



## FROG'S LEAP

# 2022 LA GRENOUILLE ROUGANTÉ MENDOCINO



### A BRIEF HISTORY

Ever since we began making our Provençal-style rosé, La Grenouille Rouganté (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.

After a disastrous 2020-2021 winter, crops at Ricetti were reduced by 90%, and we were forced to seek another source for the rosé. However, thanks to the dogged efforts of Pam and Tom Ricetti to restore their vineyard to health, the 2022 vintage marked a return to normalcy for this gorgeous vineyard. Organically-certified, dry-farmed and meticulously cared-for over their 70-year history, these stately vines sit at about 800 feet of elevation on the gravelly eastern bench of Redwood Valley; great drainage, high elevation and an ideal climate combine to make this site ideal for Carignane (or, as they pronounce it in Redwood Valley, "Kerrigan").

High in acid, color, and tannin, Carignane requires a deft touch in the cellar to bring out its best qualities. Back when we made rosé from the Valdiguié, we referred to our process as "two-beer" rosé—the grapes were left on the skins for about an hour, long enough to leisurely enjoy two beers. With the intensity of color from Carignane, it's now more of a "one-shot" rosé—we begin pressing the grapes as soon as they enter the press, and that's all that's required to give the wine its beautiful color.

### ABOUT THE WINE

Harvested on October 5th and 6th 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. Bracing acidity and bright flavors give the fruity essence of the wine a ton of lift, with depth of character from the old vines and ample time on the lees. Rosé is obviously the perfect accompaniment to summer barbecues and hot days, but don't be afraid to hang on to a couple of bottles for Thanksgiving, where the acidity can help cut through a long, rich meal. RW

### THE BLEND

100% Carignane

**THE VINES**  
Planted 1942 in deep gravelly loam.  
Dry-farmed and certified organic.

### STATISTICS

harvested: October 5 and 6, 2022  
harvest chemistry: 18.8° brix, 6.83g/L  
total acidity, 3.22pH  
final chemistry: 11.5% alcohol, 6.56.g/L  
total acidity, 3.25 pH,  
dry as a bone.  
bottled February 15, 2023  
1848 cases produced

### WINEMAKERS

John Williams  
Rory Williams  
Pablo Polanco

### VINEYARDISTS

Pam and Tom Ricetti