

# FINGER LAKES WINE GROWERS ASSOCIATION

## MEMBER WINERIES

The Barry Wine Co., Inc.  
Conesus, N.Y. 14435

Canandaigua Wine Co., Inc.  
Canandaigua, N.Y. 14424

Glenora Wine Cellars, Inc.  
Dundee, N.Y. 14837

Gold Seal Vineyards, Inc.  
Hammondsport, N.Y. 14840

Hammondsport Wine Co., Inc.  
Hammondsport, N.Y. 14840

Pleasant Valley Wine Company  
Hammondsport, N.Y. 14840

The Taylor Wine Company, Inc.  
Hammondsport, N.Y. 14840

Widmer's Wine Cellars, Inc.  
Naples, N.Y. 14512



June 9, 1980  
Canandaigua, New York

Mr. G. R. Dickerson, Director  
Bureau of Alcohol, Tobacco & Firearms  
U.S. Treasury Department  
1200 Pennsylvania Avenue  
Washington, D.C. 20026

RE: Finger Lakes Appellation

Dear Director Dickerson:

As described herein, we hereby petition the Bureau to approve the designation of a viticultural appellation of origin known as the "Finger Lakes" area.

As outlined on the enclosed U.S. Geological Survey Maps, ... Exhibit I ... the boundaries of the Finger Lakes area are defined by the political boundaries of the New York State counties of Monroe, Wayne, Livingston, Ontario, Yates, Seneca, Cayuga, Onondaga, Steuben, Schuyler, Chemung, Tompkins, Tioga, and Cortland. These political boundaries closely approximate an outline of the area based on prominent geological features, namely: the Southern shore of Lake Ontario at the North, the Northern course of the Genesee River/Gorge beginning at Letchworth State Park at the West, the Eastern courses of the Canisteo, Chemung and Susquehanna Rivers at the South, and the North-South valley course of US Route 81 and the Tioughnioga River at the East. Since the Finger Lakes area is so clearly defined by its political boundaries (both historically and in common usage), is specified by these boundaries by the New York State legislature, and the prominent geological features that outline the area so closely approximate these political boundaries; it is felt that these political boundaries best define the Finger Lakes area to the public.

The definition of the Finger Lakes area clearly meets the tests for designation as an appellation of origin in that: 1) The "Finger Lakes" name is internationally known as referring to the area specified, 2) There is abundant historic evidence supporting this definition, and 3) The viticultural features of the area clearly differentiate it from surrounding areas.

That the Finger Lakes name is well known and historically valid is widely documented. Equally supported by current and historical usage is the concept of a Finger Lakes viticultural area. The combined strengths of the area's wine and tourist industries have long provided a base for publicity and public relations.

Our own association, the Finger Lakes Wine Growers Association, provides an excellent example of long standing definition of the Finger Lakes viticultural area. The Finger Lakes Wine Growers Association was established in 1932 and consists of wineries that in our last reported year utilized over 90% of all the wine grapes grown in New York State, as provided by over 800 independent growers. As can be seen from the cover of our enclosed Annual Report ... Exhibit II ..., the geographical boundaries of our Association are historically consistent with the proposed designation for a Finger Lakes appellation area.

Certainly other authorities substantiate this historical and common usage definition of the Finger Lakes area. A cross-section of the numerous references that commonly define the boundaries of this area, include:

Exhibit III - The Wines of America, Second Edition, Leon D. Adams, 1978, pages 110-112: This internationally noted authority on wines refers to the four (4) specific New York State districts of which Mr. Adams says "Best known, because of its scenic attractions and large wineries, is the Finger Lakes District in the west central part of the State."

Exhibit IV - Finger Lakes Region, Chapter 619, Laws of New York 1967: The New York State Senate and Assembly have designated the counties of Monroe, Wayne, Livingston, Ontario, Yates, Seneca, Cayuga, Onondaga, Steuben, Schuyler, Chemung, Tompkins, Tioga, and Cortland as the "Finger Lakes Region".

Exhibit V - Tourist information of the Finger Lakes Association: Brochures, maps and other publicity by this long standing tourist association define the boundaries of the Finger Lakes Region consistent with the aforementioned counties.

Exhibit VI - Finger Lakes of New York State, Road and Street Map, Marshall Penn-York Co., Inc., 1979: One of several travel maps on sale, describing the 14 county Finger Lakes area.

The geologic variety and climatic uniqueness of the Finger Lakes area and its viticultural effect is equally well known and documented. Like much of Western New York State, the churned soils and varying topography of the area bear the severe marks of the glacial periods. But more important, Lake Ontario at the North and the long finger-like lakes running North-South midway between Lake Ontario and the Pennsylvania border, provide a unique viticultural climate.

