

ISSUE 5 • NOV 2025

VINTAGE REPORT

Official Anderson Valley Vintage Report

Listen



Cool, Calm, and Just a Little Wild: The Magic of Vintage 2025 in Anderson Valley

JEFFREY JINDRA, AVWA WINERY REPRESENTATIVE
WINEMAKER SCHARFFENBERGER CELLARS

Every great vintage begins long before the first buds break. Building a strong foundation for the growing season is just as important as the weather that follows, and in 2025, Anderson Valley benefited from both. **The result is shaping up to be what many will remember as a true Anderson Valley classic.**



"It was a true winemaker's vintage — slow, steady, and patient, with beautiful texture and balance." — Phil Baxter, Winemaker

After the excellent 2024 harvest, the vines enjoyed an extended fall, giving them valuable time to store carbohydrates before settling into winter dormancy. For the third straight year, rain arrived in abundance. From November through early April, above-average rainfall soaked deep into the soils, replenished aquifers, and filled ponds to the brim. The winter that followed was cool but mild, **free from the freeze events that sometimes challenge young and old vines alike.** These conditions built a strong foundation for what would become **a remarkably balanced growing season.**

With full reserves carried over from the previous year, the vines awoke in spring ready to grow, **vigorous yet controlled.** Mild spring weather kept frost at bay and supported an even, successful bloom, leading to healthy, balanced clusters throughout the valley. Growers reported crop loads that were average to slightly above average, just enough to fill tanks and hearts alike.

Highlights

- Sparkling picks: Began August 14 — same as 2024.
- Still Pinot harvest: Started in Boonville on August 19 and wrapped up the week of October 13 for higher elevation vineyards.
- Rainfall: Nearly 40 inches fell between November 2024 and April 2025 (averaging ~35 inches valley-wide).
- Fall rains: Major storms arrived the weeks of September 29 and October 13, challenging growers with botrytis pressure and tough pick decisions.
- Temperature: A notably cool season — summer highs stayed mostly in the mid-80s to low-90s °F, with no prolonged heat spikes above 100 °F. Nights typically cooled to the 50s °F, consistent with Anderson Valley's climate.



Summer 2025 unfolded slowly, marked by cooler-than-usual temperatures and the welcome return of the valley's signature morning fog. The fog lingered longer than in recent years, rolling in like a soft blanket that shielded the vines from the midday sun. Warm days and cool nights, the natural rhythm of Anderson Valley, stretched ripening out gradually and evenly. This measured pace preserved acidity, deepened aromas, and gave each berry time to achieve perfect balance



As harvest approached, early fall rains brought a few extra challenges, prompting growers to leaf and thin clusters more aggressively to prevent rot. Fortunately, Anderson Valley's seasoned growers know their vines well and responded swiftly to ensure fruit reached the winery in pristine condition. One of the defining characteristics of the 2025 crop is its high natural acidity and overall harmony. The cooler ripening season and slower sugar accumulation allowed acids to decline more gently, preserving a bright, lively backbone even through full maturity.

The result is a lineup of wines that are vivid and full of life: lively sparkling wines, crisp whites, and fresh, crunchy reds that capture the energy of the valley that grew them.

The 2025 vintage in Anderson Valley reminds us that great wines begin long before harvest. They are born from the generosity of the previous season and shaped by working in rhythm with nature. As these wines are released in the years ahead, we will have much to celebrate and enjoy.

"At first, it was hard to read the season — everything moved slowly, and we were nearly a month behind the prior year. But the longer hang time gave us incredible flavor development without sacrificing acidity. Once it all came together, the fruit was balanced and clean across the board." — Phil Baxter

"The first big rain of the season hit the week of September 29th, and then again the week of October 13th. The rains posed a challenge due to concerns about botrytis taking hold, making it a challenging year for winemakers to determine their picks."

NORMAN KOBLER
VONARBURG VINEYARD &
PHILO VINEYARD SOLUTIONS

- Sparkling Base Wines: The high acids and slow ripening allowed us to get everything off the vine with nice balance. Early tastings show that both Chardonnay and Pinot Noir excelled in these climatic conditions, and winemakers are very pleased with the quality of the wines
- Pinot Noir: The cool, steady ripening season produced balanced wines with bright natural acidity and refined tannins. Moderate color and excellent flavor development highlight the vintage's precision and restraint, with winemakers calling it a true "winemaker's year" marked by poise and purity.