



FROG'S LEAP

2015 HERITAGE BLEND

Napa Valley

THE BLEND

54% Charbono
21% Carignan
20% Valdiguie
4% Petite sirah
1% Riesling

RELEASE DATE

March 2017

STATISTICS

harvested —

August 22 - September 2

22.1° brix at harvest

12.6% alcohol

5.7 g/L total acidity

3.56 pH

aged 12 months in French oak

WINEMAKERS

John Williams

Paula Moschetti

Rory Williams

VINEYARDIST

Frank Leeds

A BRIEF HISTORY

Frog's Leap purchased the historic Rossi Vineyard on Rutherford's western bench in 2007. Planted amongst its 52 acres of mostly Cabernet sauvignon and Sauvignon blanc grapes were some older, historic varieties rarely seen in modern Napa Valley. These vines (and the pre-Prohibition winery on the property) provide a direct link to our heritage and serve as a profound reminder of the responsibility we have as stewards of the land. Very quickly we decided to retain as many of these older vines as was possible and more importantly, we decided to add to them by the plantings of other heritage varietals. When the project is complete the entire acreage in front of and around the iconic water tower and old cellar will be planted to heritage varietals, grapes that were popular here a century ago.

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 farming legacy.

ABOUT THE WINE

When asked where to place our 2015 Heritage Blend (*a field blend of such heritage varietals as Charbono, Carignane and Valdiguie*) on a map of the world's finest wines, we are often stumped. For example, we look to the Medoc when talking about our Cabernet Sauvignon, the Loire for our Sauvignon Blanc and perhaps, somewhere between Puligny and Chablis, when discussing our Chardonnay. But no one, to our knowledge, has even thought about co-fermenting Charbono with Carignane and Valdiguie. Let alone having these varietals planted on the best Cabernet ground in the world, right here in Rutherford.

This wine is totally unique and so are its flavors. Bright, red fruits meet baking spices in the aromas suggesting mid-Rhône. Yet the flavors are lighter and fresher, perhaps like a finely wrought Brunello or a proper Chianti. The weight would suggest Chinon. A wine from the Prioat, comes to mind as a close contender: the elegantly-styled old-vine Carignanes.

So, what to eat with the 2015 Heritage Blend? I'll get back to you, I'm still experimenting.