Exhibit VII - "Soils of New York Landscapes", M. G. Cline and R. L. Marshall, Information Bulletin 119 The New York State College of Agricultural and Life Sciences, August 1977 page 4, shows both the glacial effects and unique climatic characteristics of the Finger Lakes area. Figure 7 of the exhibit displays the differing bedrocks of Western New York from which "The glaciers which covered most of New York broke off pieces of rock, ground and mixed these materials, and left the mixtures as a mantle ...". Figure 6, on the length of growing season, clearly delineates a unique belt of upward of 143 growing days in the central Finger Lakes area of New York State. This glacial variety and climatic uniqueness is described by numerous other authorities of which examples are:

Exhibit VIII - The Grapes of New York, Hedrick, 1908, page 81-82: This well known historical work notes the Finger Lakes area glacial and climatic effects as, "The soils of this great region vary much, as is always the case when land is made by glacial erosion and deposit of glacial drifts". and "The central lakes have a very perceptible influence on the climate of the region".

Exhibit IX - Wine, M. A. Amerine and V. L. Singleton, 1971, page 270: This authority notes, "The most important vineyards for wine grape production in the Eastern States are in the Finger Lakes District of New York State. Here the narrow and deep lakes ameliorate the winter as well as the spring and summer temperatures."

Exhibit X - a letter from Mr. Thomas Zabadal, Regional Extension Specialist, Cooperative Extension, New York State, March 14, 1980 - summarizes the unique Finger Lakes viticultural juncture of East-West glacial soils and North-South lake effects. Mr. Zabadal notes that many vineyards of the area "... are located on soils, which for better or worse, tend to stress the vines during the season. It is generally recognized by the scientific community that vines, which undergo stress, produce fruit quality, which is superior to vines which are not stressed." And, Mr. Zabadal emphasizes, "In the first place, the Finger Lakes Region is special in possessing a micro climate that permits grape growing at all. Most areas of the state would not permit commercial grape production."

We feel that the above clearly differentiates the Finger Lakes area as a viticultural appellation of origin. We would hope for your early attention to and decision on this matter. We would hope that we might enter the Fall, 1980 grape harvest season an approved "Finger Lakes" appellation of origin.

Very truly yours,

FINGER LAKES WINE GROWERS ASSOCIATION



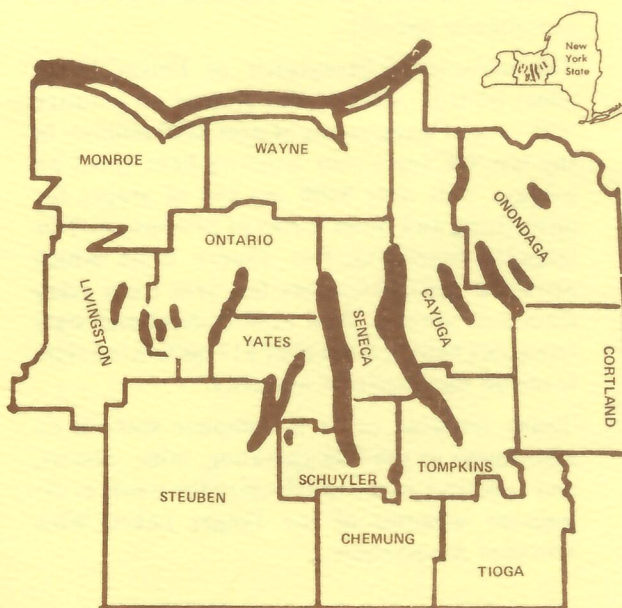
Marvin Sands  
President

MS:nmh  
Enclosures



# Finger Lakes Wine Growers Association

"In the heartland of the  
New York State wine industry"



