



Frog's Leap wines have been made by owner, founder and winemaker John Williams and family since 1981. Our connectedness to each other is echoed in our approach to producing fine wines from Napa Valley. With four decades of winemaking behind us, and countless ahead, we have a multi-generation approach to farming our vineyards and honing our winemaking craft.







Our Philosophy

We believe the vine's life-enriching surroundings impart the healthiest condition of equilibrium. To us, true balance in wine can only be achieved by the vine's deep connection to the rich, biological world of the soil in which it's grown. That's why the fruit destined for Frog's Leap wines have been certified organically grown since 1989, and grown without irrigation since planting.









Our Private and Small Group Interactive Virtual Tasting Experience



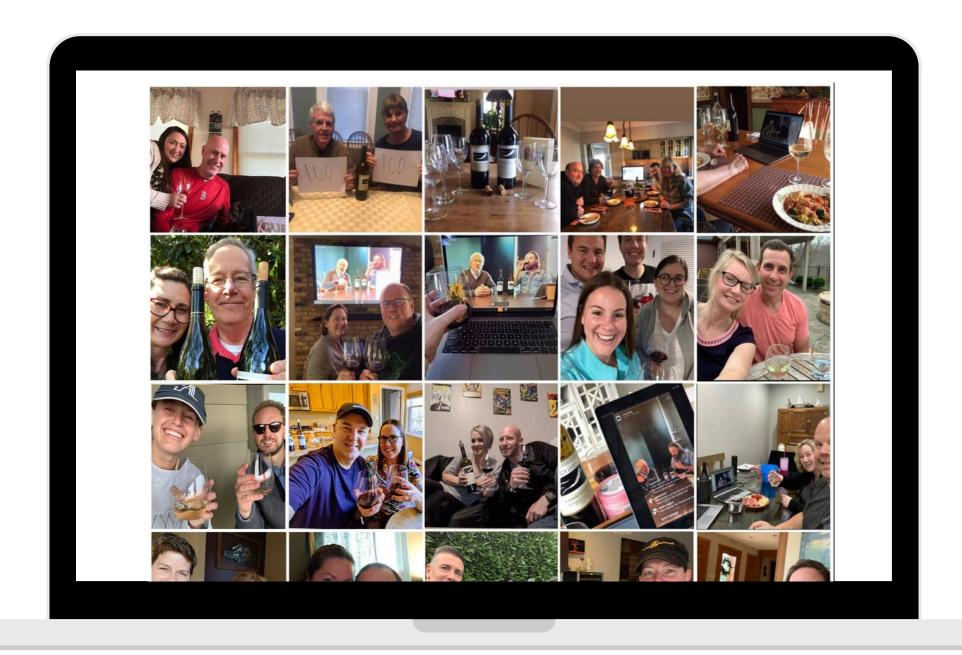
We'll connect with you and yours via Zoom and lead you on a lively and engaging hour-long tasting of our most beloved varieties.

All participants will be invited to share their screens and engage with our crack team of Wine Specialists.

Interactive Tasting appointments are offered each Thursday and Friday at 1:30 pm and 3 pm, PST. Additional appointment times are available by request, please inquire.

And there's never a charge for an Interactive Tasting with us.

Schedule and prepare for your own Interactive Tasting Experience in just a few easy steps...





Step 1: Purchase Your Tasting Kits

Our Interactive Tasting Kits include four of our current release wines – in half-bottles for groups of two – and 750mL's for four to six tasters. Tasting Kits can be purchased for the group or individually, taxes and shipping charges apply.

We'll be happy to help coordinate the purchase and delivery of kits, should you need - please email interactive@frogsleap.com for assistance.

In compliance with current state laws, Frog's Leap wines ordered in the shop can be shipped to the following states:

AK, AZ, CA, CO, CT* (license # LSW.0000673), DC, FL, GA*, HI*, IA, ID, IL*, KS, KY, MA, MD, ME, MI*, MN, MO, MT, NC*, ND*, NE*, NH, NJ*, NM,* NV, NY*, OH*, OR, PA*, SC*, SD*, TN*, TX*, VA, VT*, WA* (license # 079184), WI*, WV*, and WY.

*Tax on freight is charged and remitted as required by state laws and regulations.



SHOP OUR TASTING KITS



Step 2: Reserve Your Appointment

10 business days prior to your requested date is needed to ensure your wines arrive in time. We gladly offer a 24-hour courtesy hold of your desired date and time before the purchase of your Tasting Kits. Your appointment will be confirmed once your Tasting Kits are ordered and in route.

Frog's Leap cannot be held responsible for delivery delays outside of our reasonable control due to circumstances such as extreme weather, natural disasters, missed delivery attempts, carrier errors, volume delays, etc. If your wines do not arrive in time for your appointment, it will be rescheduled. We appreciate your understanding. <u>Please review our shipping policies and procedures</u>.

We invite you to request your Interactive Tasting Experience appointment using the button below, by email to interactive@frogsleap.com, or by ringing 707 963 4704. We will confirm our availability within 72 hours.

REQUEST YOUR APPOINTMENT





Step 3: Prepare For Your Tasting

An official appointment confirmation email will be sent to each participant, or the designated host. This email will contain your personal Zoom link for the tasting, along with all of the exciting details of your upcoming virtual wine experience. We recommend adding the Zoom link to your calendar so it's easy to find on the day of your tasting.

When your wines arrive, be sure to find them a nice home. White wines can be stored in the refrigerator and your red wines will be happiest in a wine fridge, or a cool, dark place with a constant temperature between 50 degrees and 60 degrees.

We suggest having some small bites on hand to enjoy during your tasting. At the winery, some of our favorites include Central Coast Creamery Goat Gouda, mixed olives, and roasted & salted almonds. Please let us know if you'd like additional pairing ideas—we love to talk food and wine.







Step 4: Confirm Your Day Of Tools And Technology 11

- We recommend that each participant have four glasses at the ready, one for each wine to enable continued evaluation of each throughout the session. Your white wines should have a nice chill to start and can come right from the fridge, the red wines will be best served at a temperature between 55 and 60 degrees. Please open your wines 30 minutes before your tasting.
- It's best to use a desktop or laptop (versus an iPad or iPhone) and, if possible, put your computer on a stack of books so that the camera is slightly higher than your head. Then point the camera down into your eyes.
- Ensure good lighting by making sure it's in front of you, not behind. We want to see your face clearly!
- Turn off all alerts on your computer and put your phone on silent so there are no distracting noises.
- Close out of all other windows and browsers on your computer so that all bandwidth is focused on the Zoom software. We also recommend other individuals in your location need to stay off Wi-Fi for the same reason. THIS IS VERY IMPORTANT FOR GOOD CONNECTIVITY.
- Lastly, don't forget to SMILE and look into the camera. It's best to assume that you may be visible even while others are speaking.
- At your scheduled tasting time, open your confirmation email or calendar, click your personal Zoom link, and pour your first glass. Cheers!







Contact Us

Email us at
interactive@frogsleap.com or ring
707 963 4704, our small team is
standing by.



