



FROG'S LEAP

2024 LA GRENOUILLE ROUGANTÉ MENDOCINO



A BRIEF HISTORY

Ever since we began making our Provençal-style rosé, La Grenouille Rouganté (The Blushing Frog)—and yes, we know that “Rouganté” isn’t a real word, that’s the joke—we have found inspiration in old-vine, heritage varieties. For many years the wine was produced solely from a small postwar-era block of stately Valdiguié vines at the Rossi vineyard that we couldn’t bear to rip out. As more and more of the Valdiguié went into our Heritage Blend, starting in 2015 we began to source Carignane grapes from the Ricetti Vineyard in Redwood Valley. These dry-farmed vines, planted in 1942, have been the basis for the rosé since that time.

Multiple elevated heat events in the early part of the harvest period challenged the freshness of the Carignane in 2024. Fortunately, our long-term relationship with Tom and Pam Ricetti enables us to pick very selectively from the vineyard, ensuring that the grapes were picked in perfect condition. Tom and Pam are true originals, and I’m happy to call them friends. Organically-certified, dry-farmed and meticulously cared-for over their 70-year history, these stately vines sit at about 800 feet of elevation on the gravelly eastern bench of Redwood Valley; great drainage, high elevation and an ideal climate combine to make this site ideal for Carignane (or, as they pronounce it in Redwood Valley, “Kerrigan”—don’t tell the French).

High in acid, color, and tannin, Carignane requires a deft touch in the cellar to bring out its best qualities. Back when we made rosé from the Valdiguié, we referred to our process as “two-beer” rosé—the grapes were left on the skins for about an hour, long enough to enjoy two beers at one’s leisure. With the intensity of color from Carignane, it’s now more of a “shotgun-a-beer” rosé—we begin pressing the grapes as soon as they enter the press, and that’s all that’s required to give the wine its beautiful color.

ABOUT THE WINE

Harvested in the middle of September exclusively for our rosé, the grapes were loaded whole-cluster and immediately pressed to tank, giving the wine its faint pink color. Ricetti is a large vineyard, with areas of low and high vigor—in 2024, it was essential to pick from the strongest, most vigorous areas, as those areas had retained their acidity and moderate sugar levels. Bright, fruity-floral flavors provide lift and friendliness, but for me the grapes from Ricetti have always been marked by their strong backbone of acidity and savory depth of character, the result of the old vines’ having been well-cared for over the decades. Rosé is obviously the perfect accompaniment to summer barbeques and hot days, but personally I find that it really shines during heavy holiday meals at Thanksgiving, where the acidity cuts like a lightsaber through a long, rich meal. —RW

THE BLEND

100% Carignane,
Redwood Valley AVA
(Mendocino)

THE VINES

Planted 1942 in deep gravelly loam.
Dry-farmed and certified organic.

STATISTICS

harvested: September 13, 16 and 20, 2024
harvest chemistry: 20.9 deg. Brix, 6.56 g/L TA, 3.17 pH
final chemistry: 12.0% abv, 6.08 g/L TA,
3.11 pH, 0.05% RS (dry)
bottled: January 28, 2025
1,904 cases produced

WINEMAKERS

John Williams
Rory Williams
Pablo Polanco
Xochilt Polanco

VINEYARDISTS

Pam Ricetti
Tom Ricetti

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