**MEMBERS**

**The Barry Wine Company, Inc.**  
Conesus, N.Y. 14435

Barry O-Neh-Da

**Canandaigua Wine Co., Inc.**  
Canandaigua, N.Y. 14424

Richard's Virginia Dare  
Hammondsport Mother Vineyard  
Vino Casata

**\*Glenora Wine Cellars, Inc.**  
Dundee, N.Y. 14837

Glenora Glenora Wine Cellars

**Gold Seal Vineyards, Inc.**  
Hammondsport (Urbana), N.Y. 14840

Gold Seal Henri Marchant

**Hammondsport Wine Co., Inc.**  
Hammondsport, N.Y. 14840

Golden Age Hammondsport  
Richard's

**Pleasant Valley Wine Company**  
Hammondsport, N.Y. 14840

Great Western

**The Taylor Wine Co., Inc.**  
Hammondsport, N.Y. 14840

Taylor

**Widmer's Wine Cellars, Inc.**  
Naples, N.Y. 14512

Widmer's Canandaigua Lake  
Moussec

**OFFICERS**

**C. Frederic Schroeder, President**  
**THE TAYLOR WINE CO., INC.**

**George H. Page, Vice President**  
**HAMMONDSPORT WINE CO.**

**Arthur Brody, Sec'y. & Treas.**  
**GOLD SEAL VINEYARDS, INC.**

\*Glenora joined FLWGA in 1979, therefore,  
their figures are not included.



## A HISTORY OF GROWTH AND PROGRESS

The first wine grapes were cultivated in the Finger Lakes Region of New York State in 1829. A century later, in 1932, the area wineries that were surviving Prohibition wisely formed an association to promote and protect the East's biggest potential grape and wine industry. With the repeal of the 18th Amendment a year later, there began an era of close cooperation between the independent grape growers of Western New York State and the Finger Lakes wineries, who were also owners of extensive vineyards.

From that time on, the Finger Lakes wine industry has had consistent growth, making a significant contribution to the economy of both the state and the nation. And Finger Lakes vineyardists are proud to be one of the few farm groups that have never required a penny of government subsidy.

The widespread acceptance of Finger Lakes wines in U.S. markets has created an industry with capital investments of over \$200 million. In the last six years, our wineries have spent an average well over \$100 per ton of grapes for advertising and other forms of promotion. This includes funds for free winery tours which attracted 350,000 visitors last year from every state and abroad. And now Federal and state treasuries benefit from over \$17 million in excise taxes on our products annually.

Today no wine cellar is complete without an assortment of the fine sparkling, table, dessert, and appetizer wines which carry the labels of the member wineries of the Finger Lakes Wine Growers Association.

## REPORT OF COMBINED MEMBERSHIP OPERATIONS

<u>GROSS SALES</u>		\$130,968,909
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### EXCISE TAXES ON GROSS SALES

Federal	\$16,357,869	
N.Y. State	641,099	
Other States	464,082	\$17,463,050

### NET MARKET VALUE OF INVENTORIES

Champagne	\$26,695,598	
Wines	153,587,354	\$180,282,952

### SALARIES & WAGES PAID

1,603 Regular Employees	\$16,108,122	
512 Casual Employees	231,359	\$16,339,481

### MARKET VALUE OF GRAPES PROCESSED

\*\*\*\*\* \$22,243,103

### GRAPES PROCESSED IN TONS

Purchased in N.Y. State	72,051	
Purchased Outside N.Y. State	4,656	
Companies' Vineyard Yield	7,745	84,452

