



2020 PINK LA GRENOUILLE ROUGANTÉ MENDOCINO

A BRIEF HISTORY

Ever since we began making our Provençal-style rosé, La Grenouille Rouganté (The Blushing Frog), 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. However, over the years as we built back the health and vigor of these vines, we found ourselves including more and more of the block in our Heritage Blend—and even looking at the grapes for a standalone red wine—with less and less left over for use in the rosé.

Enter Carignane from the Ricetti Vineyard, planted in 1942 on the high-altitude benchlands of interior Mendocino county. Part of the Redwood Valley AVA, these organically-grown, dry-farmed vines were what we had been looking for: old vines that maintained high natural acidity, with tremendous flavor and character at low sugar levels. After meeting with the Ricetti family, it became clear that these beautiful vines were the result of four generations of hard work and love of the land; a deal was quickly struck. The 2020 vintage marks the first where the Ricetti vineyard is the sole source of fruit for the rosé, and we could not be more excited to share it with you.

ABOUT THE WINE

Exclusively sourced from the old-vine Carignane at Ricetti, the 2020 La Grenouille Rouganté is first and foremost everything we love about rosé: crisp and refreshing, with bright red fruit and lively acidity. However, the old age of the vines and suitability of Carignane for the arid and rocky environment of Red Valley also allows the wine to achieve a depth of character and texture that is uncommon in rosé. Picked exclusively for rosé, the grapes are pressed directly from their skins; in order to avoid over-extraction, we stop the press cycle just over halfway through its cycle, allowing the wine to maintain a faint but striking pink color.

Bright flavors and low alcohol ensure that we are drinking this wine all spring and summer, and a bottle of rosé always suggests picnics and backyard get-togethers (remember those?). But rosé also begs not to be pigeonholed as a pool wine—thanks to the mineral backbone and complexity of our rosé, a couple of bottles are always present at Thanksgiving. If there's one wine that fits neatly into nearly any occasion, it's rosé—we encourage you to experiment! R.W.

THE BLEND 100% Carignane

RELEASE DATE March 2021 STATISTICS

harvested — September 18 20.0° brix at harvest 12.6% alcohol 6.5 g/L total acidity 3.27 pH crushed directly to press WINEMAKERS

John Williams Rory Williams Pablo Polanco

VINEYARDIST Frank Leeds