FROG'S LEAP



2024
HERITAGE BLEND
NAPA VALLEY

A BRIEF HISTORY

One of the coolest parts about growing grapes and making wine in California is the presence of "field blends"—wines made from several different varieties growing alongside one another in the same field. These blends are usually unique to a given site, and often consist of grapes that are so obscure as be nearly extinct in the modern wine world. Each of these wines tell a unique story about the place in which they're grown, and form a delicious connection to the long history of experimentation and risk-taking that are the essence of making wine in California. Our purchase of the historic Rossi vineyard in 2007 gave our family the opportunity to draw this connection. There were still a handful of historic blocks at Rossi, surrounded by the Sauvignon Blanc and Cabernet Sauvignon. We made a concerted effort not only to preserve those blocks, but also to augment them with new plantings of other historic varieties: ultra-rare Charbono with its plummy fruit, Carignane and Petite Sirah with their density and tannin, and Mourvèdre with its spice and length on the palate. The Heritage block sits in front of the iconic water tower at Rossi, and is a living reminder of our link to previous generations of winegrowers, as well as a testament to our belief that the greatest wines in California have always been the result of someone making good on a crazy idea.

ABOUT THE WINE

The Heritage is all picked on a single day and all grapes are co-fermented in the same tank. The warm weather in 2024 allowed a slightly richer rendition of the Heritage. The fruit is still dominated by the classic plum and French prune notes that we love in this wine, but they present slightly riper than usual, like they've been picked on a sunny afternoon and eaten fresh. Structured and tense without being excessively tannic, the Heritage is always lifted up by its strong perception of acidity, aided by spice and savory flavors that are the calling card of the Mourvèdre, Petite Sirah and Carignane in the blend. We use very little new oak in this wine (4%) in order to amplify the natural complexity of the wine's component varieties. Give the wine plenty of air in the near term and watch it grow in complexity over the next 5-10 years. R.W.

THE BLEND

Williams Rossi Vineyard, Rutherford
30% Charbono,
19% Mourvèdre
11% Carignane
9% Valdiguié
6% Riesling
3% Grenache Noir

Leeds & Pesch Vineyard, Rutherford
22% Petite Sirah

THE VINES

100% certified organic and dry farmed. All blocks are head-trained in the old-school gobelet style so classic to historic vineyards in California. The soil type is the gravelly loam of the Pleasanton and Bale soil series—as our bankers frequently remind us, we'd make a lot more money planting Cabernet here.

STATISTICS

harvested: September 9
at harvest: 22.8 deg. Brix, 5.3 g/L TA, 3.63 pH
final: 13.5% alc., 5.0 g/L TA, 3.67 pH, 0.06% residual sugar
bottled: November 26, 2025
1,099 cases total

WINEMAKERS

John Williams
Rory Williams
Pablo Polanco
Xochilt Polanco

VINEYARDIST

Frank Leeds

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