### TOTAL N.Y.S. GRAPE TONNAGE UTILIZED FOR WINE

\*\*\*\*\* 88,600

### PERCENT USED BY FLWGA

90%

### COMPANIES' VINEYARD ACREAGE

2,210

### NO. INDEPENDENT GROWERS PURCHASED FROM

845

### TOTAL ACREAGE - INDEPENDENT GROWERS

\*\*\*\*\* 12,079



## New York, Champion of the East

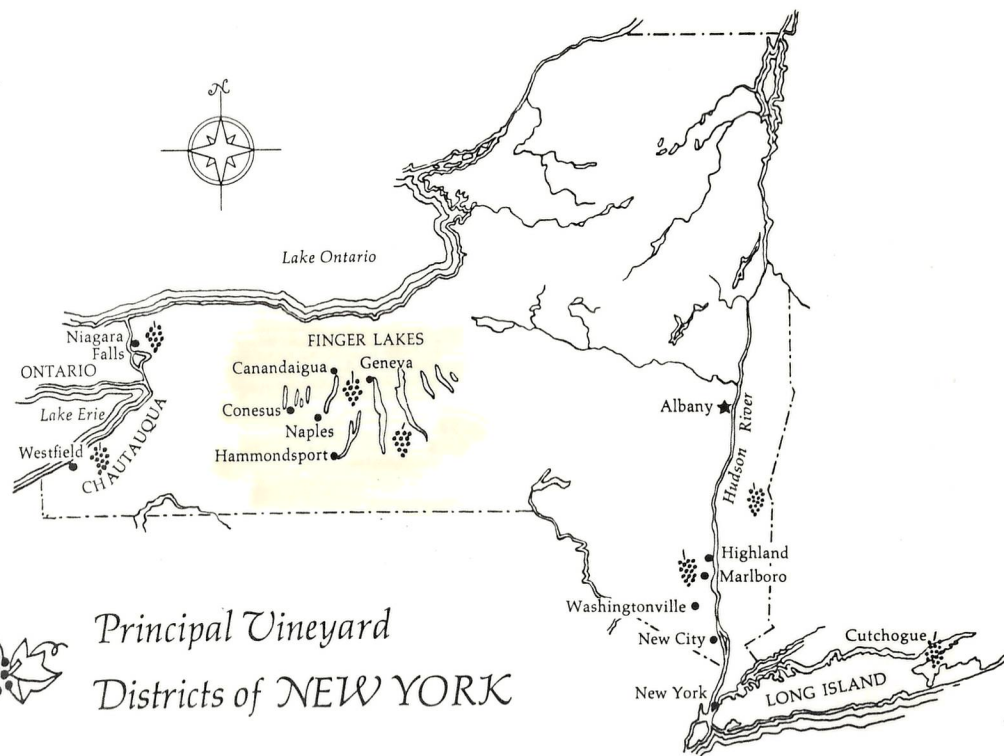
**A** MENTION of New York State wines usually brings, from the average consumer of California or European wines, a remark about "that foxy taste." Vintners of New York and other eastern states abhor the word "foxy," and in deference to them I normally say "Labrusca" instead. But "foxy" is in the dictionaries and ampelographies, and it is the word commonly used to describe the *Vitis labrusca* flavor of such native American grapes as Concord, Catawba, Delaware, Niagara, Dutchess, and Ives—from which most New York wines have long been made.

However, not all wines containing these grapes are perceptibly foxy, for the Labrusca taste is readily softened, by blending with wines of neutral flavors, to a point at which only a hint of fruity fragrance remains. There is no Labrusca taste at all in the new eastern wine types that are made entirely from the French-American hybrid grapes, nor in New York sherries, from which it is removed by a heat-and-oxygen process; nor in those New York muscatels which are made from the Canada Muscat grape. And now that Dr. Konstantin Frank has shown that *Vinifera* grapes, too, can be grown there, New York winegrowers are beginning to challenge both California and Europe with small quantities of Old World wine types made from the true *cépages nobles*, such as White Riesling and Chardonnay.

But if the Labrusca flavor has been a handicap to the New York wineries, it certainly is not evident in the steady rate at which they have increased their share of the American market for wines. Between 1960 and 1978, vintners of the Empire State more than trebled their total wine production and almost doubled their output of champagne. In an average year, New

York now produces about thirty-six million gallons of wine and is thereby second to California, which makes nine times as much. Of the thirty-six million gallons, almost a tenth, or well over three million, is champagne—about a fourth as much of this bubbly wine as California makes. New York's best wines are its champagnes, white table, and dessert types. Its typical dry reds leave something to be desired, but are improving steadily with the increased use of lately-planted French hybrid and *Vinifera* grapes in their blends. Almost two thirds of New York grapes still are Concord. Four thousand acres of new hybrids accounted for most of the 16 percent increase in the state's vineyard acreage from 37,000 in 1970 to 43,000 in 1975.

New York State has four principal vineyard districts, each with distinctive wines and colorful wineries that are covered in two following chapters; and now a fifth district, which is described in this chapter, is being planted with vines. Best known, because of its scenic attractions and large wineries, is the Finger Lakes district in the west-central part of the state. But more important, because it has half of the total vineyard



acreage, is the Chautauqua district, in the far western corner, bordering Lake Erie. Third in importance is Niagara County, which extends westward from Niagara Falls. The fourth district is the Hudson Valley, only an hour or two from Manhattan. The fifth, which is both old and new, is the northeastern end of Long Island.

In this book's first edition, I counted thirty-nine New York wineries. Most of them, located in and around New York and other cities, had no vineyards but handled grapes, juices, and wines that were shipped in from the grape-growing areas and from other states. During the 1960s and 1970s, more than a million gallons of California bulk wines were shipped annually to New York wineries for blending purposes, in addition to California neutral brandy used in producing New York dessert wines.

Less than half of the state's 175,000-ton average annual grape crop was used by New York wineries. The rest was used in fresh Concord grape juice, jelly, or jam, or was eaten fresh. A partial explanation is found in the peculiar history of winegrowing in New York. Prohibitionist influence during the past century accounts for the predominance of the Concord grape and for New York's strange beverage control laws, which long discouraged the establishment of additional wineries and actually discouraged the purchase of wine.

