



FROG'S LEAP

2022 HERITAGE BLEND

NAPA VALLEY

A BRIEF HISTORY

One of the coolest parts about growing grapes and making wine in California is the presence of “field blends”—wines made from several different varieties growing alongside one another in the same field. These blends are usually unique to a given site, and often consist of grapes that are so obscure as to be nearly extinct in the modern wine world. Each of these wines tell a unique story about the place in which they’re grown, and form a delicious connection to the long history of experimentation and risk-taking that are the essence of making wine in California. Our purchase of the historic Rossi vineyard in 2007 gave our family the opportunity to draw this connection. There were still a handful of historic blocks at Rossi, surrounded by the Sauvignon Blanc and Cabernet Sauvignon. We made a concerted effort not only to preserve those blocks, but also to augment them with new plantings of other historic varieties: ultra-rare Charbono with its plummy fruit, Carignane and Petite Sirah with their density and tannin, and Mourvèdre with its spice and length on the palate. The Heritage block sits in front of the iconic water tower at Rossi, and is a living reminder of our link to previous generations of winegrowers, as well as a testament to our belief that the greatest wines in California have always been the result of someone making good on a crazy idea.

ABOUT THE WINE

The Heritage is all picked on a single day and all grapes are co-fermented in the same tank. Seeing the diversity of old, stalwart varieties come together into such a delicious wine makes it one of the most exciting days of the harvest season. Vintage 2022 marked the last year of a 3-year drought that lowered yields and gave our wines a more tannic presence than usual. Fortunately, the Heritage slipped under the wire and was picked just ahead of a ridiculous mid-September heat wave, which helped the wine retain a ton of freshness and lift to balance the extra level of concentration. Juicy red plum, dusty earth and tobacco aromas give aromatic lift, with ample acidity on the palate. Thanks to the Charbono, the Heritage always has a particular kind of tannin that borders on bitterness—but the kind of mouthwatering bitterness that invites the next sip. Far from just a curiosity, the Heritage has become one of our favorite wines at Frog’s Leap and will build in complexity over the next 5-15 years. —RW



THE BLEND

48% Charbono, Rossi Vineyard, Rutherford
 22% Petite Sirah, Pesch Vineyard, Rutherford
 17% Mourvèdre, Rossi Vineyard, Rutherford
 11% Carignane, Rossi Vineyard, Rutherford
 1% Valdiguié, Rossi Vineyard, Rutherford
 1% Grenache Noir, Rossi Vineyard, Rutherford

THE VINES

Dry-farmed and certified 100% organic.

WINEMAKERS

John Williams
 Rory Williams
 Pablo Polanco

STATISTICS

harvested: September 3, 2022
 harvest chemistry: 21.5 deg. Brix, 6.5 g/L TA, 3.34 pH
 final chemistry: 12.9% alc., 6.2 g/L TA,
 3.63 pH, 0.03% RS
 bottled: December 1, 2023
 1,126 cases produced

VINEYARDIST

Frank Leeds

BALANCE, RESTRAINT AND DEEP RESPECT FOR THE NATURAL EXPRESSION OF THE VINE