



2018

napa valley vintage overview

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The 2018 vintage in Napa Valley is widely regarded as an exceptional year, marked by ideal growing conditions that resulted in both high yields and outstanding quality across white and red wines. According to Winemaker Jean Hoefliger, the season unfolded with remarkable consistency, allowing for optimal fruit development and a stress-free harvest.

For white wines, the wet winter and steady spring created a strong foundation for the vines, leading to a smooth and even bloom. The favorable conditions encouraged a healthy fruit set, resulting in slightly higher-than-average yields. Throughout the summer, mild temperatures and minimal heat spikes allowed the grapes to ripen slowly, preserving vibrant acidity and enhancing aromatic complexity. With no major weather concerns during harvest, the team was able to pick at the ideal moment, ensuring freshness, balance, and elegance in the resulting wines. For red wines, the consistent growing season played a key role in achieving both structure and concentration. With only four heat spikes throughout the year, well below Napa Valley's typical average of 12, the grapes experienced a slow and steady ripening process. This extended hang time allowed for optimal flavor development, balanced tannins, and impressive depth. The absence of harvest pressure from heat or rain allowed the winemaking team to pick each block at peak maturity, ensuring precision and balance in the final wines.

Jean describes 2018 as a "winemaker's dream vintage," where ideal conditions provided both quality and quantity with minimal intervention from Mother Nature. The wines from this vintage reflect remarkable balance, purity, and depth, a testament to the exceptional conditions that defined the season.