• 2 •

New York was one of the first states to cultivate grapes, but was one of the last in the East to develop a wine industry. Vineyards were planted on Manhattan Island more than three hundred years ago, when Peter Stuyvesant was governor of New Netherland between 1647 and 1664. Stuyvesant sternly regulated the sale of liquor, but he favored the use of wine. He even authored an ordinance requiring that sailors on the high seas be provided with a daily ration of wine to protect their health. His successor, the first English governor of New York, Richard Nicolls, granted a monopoly to one Paulus Richards to plant a vineyard on Long Island. The French Protestants who settled in Ulster County on the Hudson after 1667 tried unsuccessfully to grow European grapes, but they then cultivated wild grapes to make wine for use in their homes. The healthy crops from their vines so impressed Governor Nicolls' successor that he expressed the belief, in a letter to the Lords of Trade in London, that the New York colony alone could produce enough

wine to supply all the dominions of the Crown. In 1737, Robert Prince established the Linnaen Gardens at Flushing on Long Island, and from there the Isabella wine grape of South Carolina was introduced throughout the East after 1816. Vines grew in New York City as late as 1846, when the horticulturist, Alden Spooner, published a book on winemaking. Spooner described the wine he made at his own vineyard in Brooklyn, and mentioned other vineyards thriving there, on Manhattan, and at Southampton and New Utrecht on Long Island.

In 1818, a Baptist deacon, Elijah Fay, planted the first vineyard in what is now the Chautauqua Grape Belt along Lake Erie in western New York State and eastern Pennsylvania. Near the present village of Brocton in Chautauqua County, he set out wild vines which he had brought from New England. Because the wild grapes were harsh and excessively foxy, he replaced them in 1824 with Isabella and Catawba, and in 1830 Deacon Fay made ten gallons of wine. But it was not until 1859, when wineries were already operating along the lakeshore in Ohio, that the first of several "wine houses" around Brocton was built by the Deacon's son, Joseph Fay.

But the temperance movement, born in 1808 at Moreau in Saratoga County, was beginning to spread. By 1835 the state temperance society was advocating total abstinence from alcoholic beverages in any form. From New York State the temperance movement evolved into the nationwide crusade that brought about National Prohibition in 1920. In 1845, the Drys got a law passed prohibiting the public sale of liquor in New York State, but it was repealed two years later. They scored again in 1855, obtaining the passage of another state prohibition law, but it was declared unconstitutional.

Chautauqua County, where the Fays lived, was one of the centers of the dry crusade. It was also where the Concord grape variety was introduced—not for winemaking, because dry wine made from Concord is harsh—but as a table grape. The temperance crusaders, with psalm-singing fervor, exhorted farmers of the Chautauqua district to produce grapes, not wine. It was dry influence, as much as the later development of the grape juice industry by the ardent Prohibitionist Dr. Welch, that caused the Chautauqua-Erie Grape Belt to become a fresh-grape district instead of a wine center. Although wine-grape varieties have lately been introduced in this three-county district, nine tenths of the vines here still are Concord.

Winemaking began tardily in the Finger Lakes district, too. The Finger Lakes wineries credit the



**Ch. 618 LAWS OF NEW YORK 1967**

ployee's basic annual salary, and shall not affect or impair any increments or other rights or benefits to which an employee may be entitled under the provisions of this chapter, provided, however, that any differential payable pursuant to this subdivision shall be included as compensation for retirement purposes. A pay differential shall be terminated for any employee when he ceases to be employed in the position, or area or location for which such pay differential was authorized. A pay differential shall remain in effect until terminated by the director of the classification and compensation division, with the consent of the director of the budget or until a new pay differential is authorized pursuant to this subdivision. The director of the budget may adopt such regulations as he may deem necessary to carry out the provisions of this subdivision.

§ 2. This act shall take effect April first, nineteen hundred sixty-seven.

**"Finger Lakes Region"****CHAPTER 619**

An Act designating the counties of Monroe, Wayne, Livingston, Ontario, Yates, Seneca, Cayuga, Onondaga, Steuben, Schuyler, Chemung, Tompkins, Tioga and Cortland as the "Finger Lakes Region".

Approved and effective April 27, 1967.

*The People of the State of New York, represented in Senate and Assembly, do enact as follows:*

Section 1. The territory comprising the counties of Monroe, Wayne, Livingston, Ontario, Yates, Seneca, Cayuga, Onondaga, Steuben, Schuyler, Chemung, Tompkins, Tioga and Cortland are hereby designated and shall hereafter be known as the "Finger Lakes Region" and the term "Finger Lakes Region" used in any sign, notice or otherwise shall mean and include the area contained within such counties.

§ 2. This act shall take effect immediately.



