

34

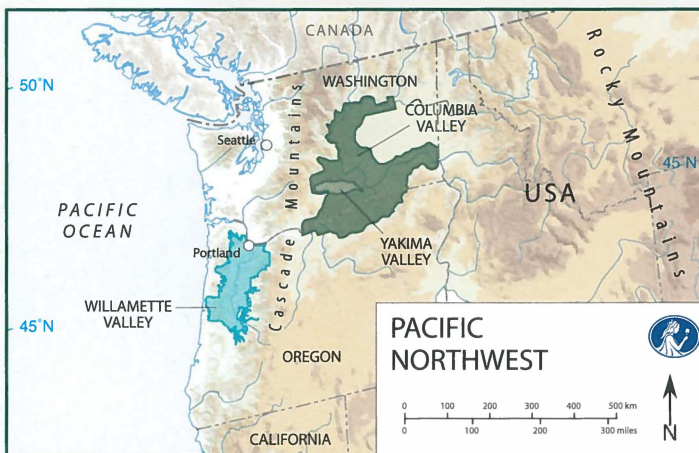
Oregon, Washington and New York After California, the next most important states for wine production are Oregon, Washington and New York. The first two lie directly to the north of California and occupy the north-west corner of the country either side of the Cascade Mountains. New York is located on the Atlantic rather than the Pacific seaboard and sits in the north east of the USA.

RIGHT: Vineyards planted on the undulating hills in Oregon.

BELOW RIGHT: Vineyards in the Columbia Valley. The hills in the background show how dry this area is.



KEY



OREGON

Northern Oregon

The **Willamette Valley AVA** lies to the west of the Cascade Mountains and stretches south from Portland. It has the largest concentration of wineries and vineyards in Oregon. The Willamette Valley has a moderate climate and experiences cooling breezes from the Pacific Ocean. The growing season is mostly dry with long sunny days and cool nights. **Pinot Noir** is by far the most planted grape variety producing wines with ripe red fruit flavours, a hint of cinnamon spice and high levels of acidity. Pinot Gris is also widely grown and tends to be made in a fruity, dry style.

Southern Oregon

The Southern Oregon AVA lies directly to the south of the Willamette Valley. It encompasses Umpqua Valley, Rogue Valley and other AVAs. Although this region has the warmest growing conditions in Oregon, there are also cooler areas within its hillsides and valleys that enable Southern Oregon to grow both cool and warm climate varieties such as Merlot, Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Gris and Syrah successfully.

WASHINGTON STATE

The majority of the vineyards are planted in the extensive **Columbia Valley AVA** that lies east of the Cascade Mountains in the valleys of the Columbia River and its tributaries. Within this area are the smaller but important **Yakima Valley AVA** and Walla Walla AVA.

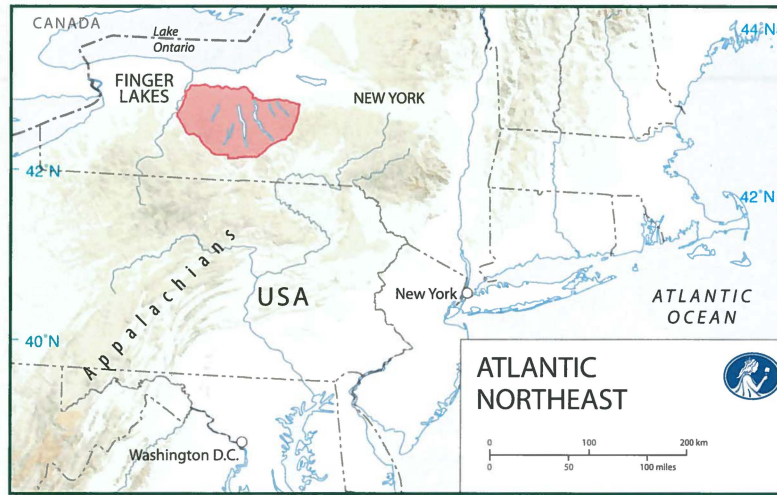
The Columbia Valley AVA lies in the rain shadow of the Cascade Mountains making irrigation with river water a necessity. Winemakers take advantage of long daylight hours and consistent summer temperatures. The fruit attains optimal ripeness due to the sunny days; cool nights help the grapes to maintain natural levels of acidity. A major problem of the region is winter freeze, which may reduce crop volumes by half or more.

Plummy, full-bodied **Merlot** and elegant, age-worthy **Cabernet Sauvignon** are the most important red wines. Full-bodied, intensely concentrated Syrah is also produced. **Chardonnay** is the most planted white variety making fruity wines often with some toasty notes from oak. Riesling is also popular, typically made in a dry style with ripe stone fruit flavours.

NEW YORK STATE

Compared with the wine regions on the USA's western coast, the grape growing area of New York State is dominated by American and hybrid vine species. These grapes are used for the production of juices and jellies but due to their winter hardiness are also used for wine production. Wines are also made from *V. vinifera* varieties, the most widely planted being Riesling, Chardonnay, Pinot Noir and Cabernet Sauvignon.

The **Finger Lakes AVA** is the most important area for wine production. The deep glacial lakes in this region store heat well into November, raising the air temperature of the surrounding vineyards and extending the growing season. While it is most noted for the quality of its perfumed **Rieslings**, the region also produces Pinot Noir, Cabernet Franc and Chardonnay, as well as a number of American varieties and hybrids. Some of the individual lakes have their own smaller AVAs.



KEY

1000 m+

500-1000 m

200-500 m

0-200 m