



NEW YORK
WINES



UPPER HUDSON

We're cooler than cool

We're young. And with youth comes a little bit of attitude...go figure. The rest of New York is cool. But we're cooler than that.

Boldly, Energetic

We don't have a big body of water that moderates our temperatures, so we're creating great wines from hardy hybrids that ripen with fewer growing degree days and don't shiver at the thought of a cold winter.



GRAPES: Hybrids

SIZE: 43 farms, with 117 acres (47 hectares) under vine

AVERAGE GROWING SEASON: ~155 days

Even our diversity is diverse

Our wide variety of hybrid grapes lets us create wines of tremendous range—in body and style—reminiscent of hearty French to dry German to smooth Italian. We're constantly experimenting and innovating to turn our cold-hardy grapes into sought-after and award-winning wines.

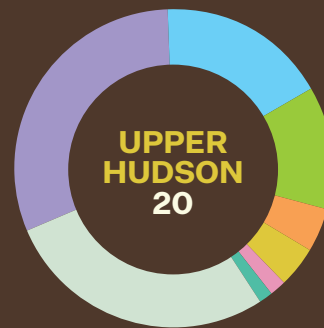
Marquette—features aromas of black fruit, such as cherries, blackcurrants, plums, and blackberries, as well as spicy aromas such as tobacco, leather, and black pepper.

Frontenac—characterized by red fruit flavors of cherry and red currant.

LaCrescent—features aromas of citrus, apricot, pineapple, and muscat and lacks the “grapey” aromas associated with *Vitis labrusca*, and herbaceous aromas associated with *Vitis riparia*.

La Crosse—a complex crossing that counts *Vitis vinifera* and *Vitis labrusca* in its ancestry, with flavors of pear and apricot, as well as a pleasant, Muscat-like aroma.

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

Bred for cold

Many of the grapes that dominate the AVA were developed at Cornell University or at University of Minnesota, specifically for cold climates.

Young, cool, **and spirited**

As the youngest AVA in the state, we're respectful of our elders, but we know we can hold our own. We've already won our share of awards with bold, aromatic wines that are light enough to enjoy all summer long and have enough body to keep you warm in the winter. Wines that are rocking some boats in the wine establishment. Exactly what you'd expect from an area that's young and really cool.

We're lying low...**sort of**

Our region lies in a low area between the scenic Adirondack, Catskill, and Berkshire Mountains. This keeps us a bit warmer than the surrounding areas but still cooler than many other AVAs in New York. We're using these climate conditions to make increasingly great wines...and a name for ourselves.

Land-locked—Without the moderating effects of a body of water, our land-locked region sees more extreme and sudden temperature changes, which dictates the grapes that are viable. Winter brings temperatures as low as -25 degrees Fahrenheit (-32 degrees Celsius).

Efficient growing—Our geography also helps us accumulate growing degree days faster than areas that are moderated by oceans, lakes, or large rivers, and this translates to more efficient grape growing.

Cool geography

Our geography plays a critical role in the grapes we grow and the wines we make from the fruit that thrives in our area.

The ingredients—Rich geologic/tectonic activity has produced all of the major geographic features in our area—the Adirondack Mountains, the Allegheny Plateau, the Taconic Mountains, and the Mohawk and Hudson Rivers.

The base—During the Paleozoic era between 500 and 300 million years ago, thick limestone deposits formed—nearly 2,000 feet of sedimentary rock at the bottom of the ancient sea that once covered our region.

Topping it off—The Laurentide Ice Sheet, which advanced and retreated over the region numerous times and at times was more than 3 miles thick, deposited much of the overlying, well-draining soils.

No sugar(coating)
It isn't easy to grow grapes and make wine in a region of such temperature extremes. With an absence of cloud cover on spring nights, frost can easily damage new shoots.

The hybrids we grow ripen with a higher sugar level, but we're experienced in crafting medium-body, food-friendly wines that are not always sweet but have powerful fruit flavors to provide balance. The result is often a sophisticated wine with excellent mouthfeel that exceeds expectations. For more about New York wines and our AVAs, visit newyorkwines.org