EXHIBIT V

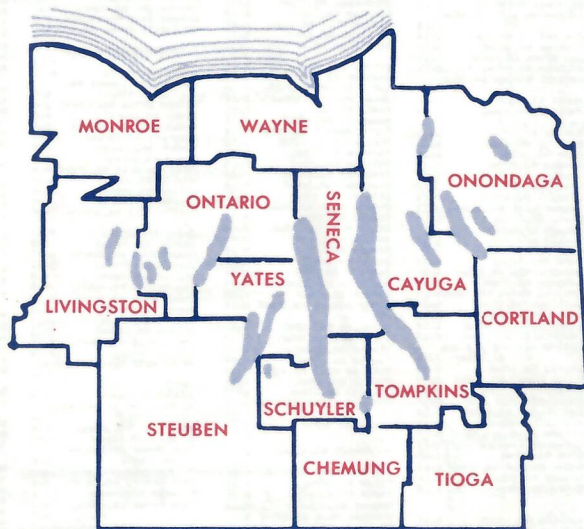
# I LOVE NEW YORK FINGER LAKES TRAVEL GUIDE





EXHIBIT VI

# FINGER LAKES of New York State ROAD and STREET MAP



**VISUAL ENCYCLOPEDIA®**

**Featuring:**

- Fully indexed — 14-County Road System
- Parks
- Golf Courses
- Cultural Facilities
- Colleges & Universities
- Boat Launching Sites
- Ski Areas



EXHIBIT VII

temperatures at recording stations range from less than 40°F in the Adirondack highlands to more than 50°F in the lower Hudson Valley. Lowland areas are warmer than adjacent highlands, and temperatures at equal elevations decrease from south to north. The patterns are similar to that of the length of growing season in figure 6. Near Lakes Erie and Ontario and on Long Island, temperatures are modified by large bodies of water. Mean annual precipitation is mainly between 30 and 40 inches, and mean precipitation is nearly uniformly distributed throughout the year. Only the Adirondack Highlands and southeastern New York average significantly more than 40 inches annually. Two small areas adjacent to western Lake Ontario and to Lake Champlain average less than 30 inches.

The *bedrock* exposed in New York was the main source of soil material in the state. The principal areas of different kinds are shown in figure 7. The limestones contributed "lime" like that used to correct soil acidity. The shales and slates contributed fine particles called clay and silt. The sandstones and granitic rocks contributed coarse particles called sand. The glaciers which covered most of New York broke off pieces of rock, ground and mixed these materials, and left the mixtures as a mantle covering most of the state.

*Glacial deposits* are the main parent materials of New York soils. Perhaps as recent as 25,000 years ago, most of New York State was buried under a mass of ice centered in eastern Canada. The ice was thick enough in New York to cover the highest parts of the Adirondack and Catskill highlands. The enormous pressure of thousands of feet of ice forced the ice to "flow" outward from places where it was thickest. The move-

