



FROG'S LEAP

2016 HERITAGE BLEND

Napa Valley

THE BLEND

43% Charbono
25% Petite sirah
13% Carignan
10% Napa Gamay
8% Mourvèdre
1% Riesling

RELEASE DATE

May 2018

STATISTICS

harvested —
August 16 - September 13
21.1° brix at harvest
12.8% alcohol
5.4 g/L total acidity
3.68 pH
aged 6 months in French oak;
6 months in 50/50 French oak
and concrete cubes

WINEMAKERS

John Williams
Paula Moschetti
Rory Williams

VINEYARDIST

Frank Leeds

A BRIEF HISTORY

Frog's Leap purchased the historic Rossi Vineyard on Rutherford's western bench in 2007. Planted amongst its 52 acres of mostly Cabernet sauvignon and Sauvignon blanc grapes were some older, historic varieties rarely seen in modern Napa Valley. These vines (and the pre-Prohibition winery on the property) provide a direct link to our heritage and serve as a profound reminder of the responsibility we have as stewards of the land. Very quickly we decided to retain as many of these older vines as was possible and more importantly, we decided to add to them by the plantings of other heritage varietals. When the project is complete the entire acreage in front of and around the iconic water tower and old cellar will be planted to heritage varietals, grapes that were popular here a century ago.

The most interesting wines in the world tell a story: the story of this wine is the celebration of the history we share with the Rossi Family and its 99 year farming legacy.

ABOUT THE WINE

We are having so much fun with this unique blend. It is rapidly becoming a winery favorite. And judging by the fact that it rapidly sells out within a few weeks, it's a favorite of yours as well. We are having a great time learning how these heritage varieties fit with each other and are thrilled to see the wine developing so beautifully. This year sees the addition of some of the Mourvèdre we brought up the stake in 2014 and just around the corner (*perhaps next year*) will be the addition of a bit of Mondeuse.

For the time being I am keeping my pairings with this wine simple—a few slices of aged Parmesan—so that I see how the wine develops. But I see a bowl of bouillabaisse or a classical Coq au Vin just around the corner.