



## FROG'S LEAP

### 2017 PINK La Grenouille Rouganté *California*

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#### THE BLEND

92% Carignane  
8% Valdiguié (Napa gamay)

#### RELEASE DATE

February 2018

#### STATISTICS

harvested —  
September 11 and 12  
20.6° brix at harvest  
11.9% alcohol  
3.15 pH  
6.1 g/L total acidity  
crushed directly to press

#### WINEMAKERS

John Williams  
Paula Moschetti  
Rory Williams

#### 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 Provençal-style Rosé, La Grenouille Rouganté, based in old-vine, heritage varietals. Initially a 100% Valdiguié wine, we have over the years, blended in a splash or two of other heritage grapes from our Rossi vineyard such as Carignane, 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 Carignane 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 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

Over the last few years, we have grown increasingly comfortable with the ability of the Ricetti Vineyard to make wine of substance and depth at the lower maturity necessary to produce the delicious, light-on-its-feet Rosé that is the hallmark of Frog's Leap.

Rosé, of course, comes in all shapes and sizes, not to mention color and sweetness levels. Those that capture our attention and inspire us to emulate are bone-dry, refreshingly tart, lightly-colored and profound without effort: Welcome to the 2017 Rouganté! A chilled glass on its own or a whole bottle with a minted leg of lamb and spring will be on its way.