



FROG'S LEAP

2022 SAUVIGNON BLANC RUTHERFORD NAPA VALLEY

A BRIEF HISTORY

“The 1981 Frog’s Leap Sauvignon Blanc is what we feel a Sauvignon Blanc should be. It is a dry wine of substantial scale the carries itself well, as it retains a delicacy to complement food, not overwhelm.” These are the words that we chose to introduce our Sauvignon Blanc—and in fact, our winery—to the world. In the 40 years that have passed since our debut vintage, we’ve stayed true to the ideals we laid out at the very beginning. Today the wine is still made from 100 percent Sauvignon Blanc grapes, farmed in such a way as to keep the alcohol low, the acidity high, and the flavors crisp, refreshing and complex.

The changes that we’ve made along the way have served to enhance the wine and reinforce our ideals: organically-certified and dry-farmed vineyards to deepen our connection with the soil; increasing amounts of estate-grown fruit, to allow us to fine-tune the vines to our liking; subtle changes to winemaking, designed to maintain freshness while adding depth and complexity. All of this has brought us forward in our primary pursuit: to make a Sauvignon Blanc that is so indicative of the place in which it is grown, that it could come from nowhere else.

ABOUT THE WINE

With the growing demand over the few years for Sauvignon Blanc, producers worldwide have had to decide whether to increase production by sacrificing quality by cutting corners. The 2022 vintage brought a third straight year of drought and low yields in Sauvignon Blanc, amplifying the pressure to pump up production by sacrificing our winegrowing values. We have instead doubled down on our unique brand of farming: the 2022 vintage marks the return of the Rutherford sub-AVA designation to the label, as our own Galleron vineyard comes back into its own.

As in the previous year, the low yields were a boon for those who seek after high-quality Savvy B. While the vines were more vigorous than the year before, they still set a light crop in accordance with the dry year. All of our fruit escaped the major heat waves in September that defined the 2022 harvest period, and the 2022 is as fresh and balanced a vintage as we have ever made. The 2022 also marks a big increase in the amount of concrete aging of our SB—approximately 10% of the blend was fermented and aged in our concrete eggs. Concrete adds significant depth to the mid-palate while keeping the wine fresh and unsullied by oak or residual sugar—as long as it is given time to develop. Despite production pressure, we have again refused to bottle our SB before it has finished its course of 6 months aging sur lie, giving a wine with bright citrus fruit aromas, minerality, and a bit of texture on the palate to invite the next sip. RW



THE BLEND
100% Sauvignon Blanc

THE VINES
Certified organic and dry farmed. Soil types are primarily the clay-heavy sloughs of the Maxwell series, as well as the deep river soils along the Napa river.

STATISTICS
harvested: August 12 to 27 2022
harvest chemistry: 21.4° brix, 7.4g/L total acidity, 3.40 pH
final chemistry: 13.2% alcohol, 6.2g/L total acidity, 3.35 pH, 0.01% RS
bottled March 20 2023
11,754 cases produced

WINEMAKERS
John Williams
Rory Williams
Pablo Polanco

VINEYARDIST
Frank Leeds

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