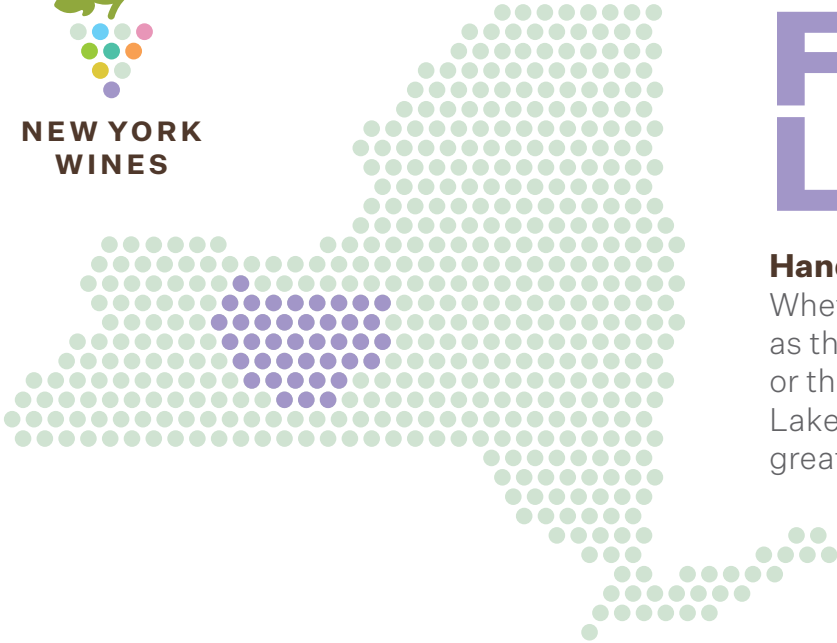




**NEW YORK
WINES**



FINGER LAKES

Hand-picked for making great wine

Whether it was the hand of the Great Spirit, as the native people of the region believed, or the chance hand of fate, New York's Finger Lakes seem preordained for producing great wine.

Boldly, Intricate

While there are 11 Finger Lakes, only a few are home to most of the wineries. Different lake depths and different surrounding elevations contribute to the great diversity across a single region.



GRAPES: Native, hybrids, *Vitis vinifera*

SIZE: 423 farms, with 10,709 acres (4,334 hectares) under vine

AVERAGE GROWING SEASON: ~195 days

Growing interest

We're not only growing great wines in the Finger Lakes; we're growing interest around the world. Known for our world-class Rieslings, we also produce other *Vitis vinifera* varieties that are increasingly recognized for their excellence.

Riesling—produces fresh, aromatic, well-aged wines with light to medium body and racy acidity. **849 acres (344 hectares)**

Chardonnay—produces light- to medium-bodied wines with balancing acidity. **351 acres (142 hectares)**

Cabernet Franc—tends to be light in both color and tannin and can be dominantly fruity or display aromas of bell pepper or jalapeño. **236 acres (96 hectares)**

Pinot Noir—may have an intense aroma of black cherry and spice that suggests cinnamon, saffron, and mint and vegetal flavors such as ripe tomato and mushroom. **194 acres (79 hectares)**

Gewürztraminer—produces some of the most full-bodied wines of any white grape variety, with a pronounced spicy and tropical fruit aroma. **108 acres (44 hectares)**

Cabernet Sauvignon—a small grape size and high skin-to-pulp ratio lead to highly tannic, full-bodied red wines. **104 acres (42 hectares)**

Wineries in New York State BY AVA



FINGER LAKES / 144

LONG ISLAND / 82

HUDSON RIVER REGION / 59

LAKE ERIE / 20

UPPER HUDSON / 20

THE NIAGARA ESCARPMENT / 8

CHAMPLAIN VALLEY / 7

OUTSIDE AVAs / 131

TOTAL 471

Complex soil, climate, and results

Within a few miles of a single lake, soil conditions, airflow, sunlight, and temperature can vary dramatically. This diversity produces unique, complex wines that all exhibit food-friendliness.

Unique, together

Each lake's winegrowing region is unique, with its own fingerprint of history, soil, and climate. But the individual lakes form a whole that is making waves internationally. Over the past two decades, the Finger Lakes have become known as one of the finest cool climate winegrowing regions in the world.

Ice Age wines

The Finger Lakes region is known for its grouping of narrow glacial lakes—some of the deepest freshwater lakes in the United States. Carved by glaciers during the last Ice Age, which deposited excellent loam soil, the lakes provide a heater in the winter and a cooling effect in the summer, extend the growing season, and produce ideal growing conditions for certain vinifera grapes. These are the three big grape-growing lakes that contribute to the beneficial ripening months of September, October, and into November.

Seneca Lake—The largest of the Finger Lakes by volume, Seneca is over 600 feet (182 meters) deep, and the surrounding hills rise 445 feet (136 meters) above its shores.

Cayuga Lake—Another of the very deep Finger Lakes, Cayuga plunges over 430 feet (131 meters), and vineyards enjoy the moderating effects on hills that rise gently to 381 feet (116 meters).

Keuka Lake—Small compared with the other two predominant winemaking Finger Lakes, Keuka makes up in its history what it surrenders in depth—“only” 183 feet (56 meters). Like its history, its hills are formidable, rising 715 feet (218 meters) above the shore.

Cool history

You might be tempted to see New York as a young winemaking region. But don't be fooled: the history of wine in the United States runs right through our state.

First vineyards—In 1829, the first Finger Lakes vineyards were planted in Hammondsport on Keuka Lake.

Driving hybrids—In 1936, French winemaker Charles Fournier crossed French and native vines to introduce hybrids, which mix the flavor and concentration of *Vitis vinifera* and the hardiness of the American grapes.

What the Dr. ordered—In 1953, Dr. Konstantin Frank, a Ukrainian winemaker, brought his experience and pioneered the cultivation of *Vitis vinifera* vines in the region.

V is for revolution—Throughout the 1960s and '70s, the *Vitis vinifera* revolution took hold in the region, and quality wines, particularly Riesling, began garnering international attention.

Bold attitude.
Awesome latitude.
The Finger Lakes wine region has an approximate latitude of 43 degrees north while Bordeaux, France, has a latitude of 44 degrees north.



Winegrowing in Finger Lakes vineyards is delightfully complex. While other New York regions are governed by a single large body of water, the Finger Lakes have an amazing variety of microclimates that yield a range of intricate, food-friendly varieties. For more about New York wines and our AVAs, visit newyorkwines.org

**Boldly,
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