

FINGER LAKES

UNITED STATES



The Finger Lakes AVA was established in 1982 and includes the Cayuga Lake AVA (119,000 acres) and Seneca Lake AVA (204,600 acres). The overall climate of the region is cool and continental, moderated by the Great Lakes and the influences of the Finger Lakes—deep, elongated lakes that accumulate heat during the summer and release heat during the winter. Finger Lakes wines are fresh and fruit-forward, of medium body and moderate alcohol. Acidity shines in both the still and sparkling wines produced. Finger Lakes wines are recognized for their value and balance, lending themselves to a variety of food pairings.

Region

3,925 hectares of growing area

130+ wineries

287 growers

Production

48,000 tons

3 million cases

Impact

3,490 jobs

\$1.1 billion USD economic impact

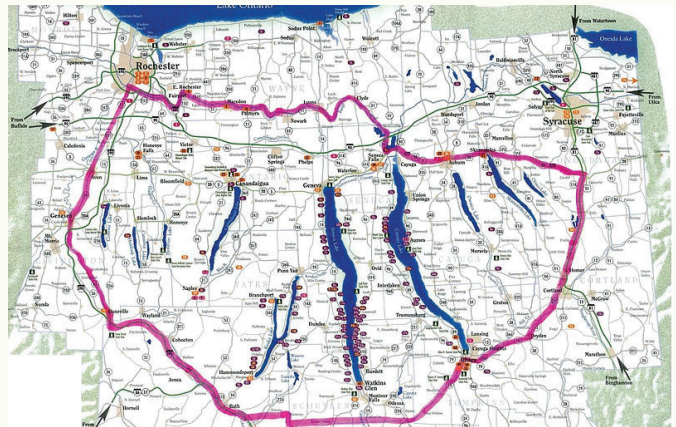
Primary Grape Varietals

Riesling

Chardonnay

Cabernet Franc

Pinot Noir



For more information, visit www.fingerlakeswinealliance.com or follow [@fingerlakeswinealliance](https://www.facebook.com/fingerlakeswinealliance) on Facebook and Instagram.

