

Cool summers.
Cold winters.
Ancient soils.
Glacial lakes.
World-class
Riesling.

Cool Climate. Pure Lakes. Distinct Terroir. FINGER LAKES

EST.
1982

A PREMIER NEW YORK AVA



WHERE IS IT?

Located in western New York State, the Finger Lakes AVA encompasses the slopes surrounding 11 long, narrow glacial lakes. The cool climate and deep soils create ideal conditions for elegant, aromatic wines.



HOW BIG IS IT?

AVA spans approximately 3,000 square miles across 14 counties in the Finger Lakes region.



~90,000
PLANTED ACRES



NEIGHBORING AVAs

- Lake Erie
- Niagara Escarpment
- Champlain Valley
- Hudson River Region



WHEN WAS IT ESTABLISHED?

The Finger Lakes AVA was officially established on March 9, 1982.



TERROIR & SOIL TYPE

Glacial activity shaped the landscape, leaving behind deep, well-drained soils that vary across the region.

Common soil types include:

- Glacial till
- Shale
- Limestone
- Sand and gravel
- Silt loam

These diverse soils contribute to the complexity and minerality of Finger Lakes wines.



GRAPES GROWN

Planted Vineyard Acreage: ~90,000 acres

VARIETAL	ACRES	% OF PLANTINGS
Riesling	23,000	25.6%
Chardonnay	15,000	16.7%
Cabernet Franc	11,000	12.2%
Pinot Noir	9,000	10.0%
Gewürztraminer	6,500	7.2%
Merlot	5,000	5.6%
Other Whites*	12,000	13.3%
Other Reds*	8,500	9.4%
TOTAL	~90,000	100%

*Includes varieties such as Sauvignon Blanc, Pinot Gris, Sylvaner, Grüner Veltliner, Gamay, and others.



WEATHER / CLIMATE



Cool climate moderated by the lakes, bringing more than 180 frost-free days.



Warm days and cool nights preserve acidity and enhance aromatic expression.



Consistent lake-effect breezes help reduce disease pressure.



Moderate rainfall supports vine health without excess vigor.



Cold, snowy winters help vines rest and reset.

WHY FINGER LAKES WINES STAND OUT



World-renowned for Riesling—aromatic, mineral-driven, and age-worthy.



Cool-climate reds like Cabernet Franc and Pinot Noir show elegance and finesse.



High acidity and vibrant fruit create balanced, food-friendly wines.



Diverse soils and microclimates produce remarkable complexity and site expression.



The purity of water and air from the Finger Lakes inspires distinctive wines.



A region of innovation and passion with a strong commitment to sustainability.



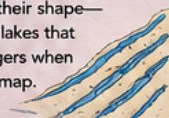
DID YOU KNOW? ☆

The Finger Lakes are actually 11 glacial lakes carved more than 2 million years ago. Their deep, cold waters influence the region's unique climate.



FUN FACT

The name "Finger Lakes" comes from their shape—long, narrow lakes that resemble fingers when viewed on a map.



PERFECT WITH

Pair with fresh seafood, roasted chicken, cheeses, spring vegetables, herb dishes, and Asian cuisine.



BOTTOM LINE

The Finger Lakes deliver cool-climate wines of purity, elegance, and balance—a true reflection of place. Pure lakes. Pure wine.

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