



FROG'S LEAP

2015 PINK La Grenouille Rouganté *Napa Valley*

THE BLEND

79% Carignan
18% Valdiguié (Napa gamay)
3% Cabernet franc

RELEASE DATE

March 2016

STATISTICS

harvested —
September 5
20.5° brix at harvest
11.8% alcohol
3.10 pH
6.5 g/L total acidity
0.05% residual sugar
crushed directly to press

WINEMAKERS

John Williams
Paula Moschetti

VINEYARDIST

Frank Leeds

A BRIEF HISTORY

With the popularity of Rosé growing over the years coupled with the scarcity of old-vine varietals, we have been faced with a challenge: how to keep our Provencal-style Rosé, La Grenouille Rouganté, based in old-vine, heritage varietals. A cornerstone of the wine since its inception, old-vine varietals have played a significant role in the blend. Initially a 100% Valdiguié wine, we have over the years, blended in a splash or two of other old-vine grapes from our Rossi vineyard such as Carignan, Charbono and even Zinfandel to add depth and nuance.

Recently, when my son Rory—our vineyardist and owner of Calder Wines—told me about an old-vine Carignan vineyard up in Mendocino, I was intrigued. Planted in 1942, this vineyard has been farmed by the Ricetti family for four generations. So with an idea in mind, Rory and I drove up to Mendocino to meet the Ricetti family. Pulling up to their fabulous vineyard and seeing those 75 year-old, organically grown and dry-farmed vines was love at first sight. A deal was quickly struck. We are honored and excited that these special heritage grapes are now part of our La Grenouille Rouganté...and we are even more excited to have more wine to share with you.

ABOUT THE WINE

Once again our 2015 La Grenouille Rouganté delivers a satisfying punch. Genuine from grape to glass, the wine is lively and crisp with layered flavors that are balanced by bright acid and low alcohol. Perfect summer aromas of watermelon, rhubarb with hints of white flowers greet you while flavors of raspberry, strawberry and sour cherry satisfy the palate. This wine deserves a spot in that weekend picnic basket with simple cheeses and luscious Serrano ham or just grab a glass in late afternoon to watch to sunset.