

VINTAGE REPORT

Official Anderson Valley Vintage Report



Excellent Freshness & a Pleasing Crunchiness

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Each new growing season is like the next chapter in a never-ending story, beginning the moment the last one concludes. The fall weather acts as the prologue, setting the tone for dormancy, like a deep breath before the rush of new growth in the spring. Although vintage 2023 seemed to drag on like a marathon with no finish line, the days after harvest allowed the vines to recharge—like a runner catching their breath—building up energy reserves. With their “batteries” fully charged from stored carbohydrates, the vines stood ready for the demands of vintage 2024.



The winter rains arrived like a gift, soaking the soil to its core and refilling irrigation ponds across the valley. It was a wet season, but not a bone-chilling one, and an early spring acted as a wake-up call, bringing the vines to life in most vineyards by mid-to-late March. Flowering, always a delicate roll of the dice, is nature’s high-stakes gamble.

The weather, like an unpredictable dealer in a casino, can make or break it—too hot, too cold, too wet, or too windy and the odds quickly turn against you. Fortunately, flowering

this year played out like a winning hand, with mostly favorable conditions allowing for a solid fruit set. With the crop securely in place, the season was cleared for takeoff, like a plane on a smooth runway.

Highlights

- It was a wet season, early spring, with vineyards active by mid-to-late March. Flowering resulted with a solid fruit set.
- Spring and early summer were warm but not scorching, creating ideal conditions for both vegetative and berry growth.
- July 6th temps reached 115°F and some fruit loss. Remaining berries developed a resilient intensity, with tough skins.
- The first sparkling wine grapes were picked on August 14th.
- Historically, these conditions have produced grapes that translate into wines with excellent freshness and a pleasing crunchiness.



Spring and early summer were warm but not scorching, like a pot slowly simmering without boiling over, creating ideal conditions for both vegetative and berry growth. The vineyard teams, much like marathoners pacing themselves, appreciated the comfortable temperatures. But July arrived like a furnace door swinging open, and the heat dial cranked up mercilessly.

Temperatures reached a blistering 115°F on July 6th, and parts of the crop wilted, sunburned under the relentless glare—like leaves left too long under a magnifying glass. While it stung to lose some of the fruit, the rest developed a resilient intensity, with the skins toughening like armor. The extreme heat shortened working hours, and also sped up the ripening process, causing sugars to develop faster than the acids could keep pace. Historically, these conditions have produced grapes that translate into wines with excellent freshness and a pleasing crunchiness.

The extended heat wave led to the first sparkling wine grapes being picked on August 14th, and by the end of the month, still wine producers had joined the fray. Harvest started slowly, but soon gained momentum like a snowball rolling downhill, with each day's pick accelerating until all the fruit was off the vines in what felt like a whirlwind. Despite the intensity of the season, the vibe in the valley is good with much excitement for the young wines that are showing ripe and bright fruit flavors.



Now, with the vines empty of fruit, preparations for vintage 2025 have already begun. The warm days and cool nights have been like a gentle lullaby, keeping the canopies healthy and allowing the vines to build reserves before they drift off into hibernation.

"With the evolving challenges of working in harmony with Mother Nature, and the increasing impacts of climate change, each harvest becomes more complex. Now more than ever, we must think outside the box and adapt our practices to ensure the future of our vineyards and the wines we craft."

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