



FROG'S LEAP

2018 HERITAGE BLEND

NAPA VALLEY



A BRIEF HISTORY

One of the most interesting and characteristic aspects of growing grapes and making wine in California is the presence of so-called “field blends”—wines made from several different, often obscure, varieties that have been interplanted in the same field or alongside one another. The specific makeup of varieties is often unique to a given site, and these wines are living, delicious connections to the land where the vines are grown. The purchase of the historic Rossi Vineyard on Rutherford’s western bench in 2007 gave us the opportunity to draw this connection. Surrounding the Cabernet Sauvignon and Sauvignon Blanc at Rossi were planted some older, historic varieties. We decided not only to preserve as much of these as possible, but to augment those blocks with other historic varieties: Charbono, Mondeuse, Mourvèdre, Carignane. The now fully-planted Heritage block sits in front of the iconic water tower, and is a profound symbol of our link to previous generations of winegrowers, as well as a reminder of our responsibility as stewards of the land.

The most interesting wines in the world tell a story: the story of this wine is the celebration of the history we share with the Rossi family and its 99 year history of farming in Rutherford.

ABOUT THE WINE

In a few short years our Heritage Blend has become a wine of legend here at the winery and now has the distinction of being the wine that most rapidly sells out upon release. We get it ... it is fascinating to see from year to year how these old stalwart varieties of a different era come together—always in different proportion—to make a wine that commands respect on even the most demanding dining table. This year six varieties made the blend. It is amazing to think that 50 years ago all of these varieties were more common in Napa than Cabernet sauvignon or for that matter Chardonnay. The wine is simply delicious, beautifully proportioned and immensely satisfying. I personally am taking a bottle to lunch with an old friend to enjoy with Coq au Vin at my favorite Napa eatery, Bistro Jeanty.J.W.

THE BLEND

33% Charbono, 29% Petite sirah,
11% Carignane, 11% Mourvèdre
9% Napa Gamay, 7% Mondeuse,

RELEASE DATE

May 2020

STATISTICS

harvested —
September 26
22.8° brix at harvest
13.9 % alcohol
5.2 g/L total acidity
3.77 pH
aged 6 months in French oak;
6 months in 50/50 French oak
and concrete cubes

WINEMAKERS

John Williams
Paula Moschetti
Rory Williams

VINEYARDIST

Frank Leeds

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