



FROG'S LEAP

2025 LA GRENOUILLE ROUGANTÉ MENDOCINO

A BRIEF HISTORY

At Frog's Leap, we have been fortunate enough to work with the same Chardonnay vineyard ever since we began making our Provençal-style rosé, La Grenouille Rouganté (The Blushing Frog)—and yes, we know that “Rouganté” isn't a real word, that's the joke—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.

Our relationship with Tom and Pam Ricetti enables us to pick very selectively from the vineyard, ensuring that the grapes are picked in perfect condition. Tom and Pam are true originals, and I'm happy to call them friends. 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”—don't tell the French).

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 enjoy two beers at one's leisure. With the intensity of color from Carignane, it's now more of a “shotgun-a-beer” 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 in the middle of September exclusively for our rosé, the grapes were loaded whole-cluster and immediately pressed to tank, giving the wine its faint pink color. 2025 was an exceptionally cool year both in Napa and in Redwood Valley, and the season-long lack of extreme heat worked to preserve freshness and strong acidity—I believe the '25 has one of our highest acids ever for this wine. The entire ranch seemed to be poised to make great rosé, and our traditional blocks on the high side of the ranch had a tremendous amount of flavor and character in 2025. Cranberry, pomegranate and cherry aromas on the nose provide the initial hit of Cali sunshine, while racy acidity and a mineral tang from the old vines announces a rose with some serious backbone to it. Rosé is obviously the perfect accompaniment to summer barbecues and hot days, but personally I find that it really shines during heavy holiday meals at Thanksgiving, where the acidity cuts like a lightsaber through a long, rich meal. R.W.



THE BLEND

100% Carignane
Redwood Valley AVA, Mendocino

THE VINES

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

STATISTICS

harvested: September 15 to 17
at harvest: 19.3 deg. Brix, 7.17 g/L TA, 3.06 pH
final: 11.7% alc., 6.84 g/L TA, 3.09 pH,
0.05% residual sugar
bottled: February 20, 2026
1,907 cases total

WINEMAKERS

John Williams
Rory Williams
Pablo Polanco
Xochilt Polanco

VINEYARDIST

Pam & Tom Ricetti

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