

Napa Valley harvest report

## Napa Valley harvest report: Entering the home stretch

Jesse Duarte Sep 27, 2022 Updated 32 min ago

**A**fter the whiplash of heat and rain, work has resumed a steadier tempo as the Napa Valley's 2022 harvest enters its final weeks amid pleasant fall weather.

Alexander Eisele in Chiles Valley reports "dream conditions for harvesting." Jon Ruel of Trefethen Family Vineyards says many grapegrowers in the Oak Knoll District "are slowing down, catching our breath, and allowing these last grapes to hang out a little longer."

"What a difference a week makes!" writes Tom Farella of Farella Vineyard in Coombsville. "Having worked through some earlier picks, then the heat, then the rain, we are going through and lining up the remainder of harvest in perfect conditions."

Here's this week's harvest report, organized by American Viticultural Area:

### Stags Leap District

**Elizabeth Vianna, Chimney Rock Winery** — "A number of winemakers in Stags Leap District are still busy harvesting grapes. I think we would all agree that one of the characteristics this harvest does not have is predictability. Josh Widaman, winemaker at Pine Ridge Vineyards, reports, 'We have one block of young vines that is taking its sweet time — pun intended. All other fruit has been brought in off Stags Leap District vineyards.' Carmel Greenberg, winemaker at Clos du Val, picked two more Stags Leap District Cabernet blocks, but still has a few more for this week. Their last block in will be from their young Carménère, which will hang for another couple of weeks. Marcus Notaro, winemaker at Stag's Leap Wine Cellars, has been picking away this week with about 20% to go. Robert Smith, winemaker at Quixote, reports, 'We are all in as of this past Wednesday, and now the real fun begins!!' Michael Baldacci, winemaker at Baldacci Family Vineyards, brought most of his fruit in with a couple of small blocks left for this week. Michael exclaims, 'Wild one is right!' At Chimney Rock, we are also harvesting away and delighting in the seasonal temperatures to bring those last few flavors around. We are looking at an early October finish line."