



FROG'S LEAP

2024 SAUVIGNON BLANC CONCRETE AGED RUTHERFORD NAPA VALLEY

A BRIEF HISTORY

The genesis for our Concrete Aged Sauvignon Blanc combines two threads of history, both starting in 1981. That spring, Ray and Louise Rossi planted a brand-new stand of Sauvignon Blanc at their family's ranch, looking to capitalize on the newfound popularity of the variety. That same spring, my mom and dad founded Frog's Leap with their friend Larry, choosing for their first wine Sauvignon Blanc, a variety that my dad had fallen in love with by tasting the great Loire wines of Sancerre and Pouilly-Fumé. About 15 seasons later, Frog's Leap was introduced to the Rossi family by our vineyard guru, Frank Leeds, and we began to help farm and purchase the fruit from the 1981 block of Sauvignon Blanc, which we simply called "Cane," in reference to its pruning style.

By 2015, that block of SB had come to be known as "Old Cane", and it provided the fruit for the first wine that Frog's Leap ever fermented and aged entirely in concrete. We worked with a local specialty concrete manufacturer to source a 500-gallon concrete "egg" so that we could ferment the block on its own, as an experiment. We knew that concrete had been used for centuries in combination with SB, and we thought the egg looked kind of cool and funky, so why not have some fun?

That experiment has become a launchpad for a new way of approaching our Sauvignon Blanc. What started with one egg for Old Cane has become nine eggs, allowing us to explore the subtle variations in soil, terrain, clonal selection, and vine age across our 44 acres of estate-grown, certified organic, dry-farmed Sauvignon Blanc vines. The fruit for each egg is selected from an area out in the field that we have identified as exceptional that season. Concrete has the effect of locking in the freshness of a wine, while still allowing it to mature and deepen in complexity; the cheery, lemon-grapefruit aromatic profile of youthful SB transforms into a lightning bolt of lemon curd, orange blossom, and flinty smokiness. The extended time on the lees adds tremendous umami—or depth and richness—born directly from concrete's tendency to keep lees in suspension for months on end. The result is a mineral-driven, complex Sauvignon Blanc that captures the full potential of a plot of soil—the same qualities that attracted my father to the grape over 40 years ago. R.W.

ABOUT THE WINE

A perfect follow-up to the fabulous '23, the 2024 Concrete Aged Sauvignon Blanc was the beneficiary of an even, warm growing season nearly devoid of serious heat spells or other problems. In the moment, the vintage struck me continually as blessedly "normal"—a very good thing in Napa! The steady warmth pushed ripening evenly along, and the Sauvignon Blanc fruit was able to retain great acidity and freshness. The 2024 is a bit fruitier and open than the 2023, but without drifting into the tutti-frutti sameness that can mask SB's intrinsic minerality and surprising textural richness.

All lots were given 2 to 3 hours of skin contact in the press before being whole-cluster pressed. After settling, the lots were racked to concrete egg and inoculated with a neutral yeast strain. Fermentations in concrete egg are much slower than in stainless steel, with some lots needing nearly 3 weeks to complete. Sulfur was added post-fermentation in order to block any incidental malolactic activity. All lots were aged on their original fermentation lees, unracked, for the following 11 months before being blended and bottled, unfiltered, just prior to the start of the next harvest.



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



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Lemon zest, grapefruit, floral-mineral aromas with an edge of reduction that lends tension and depth to the nose. The citrus note carries through into the palate, giving lift to the very strong acidity and phenolic depth—courtesy of the long time on lees. Drink now or hold for up to 10 years as the fruitiness continues to soften and the phenolics come to the forefront.

THE BLEND

100% Sauvignon Blanc

Average vine age: 29 years

26% North Creek block northern loams, Williams Rossi Vineyard, Rutherford – Harvested Aug. 24
Planted 2008 in a loamier subtype of Maxwell clay. Emmolo clone on St. George.

Lemon meringue pie, brioche, mineral, strong acidity with tons of sustain.

7% North Creek block southern clays, Williams Rossi Vineyard, Rutherford – Harvested Aug. 26
Planted 2008 in devigorating, light-textured Adobe clay. Emmolo clone on St. George.

Citrus-mineral, phenolic edge, fun wine with bones.

7% Old Cane block, Williams Rossi Vineyard, Rutherford – Harvested Aug. 24

Planted 1981 in gravelly loam. Emmolo clone on St. George.

Big, dense, introverted, moderate acidity

15% Old Block 4 East, Galleron Vineyard, Rutherford – Harvested Aug. 21

Planted 2000 in deep Yolo series river loam. Clone 1 on St. George.

Rain on a slate roof, rich, grapefruit, yellow plum, apricot-honey.

15% Old Long Rows block, Chavez-Leeds Vineyard, Rutherford – Harvested Aug. 19

Planted 1984 in lighter Adobe clay. Old-vine Mondavi TK clone on St. George.

Lemon zest, unripe pear, bergamot tea, resonant acidity.

15% North Long Rows block, Chavez-Leeds Vineyard, Rutherford – Harvested Aug. 19

Planted 1988 in lighter Adobe clay. Emmolo clone on St. George.

Reductive, mineral, rose, sweet lemon.

15% South Long Rows block, Chavez-Leeds Vineyard, Rutherford – Harvested Aug. 21

Planted 1988 in darker Adobe clay. Emmolo clone on St. George.

Floral-mineral, open for business, fresh lemon-lime.

STATISTICS

at harvest: 22.4 deg. brix 6.2 g/L total acidity, 3.23 pH

final: 13.2% alcohol, 6.1 g/L total acidity, 3.21 pH, 0.05% residual sugar

bottled July 25, 2025

2,492 cases produced from nine concrete eggs and two 1000 gallon “super” eggs

WINEMAKERS

John Williams

Rory Williams

Pablo Polanco

VINEYARDIST

Frank Leeds

