



FROG'S LEAP

2016 PINK La Grenouille Rouganté *California*

THE BLEND

87% Carignane
8% Valdiguié (Napa gamay)
2% Mondeuse
1.5% Charbono
.5% Mourvedre/Riesling

RELEASE DATE

February 2017

STATISTICS

harvested —

September 7 - September 15
21.3° brix at harvest
12.8% alcohol
3.10 pH
6.5 g/L total acidity
crushed directly to press

WINEMAKERS

John Williams
Paula Moschetti

VINEYARDIST

Frank Leeds

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 Provencal-style Rosé, La Grenouille Rouganté, based in old-vine, heritage varietals. A cornerstone of the wine since its inception, old-vine varietals have played a significant role in the blend. Initially a 100% Valdiguié wine, we have over the years, blended in a splash or two of other old-vine 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 heritage 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 dominant character of the old-vine Carignane allows the beautiful light strawberry and white flower aromatics to take center stage. Very little skin contact time gives both a very pale color and no apparent astringency. Carignane is known for its ability to hold outstanding acidity even in the warmest climates and the perfect balance in this wine is complemented by absolute dryness. The addition of the other heritage varietals brings a richness and complexity to the blend that rapidly suggests serious culinary options. This is a serious Rosé that can hold its own with any preparation this side of roasted boar...I'm holding out for a quiche laced with ham, spring asparagus and Gruyère cheese.