native yeast fermentation allowed for gentle extraction.

VINTAGE: a mild start with an early budbreak in March. The summer months delivered warm days and cool nights.

CERTIFICATIONS: Organic

AGING: The Frog's Leap Zinfandel is aged 12 months in neutral French oak barrels, preserving fresh fruit flavors while adding subtle texture and balanced com

ALC. BY VOL.: 14.1%

FROG'S LEAP WINERY

ZINFANDEL 2022

St. Helena



PACKAGE SPECS

PACK: 12x750ml C
CLOSURE: FALSE

TECHNICAL INFORMATION

VARIETY: 85% Zinfandel, 14% Petite Sirah, 1% Carignane
VINEYARD: Planted primarily on the gravelly alluvial soils of St. Helena and Rutherford.
WINEMAKING: Cold soak & Co-fermentation. Native yeast fermentation allowed for gentle extraction.
VINTAGE: a mild start with an early budbreak in March. The summer months delivered warm days and cool nights.
CERTIFICATIONS: Organic
AGING: The Frog's Leap Zinfandel is aged 12 months in neutral French oak barrels, preserving fresh fruit flavors while adding subtle texture and balanced com
ALC. BY VOL: 14.1%

SRP: \$
UPC: NO UPC CODE
SCC: 10715962081154