

Vintage Report 2019



TIn like a lamb...

Heading into autumn we experienced a nice, warm September but temperatures dropped during October and November giving us an overall cool and rainy autumn. November transitioned into an even rainier winter but with generally mild temperatures.

Rainy days continued through early spring until the end of April giving vineyards a significant amount of hydration for bud burst at the beginning of March. At this point, the island felt happy about the growing conditions and optimistic for the upcoming season. Unfortunately, that came to an end on March 30 with the arrival of the cold northern winds. For two days the winds blew through vineyards at 35 knots, right at the sensitive moment of shoot development. Most areas on the island lost 40-60% of their crop. A second wave of winds on April 9 meant utter disaster for the vineyards that had no natural protection from wind.

...Out like a lion

Spring was relatively cool and wet, giving the chance to the vines to recover and develop a good shoot length and canopy. But on May 5, a third wind storm from the south east completed the destruction wrought during the April storm by breaking shoots and damaging vines that previously escaped destruction. What few vines remained intact began flowering between May 10 - 12.

The beginning of June brought fruit set and the seasonal meltemia winds. While June and July temperatures were above average, summer passed without any major temperature spikes or heat waves and allowed for a long and uneventful maturation period.

Creating beauty out of disaster

While the disastrous spring storms destroyed a good deal of crop, what vines remained gave us healthy grapes with ripeness of good quality due to the lack of serious diseases. Harvest started with Mavrotragano from Vourvoulos on August 3, Assyrtiko followed on the 9th and Aidani on the 20th of August.

“Our vineyards in Vourvoulos have yielded about 50% less than they did last year. Yields are approximately 6 hl/ha. It is scary, but it is what it is... On the upside, quality seems to be outstanding.” Yannis Valambous - Vassaltis founder

We anticipate well-structured and full-bodied wines this year with great intensity. The low production contributed to high-concentration wines with pronounced flavors and great acidity that will highlight the mineral character of Santorini. The alcohol by volume laying between 13,5 to 14,7%, the pH (depending on the level of maturation) varying from 5,55 to 6,7 gr/lt and pH from 2,6 to 3.2, ensure that this year's wines have great ageing potential.

2019 Relative Data

Average Temperature	Average Rainfall	No. Maturation Days	Harvest Dates	Total Harvest	+/- 2018 Harvest Amt
18,4 C	570.4 mm	30	August 3 - 20	58.500 kg	-26,42%