

2024 VINTAGE REPORT

The 2024 harvest kicked off on September 9 and wrapped up nearly six weeks later on October 17. Once all the fruit was gathered, Co-CEO and Winemaker Brent Stone declared the harvest “ideal.” “If you could draw up harvest conditions to be the way you want them, this would be it,” he noted.

Warm, dry days with moderate temperatures and cool nights contributed to outstanding grape maturity, quality, and flavor. A brief rain at the start was manageable—most sites weren’t ready to pick anyway, allowing the fruit extra time to dry and ripen. “Everything got to hang until it was ready to come in,” Brent explained, resulting in a crop of ripe, bright fruit—exactly what winemakers want to see.



In 2024, a total of 3,896 tons of fruit was brought in—45% from King Estate’s own vineyards and 55% from 41 vineyard partners across Oregon and Washington. Nearly all of the fruit was hand-picked, ensuring the highest quality from the start.

The harvest was dominated by Pinot Gris and Pinot Noir, which together accounted for 92% of the total yield with 2,567 tons of Pinot Gris and 1,030 tons of Pinot Noir. In addition, smaller quantities of Sauvignon Blanc (121 tons) and Chardonnay (110 tons) were collected, along with varietals such as Gamay Noir, Pinot Meunier, Syrah, Gewürztraminer, Grüner Veltliner, Muscat, Pinot Blanc, and Riesling.

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