



FROG'S LEAP

2021 LA GRENOUILLE ROUGANTÉ MENDOCINO

A BRIEF HISTORY

Ever since we began making our Provençal-style rosé, La Grenouille Rougaté (The Blushing Frog), we have found inspiration in old-vine, heritage varieties. For many years the wine was produced solely from a small postwar-era block of stately Valdiguié vines at the Rossi vineyard that we couldn't bear to rip out. As more and more of the Valdiguié went into our Heritage Blend, starting in 2015 we began to source Carignane grapes from the Ricetti Vineyard in Redwood Valley. These dry-farmed vines, planted in 1942, have been the basis for the rosé since that time.

Then in the winter of 2020-2021, disaster struck. The Redwood Valley AVA was hit by a powerful blast of cold weather immediately after harvest, before the vines had fully prepared for winter. While the cold spike did not kill the vines entirely, it did severely damage the nascent buds, from which grow the fruit-bearing shoots every year. The result was a nearly total loss of fruit in 2021. We are working with the Ricetti family to help them rebuild a productive vineyard from these beautiful old vines. Rather than looking to replace all of the rosé, we decided to make a very small amount—just 750 cases—from an old-vine plot of Zinfandel just across the street from the Ricetti Vineyard, farmed by the Martinson family.

The Poma ranch, planted in 1956, has only been farmed by the Martinsons since 2018. However, the Martinsons have farmed the nearby Testa Vineyard for generations, and are huge proponents of both organic farming and dry farming. Suffice to say, we are big fans of theirs (I recommend seeking out other wines from their beautiful vineyard, from such producers as Pax and Post & Vine). The high acidity and firm structure of Zinfandel grapes grown in Mendocino provide an ideal basis for the kind of rosé wine that we like to make, and we are thrilled with the results.

ABOUT THE WINE

Harvested on September 3rd exclusively for our rosé, the grapes were loaded whole-cluster and immediately pressed to tank, giving the wine a faint pale pink color—the namesake of the wine. The resulting wine shares the bright red fruit and bright acidity of previous vintages of the wine, with the varietal character of the Zinfandel adding a subtle floral lift to the aromatics. I'll be drinking the rosé all summer, and it'll be a mainstay of backyard get-togethers. But I'm going to make sure to hold a couple of bottles for Thanksgiving dinner, where it provides a much-needed contrast to the abundance of rich food. Rosé is incredibly versatile, and we encourage you to experiment! RW



THE BLEND
100% Zinfandel

VINES

Planted 1956 in gravelly loam.
Dry farmed and transitioning
organic

STATISTICS

harvested: September 3
harvest chemistry: 21.8° brix, 7.1g/L total acidity, 3.51pH
final chemistry: 12.4% alcohol, 5.52g/L total acidity, 3.60pH
dry as a bone
bottled December 4 2021
753 cases produced

WINEMAKERS

John Williams
Rory Williams
Pablo Polanco

VINEYARDISTS

Charlie Martinson
Maria Testa Martinson

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