



FROG'S LEAP

2019 PINK
LA GRENOUILLE ROUGANTÉ
MENDOCINO NAPA VALLEY

A BRIEF HISTORY

With the popularity of Rosé growing over the years coupled with the scarcity of old-vine varietals, we have been faced with a challenge: how to keep our Provençal-style Rosé, La Grenouille Rouganté, based in old-vine, heritage varietals. Initially a 100% Valdiguié wine, we have over the years, blended in a splash or two of other heritage grapes from our Rossi vineyard such as Carignane, Charbono and even Zinfandel to add depth and nuance.

Recently, when my son Rory—our vineyardist and owner of Calder Wines—told me about an old-vine Carignane vineyard up in Mendocino, I was intrigued. Planted in 1942, this vineyard has been farmed by the Ricetti family for four generations. So with an idea in mind, Rory and I drove up to Mendocino to meet the Ricetti family. Pulling up to their fabulous vineyard and seeing those 75 year-old, organically grown and dry-farmed vines was love at first sight. A deal was quickly struck. We are honored and excited that these special grapes are now part of our La Grenouille Rouganté...and we are even more excited to have more wine to share with you.

ABOUT THE WINE

The 2019 'Pink' brings so much of what we love and expect from a traditional Provençal rosé: lively, crisp, and refreshing. The average age of the vines in the blend—well over seventy years—adds a depth of flavor and texture uncommon in most rosés and we believe unobtainable using the saignée method. The 2019 La Grenouille Rouganté is an intentional rosé. It is pressed directly from the skins and made much like a white wine which accounts for its freshness, vibrancy and striking faint, blush of color.

Rosés of this style are made with thoughts of summer picnics. The lower alcohol suggests a leisurely afternoon on a warm day. But make no mistake, this is a serious wine that can hold its own and even shines in significantly bolder dining choices. We encourage you to experiment. JW



THE BLEND

94% Carignane
6% Valdiguié (*Napa Gamay*)

RELEASE DATE

March 2020

STATISTICS

harvested —
September 24 -26
20.4° brix at harvest
12.2% alcohol
3.22 pH
6.5 g/L total acidity
crushed directly to press

WINEMAKERS

John Williams
Paula Moschetti
Rory Williams

VINEYARDIST

Frank Leeds

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