



FROG'S LEAP

ORGANICALLY GROWN

First certified by California Certified Organic Farmers (CCOF) in 1988 Frog's Leap has been a leader in the industry for over two decades. The winery relies on techniques such as crop rotation, green manure, compost and biological pest control to maintain soil productivity and control pests on a farm. Organic farming excludes the use of manufactured fertilizers and pesticides, plant growth regulators and genetically modified organisms. Organic farming involves mechanical weed control (via cultivating or hoeing) rather than herbicidal weed control.

BIODYNAMIC PRACTICES

Biodynamic agriculturalists conceive of the farm as an organically self-contained entity with its own individuality, within which organisms are interdependent. Emphasis is placed on the integration of crops and livestock, recycling of nutrients, maintenance of soil, and the health and well being of crops and animals; the farmer too is part of the whole. Thinking about the interactions within the farm ecosystem naturally leads to a series of holistic management practices that address the environmental, social, and financial aspects of the farm. Frog's Leap uses cover crops, green manures and crop rotations extensively to foster bio-diversity, soil health and overall farm wellbeing.

DRY FARMING

Though Frog's Leap employs the methods of Dry Farming because of the impact it has on wine quality, the practice has been identified by the state of California as an incredible water conservation tool. By not irrigating its grapevines the winery saves enough water each year to fill 40 Olympic-size swimming pools.

SOLAR POWERED

With a long-standing reputation of being a thoughtful steward of the environment, Frog's Leap believes that growing grapes, making wine and running a business in a sustainable manner affords better tasting wines, greater business success and undeniably, greater pleasure in life. In 2005, the winery essentially "flipped the switch" and became 100% solar powered. An array of 1020 photovoltaic panels produces enough electricity at peak times to power about 150 homes.

LEED CERTIFIED CONSTRUCTION

With the opening of the new Hospitality Center & Administrative Office in 2005 the winery met its stated goals of sustainability with the construction of the Napa Valley's first LEED certified winery building highlighted by a geothermal heating and cooling system.

NAPA RIVER RESTORATION

Since 2003 a river restoration team spear headed by Frog's Leap and the Rutherford Dust Society has worked with a wide range of stakeholders to develop a long-range sustainability program for the Napa River as it passes through the Rutherford AVA. Since 1972, the river has cut down as much as 15 feet, creating a simplified channel with degraded fish habitat and severely eroding banks. Twenty-three local growers have volunteered to sacrifice nearly 20 acres of vineyards to restore the river to a more natural condition.

Wines & Vines, *Dry, Dry Again: Why a few California growers say no to irrigation*, November 2007, by Larry Walker
San Francisco Chronicle, *Turning water into wine / To water grapevines or not—the roots of the wine industry's next great controversy*, June 01, 2007, By Alice Feiring
Wine & Spirits, *Running Dry; Do California's vines need drip?*, June 2008 by David Darlington
Inc. Magazine, *The Green 50: Integrators; Bringing fundamental change to everyday life*, November 2006, by Larry Kanter
Biodynamic Wines, *Monty Waldin's Biodynamic Wine Guide, 2011*, by Monty Waldin, ISBN 978-0-9566678-0-9
CCOF.org, "Organic Directories" to find CCOF Certification for Frog's Leap and our contract vineyards