



NEW YORK
WINES

HUDSON RIVER REGION

Not turning water into wine

Yes, we have a river. And a pretty famous one at that. But our region is best known as the Hudson Valley Region—and it's this valley that influences the wine we make, not the water like in so many other regions.

Boldly, Intense

Our valley is a funnel, ushering in maritime air that defines our microclimates. Hot days. Humid nights. A growing season that eases into fall. And then dives into winter. Our growing season is shorter, but what we surrender in length, we make up in intensity.



GRAPES: Hybrids and *Vitis vinifera*
SIZE: 79 farms with 446 acres (180 hectares) under vine
AVERAGE GROWING SEASON: ~190 days

Past and future growth

The Hudson Valley has been instrumental in the development of French-American hybrids including Seyval Blanc, Cayuga White, Baco Noir, Mareschal Foch, and Traminette. However, it's *vinifera* that is enjoying increased plantings, including Cabernet Franc, Pinot Noir, Chardonnay, Riesling, Albariño, Malbec, and Gamay.

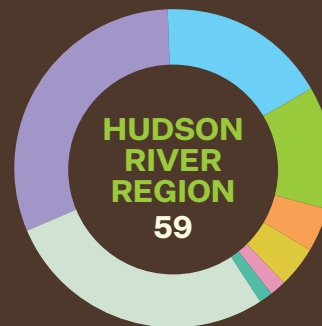
Marquette—features aromas of black fruit, such as cherries, blackcurrants, plums, and blackberries, as well as spicy aromas, such as tobacco, leather, and black pepper.

Seyval Blanc—has citrus characteristics in aroma and taste, as well as a minerality that is sometimes compared to white Burgundy.

Vidal Blanc—generally fruity, with aroma notes of grapefruit and pineapple and, because of the tough outer skin of the fruit, it is well adapted for the production of ice wine.

Baco Noir—a cool climate alternative to Pinot Noir, it lacks the “grapey” aromas and flavors of other *Vitis riparia* varieties and instead shows rich fruit tones of blueberry and plum.

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

Highs and lows

Summer temperatures are high in the Valley, averaging 74 degrees Fahrenheit (23 degrees Celsius). Winds from Canada lower the average winter temperature to 21 degrees Fahrenheit (-6 degrees Celsius), limiting the region's primary grapes to cold-hardy varieties.

Timely rainfall

Rain falls in the Valley at opportune times for our grapes. July sees more rain than in the rest of the state, September and October have less during the critical harvest season. This relatively light rainfall in the fruit's maturing months is ideal for vinifera grapes ripening in a relatively cool climate.

Water when it counts

The water in our river may not unduly influence the grapes we grow, but the water in our air certainly does. Humid evenings move the grapes along even when the sun isn't shining. It combines to let us move away from the hybrids that once identified the region and grow the same varieties as some other famous valleys—but in a much cooler way.

Less rain—The lowlands of the AVA receive less rainfall than the rest of New York because when moisture is carried inland from the Atlantic Ocean, it falls as rain over the Hudson Highlands and the mountains and highlands of New England.

More and less—September and October are often gloriously sunny. The relatively light rainfall in the grapes, critical maturing months is more pronounced in the Hudson River Region than in other parts of the state.

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 plantings—In the late 1600s, French settlers at New Paltz attempted to grow *Vitis vinifera* vines but failed, likely due to disease. Native grapes dominated until varieties such as Isabella took hold in the early 19th century.

First vineyard—The first commercial vineyard, Croton Point Winery, was established in 1827 and eventually grew to 75 acres (30 hectares), supplying New York City with grapes and producing some of the first wines in the 1860s.

First winery—Brotherhood Winery, originally founded as Blooming Grove Winery, began in 1839 and is the oldest continuously operating winery in the U.S.

A historic region
We're one of the oldest wine regions in the country.
The Huguenots, French Protestant settlers, first tried to plant *vinifera* vines in the late 1600s.

We're not only influenced by the warm air funneling in from the south but also from the people coming into our region from New York City, just to our south. They're bringing fresh energy, innovative ideas, and a thirst for excellence that is helping our region to reach new heights. For more about New York wines and our AVAs, visit newyorkwines.org

**Boldly,
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