

Vintage Report 2024



Heat and drought plagued the islands

The year started off at a disadvantage as Santorini vineyards were still seeing the effects of last year's hail. The hail last April caused severe damage to not only the setting fruit of the 2023 vintage but also the growing, delicate, new canes that would support this year's fruit. This level of damage meant vines started the growing season with a lower than normal potential yield.

Additionally, for the second year in a row, Santorini saw very low precipitation with only 206 mm. The last of the rain the island saw was a mere 15 mm between April and May, then nothing for the remainder of the growing season. However, after last year, we were more prepared for possible drought conditions and were able to better irrigate.

Exacerbating the lack of rainfall was this year's extreme heat. Compared to last year, when the island saw almost winter-like temperatures in late spring, 2024 saw heat waves from late March through June. Record highs followed in July with the almost every day reaching 30 C or higher. And while last year we were safe from the severe winds that ravage the island, this year the austral winds caused some fruit loss. As we went into harvest, between the extreme heat and canopy-stripping winds, one of our largest concerns was sunburn. Happily, our meticulous canopy management in our vineyards provided sufficient protection for our grapes.

A small but mighty harvest

Harvest began early this year, on July 29 with our Athiri and Assyrtiko grapes. We staggered the Assyrtiko harvest in our Santorini and Thirassia vineyards over the course of July 29 to August 18 as the various different plots ripened. In fact, the vineyards on Thirassia were so beautiful, we didn't want to touch the grapes; only take pictures and keep them on the vines as trophies!

Like the Athiri, Mavrotragano was ready earlier than normal with harvest from August 1 to 3. The usually late-ripening Aidani, which we sometimes cannot harvest before the end of August, was ready to be picked mid-month on August 12.

We saw an historic low harvest this year across the entire island. With the difficult climate issues we faced, we were lucky to get 33.000 kg.

"Every berry counts" - Yannis Papaeconomou, Head Winemaker

Finding the silver lining

The silver lining to a disappointingly small harvest is the promise of the impressive wines it has yielded. The quality of fruit we got was so high, that we already know our 2024 wines will be amazing.

Grapes from our vineyards on both Santorini and Thirassia were clean and healthy. Despite our worries about sunburn, it was actually one of our cleanest harvests to date. Overall, acidity was very high; an unexpected boon given the extreme heat this year. In addition to being able to make wines with a pH range of 3.1 - 3.2, grapes retained their primary aromas, salinity, and signature Santorini earthy character.

Because of the low yields, this year Vassaltis will not produce every wine in our regular catalog. Nassitis, Aidani, Plethora and Vassanos will not be produced. However, our fruit was so impressive that we are confident that our Santorini, Alcyone, Gramina, Mavrotragano, and Kalupi will be beautiful poetry that

we are proud to bottle. In fact, this vintage we expect our Gramina will be among the best we have ever made.

2024 Relative Data

Average Temperature	Budding	Flowering	Harvest Dates	Total Harvest	+/- 2023 Harvest Amt
21 C	Mid February	April 20-25	July 29 - August 18	32.747 kg	-40%