



FROG'S LEAP

2021 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.

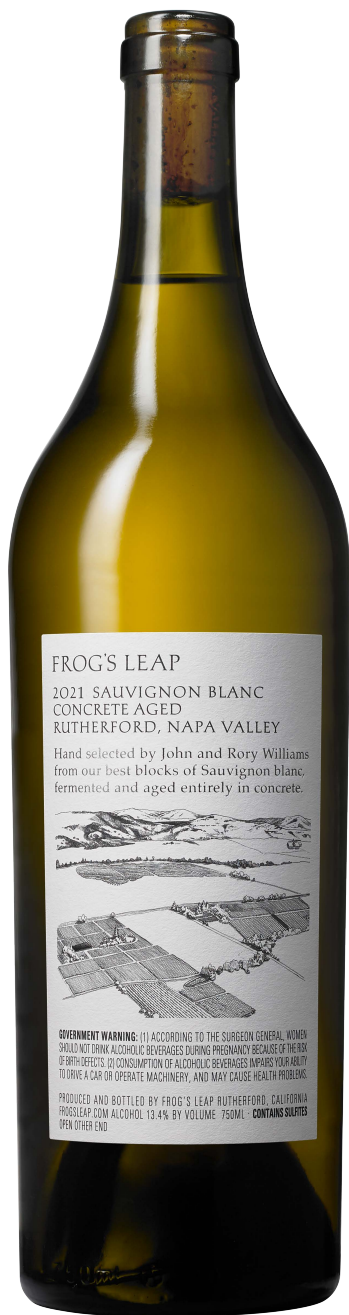
By 2015, that block of SB had come to be known as "Old Cane", and it provided the fruit for the first wine that Frog's Leap ever fermented and aged entirely in concrete. We worked with a local specialty concrete manufacturer to source a 500-gallon concrete "egg" so that we could ferment the block on 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.



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ABOUT THE WINE

Severe drought in 2021 sent yields in all varieties spiraling downwards, and Sauvignon Blanc was no exception—our estate vineyards were about 40% below what we would consider normal. While not great for the balance sheet, the upside was some seriously concentrated fruit that drove great intensity into the wines while maintaining strong acidity and freshness. The 2021 saw the first iteration of our full concrete lineup, and several blocks jumped out at harvest and found their way into this year's mix. RW

THE BLEND

20% Old Cane block, Rossi Vineyard, Rutherford

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

20% North Creek block SW triangle, Rossi Vineyard, Rutherford

Planted 2008 in a unique white-flecked subtype of Adobe clay, Emmolo clone on St. George

20% Old Long Rows block, Chavez-Leeds Vineyard, Rutherford

Planted 1984 in Adobe clay, old-vine Mondavi TK clone on St. George

40% North Long Rows block, Chavez-Leeds Vineyard, Rutherford

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

STATISTICS

harvested: August 13 - August 16

harvest chemistry: 20.8 ° brix 7.3 g/L total acidity, 3.24 pH

final chemistry: 13.0% alcohol, 7.0 g/L total acidity, 3.17 pH,

0.01% residual sugar, ~15% ML+

bottled July 27 2022

944 cases produced, from 5 concrete eggs

WINEMAKERS

John Williams

Rory Williams

Pablo Polanco

VINEYARDIST

Frank Leeds