



2016

napa valley vintage overview

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The 2016 vintage in Napa Valley is widely regarded as a near-perfect growing season, producing wines of exceptional quality across both red and white varietals. According to Winemaker Jean Hoefliger, ideal weather conditions throughout the year allowed for a relatively smooth and stress-free harvest, resulting in wines that balance concentration with freshness.

The season began with an early spring bud break, driven by dry and warm soils following a drought winter. This early start advanced the entire growing cycle, but without any significant heat spikes, vine development remained steady and balanced. For white wines, the absence of extreme weather allowed for optimal ripening, and harvest began in late August. With the flexibility to pick on their own schedule, the team was able to achieve ideal ripeness, preserving vibrant aromatics, natural acidity, and a well-defined structure. The resulting white wines are fresh, expressive, and beautifully balanced. For red wines, the early bud break led to a lighter fruit set, producing smaller clusters and fewer berries per vine. This reduced crop load concentrated the vines' energy, resulting in grapes with intensified flavor and depth. Throughout summer, consistently cool nights helped preserve acidity while allowing the fruit to ripen slowly and evenly. Red wine harvest began on September 8th, with two brief heat spikes in early October accelerating the final picks across the valley. Fortunately, harvest wrapped up just before the first significant fall rain arrived.

Overall, the 2016 vintage delivered clean, concentrated fruit, the kind that winemakers hope for. The resulting wines show remarkable balance, structure, and complexity, with both reds and whites poised to rival some of Napa Valley's most celebrated vintages.