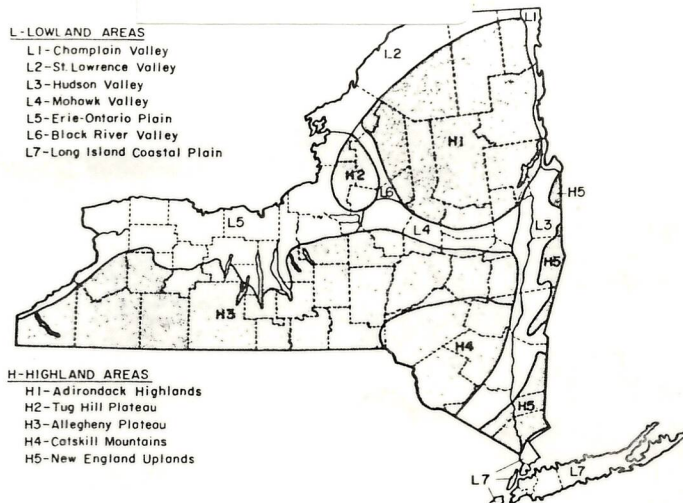


Figure 5. Physiographic areas related to soils of New York

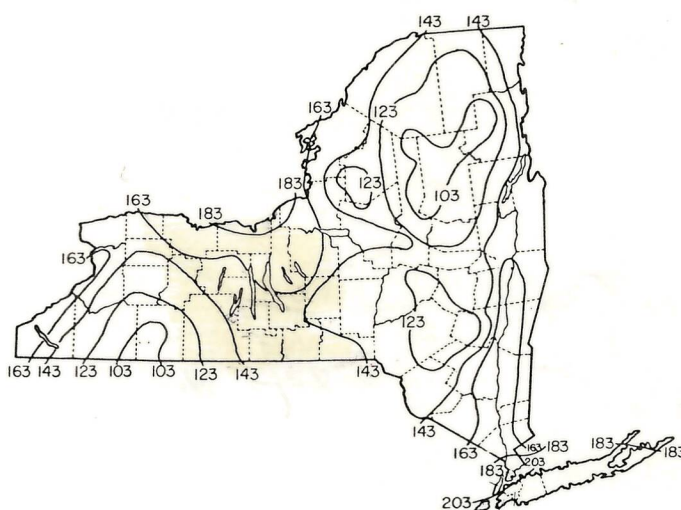


Figure 6. Length of growing season in days

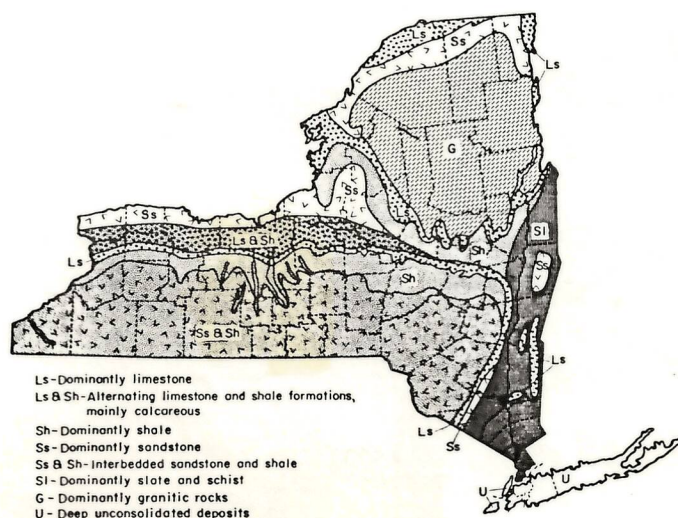


Figure 7. Bedrock of different kinds is exposed in belts oriented mainly in an east-west direction across the path of glaciers which advanced during the ice age.



black-rot, downy mildew, or "brown-rot," powdery mildew, and anthracnose, or "bird's-eye rot."

#### THE CENTRAL LAKES DISTRICT

Several important areas of vineyards are grouped about the central lakes in western New York. While there are at least three distinct localities in this district, namely, the areas about the three lakes, Keuka, Canandaigua, and Seneca, yet the soils, climate, varieties and methods of caring for vineyards and product are so nearly alike that all may be treated as one district. The vineyards are in five counties, Ontario, Yates, Schuyler, Steuben and Seneca. The Keuka area, in Yates and Steuben Counties, is by far the largest; and the region is often called the Keuka grape district. Vineyards surround Keuka Lake and all but the northern end of Canandaigua Lake, but only on the banks of the southern half of Seneca Lake are grapes grown. The somewhat extensive vineyards about Naples, south of Canandaigua Lake; Bath, south of Keuka Lake; and of Romulus between Seneca and Cayuga Lakes, belong in the Central Lakes district.

The geology of the Central or Finger Lakes has been studied by many workers and the geological history of these remarkable bodies of water is now well known.<sup>1</sup> It is very generally agreed that these lakes fill, in part, preglacial valleys and that the valleys were transformed into lakes by glacial action. The basins of the lakes may have been and probably were

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black-rot. After devouring the soft parts of one grape the caterpillar goes to another, fastening the two together by a silken thread. This may be continued until several in a bunch have been destroyed by one caterpillar. The young caterpillars are very light green in color with a brown head. When full grown they measure about one-fourth of an inch in length and are dark olive green in color tinged slightly with red. The cocoon is formed on a leaf and is partially composed of two small pieces cut out of the leaf. The adults of the spring brood emerge in from twelve to fourteen days. The forewings have a bluish tinge and are marked with brown, while the posterior wings are dull brown. The moths are small measuring nearly half an inch from tip to tip when the wings are spread. The eggs are probably laid late in June or early in July. There are two broods annually in this State. As the caterpillars spend most of their lives within the grape berries, spraying does not entirely control the pest. Yet the arsenicals applied for the grape-vine fidia will help much in keeping it in check. Picking and destroying the infested fruit and the leaves containing the cocoons helps much.

<sup>1</sup> For a full account of the geology of these lakes and the valleys in which they lie, see the *Physical Geography of New York State* by Ralph S. Tarr. New York. 1902.

deepened by the erosive action of glaciers but it is fairly certain that there were pre-existing valleys which were dammed by glacial deposit.

