



FROG'S LEAP

2023 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. —RW

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



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ABOUT THE WINE

After 3 years of drought, low yields, and stressful, fast-paced harvest conditions, the gods smiled upon 2023. A late start to the season and cool growing conditions had all varieties entering harvest at a languid pace with flavors and acidity bursting at the seams—a winegrower's dream. Classic vintages for the North Creek block and Old Cane block at Williams Rossi anchor the beat with acid and tension. Richness from Old Block 4 East at Galleron adds bass, while the old vines at Leeds steal the show with their core of savory-mineral flavors. The '23 is awesome, a worthy entry from a remarkable vintage. Don't miss it.

THE BLEND

100% Sauvignon Blanc

28% North Creek block southern clays, Williams Rossi Vineyard, Rutherford
12% Old Cane block, Williams Rossi Vineyard, Rutherford
12% North Creek block northeastern loam, Williams Rossi Vineyard, Rutherford
12% Old Long Rows block, Chavez-Leeds Vineyard, Rutherford
12% North Long Rows block, Chavez-Leeds Vineyard, Rutherford
12% South Long Rows block, Chavez-Leeds Vineyard, Rutherford
12% Old Block 4 East, Galleron Vineyard, Rutherford

THE VINES

100% Certified organic and dry farmed.

STATISTICS

harvested: August 28 - September 7
harvest chemistry: 22.2° brix 7.3 g/L total acidity, 3.24 pH
final chemistry: 13.2% alcohol, 6.14 g/L total acidity, 3.28 pH,
0.03% RS, 70% ML+
bottled July 30th 2024
1,532 cases produced

WINEMAKERS

John Williams
Rory Williams
Pablo Polanco

VINEYARDIST

Frank Leeds



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