The topography is more or less rough and broken. The steep hillsides of the lakes were formed not only by erosion but by the tilting of the land. Beside these hillsides of the lakes to give character to the topography of the region, there are ranges of hills and the remains of some moraines, so that in general the land is very uneven. This is especially true of the parts of it devoted to grape-growing though in some grape sections there are many stretches of smooth and regular vineyards.

The soils of this great region vary much, as is always the case when land is made by glacial erosion and deposit of glacial drifts. On a single farm the soil may be thick and fertile in one part and thin and poor in another; it may consist largely of clay in one part and of sand and gravel in others. The grape soils in the Central Lakes region are, in particular, of miscellaneous types, embracing, in one place or another, nearly all of the soils in the Dunkirk series described in the discussion of the Chautauqua district. Probably the Dunkirk clay loam, often very shaly and stony, is the most common of the several soils of the region. There are also considerable areas of a shaly soil which possibly do not belong to the Dunkirk types, not having been influenced by water action as are true Dunkirk soils. On the slopes and hillsides the land is sometimes rough and stony with but a thin covering of soil and with out-croppings of bed rock. The influence of the various soils on the grape has not been studied as in the Chautauqua district but, as noted, the soils in the two districts are in many cases similar so that the discussion of the influence of the several types given for the Chautauqua district will apply in large part to the Central Lakes district.

The Central Lakes have a very perceptible influence on the climate of the region. The lakes are deep and conserve warmth. The water of Seneca Lake is so deep, and consequently warm, that it has been known to freeze over only a few times in the past hundred years. The winter climate in this region is much less severe than in adjacent territories. Not only does the water modify the severity of the winter climate but the enclosing highlands materially assist in keeping in the warmth of the valleys. Since the lakes run, generally speaking, north and south, the winds



WINE W.A. Amerine & V.L. Singleton  
Univ. of Calif. Press, 1971  
Eastern United States and Canada

Use of seeds for developing new varieties was still common at this time and makes this more probable. Especially for the Delaware there seems to be evidence that some *V. vinifera* may be present.

The new varieties were not the same as those to which the original immigrants had been accustomed in Europe. However, several generations had been born in this country and had forgotten much of their taste for European wines. The nineteenth century saw the development of a native American wine industry throughout the eastern United States. Wineries were established in almost every state except the northernmost New England states. Even the Niagara Peninsula in Canada became an important viticultural region. The wineries were small and sold their wines to a local clientele, but there were a large number of wineries and they produced a very wide range of wines from American varieties of grapes. Some of these new varieties have unique flavors and their future on the American market does not seem to have been adequately tested.

From the time of the introduction of the Concord, interest in native varieties gradually slackened. The areas devoted to growing grapes in the eastern United States began to decline about the turn of the century. The Prohibition period eventually caused restrictions in grape planting in the eastern United States, although transitory increases occurred after Repeal. Grape plantings in the eastern United States are now mainly confined to five areas and have less acreage than before Prohibition.

The most important vineyards for wine grape production in the eastern states are in the Finger Lakes district of New York state. Here the narrow and deep lakes ameliorate the winter as well as the spring and summer temperatures. Large areas are planted to vineyards on the lower slopes around the lakes. A few vineyards survive in the Hudson River area, but are not important. The Finger Lakes region is important not only because it is the center of an important grape-producing industry but also because it is the center of the eastern wine industry.

EXHIBIT IX

Eastern United States and Canada

Virtually all the sparkling wines made in the eastern United States come from this region. The sparkling wines made from eastern grapes have achieved a recognition which their non-sparkling counterparts lack. Apparently the foxy flavor in a sparkling wine is not as objectionable or as strange as it would be in a table wine. This region has developed a process for treating fortified foxy wines with oxygen to remove the foxy flavor. This old French treatment, which was originally proposed for table wines, leads to aldehyde formation, darkening of the color in white table wines (or browning in red table wines), and reduction of the foxy flavor. However, it is very well adapted to the production of sherry, since the formation of aldehyde is a desirable part of the process of producing sherry.

In Ohio, Nicholas Longworth was one of the first to plant vines and was their greatest protagonist. He was especially fond of the Catawba variety which had been introduced into Ohio about 1826. It is preferred for producing sparkling wines.

In western Pennsylvania and along the shores of Lake Erie in Ohio a large Concord grape industry has grown up, primarily for the production of grapes for juice purposes. Some of the grapes are used in the local markets as table grapes. The Concord grapes do not need to become very sweet for the production of grape juice and a stable industry has developed in this region.

Along the Lake Erie shore near Sandusky a wine-producing area was formerly very important. A number of islands just off the coast by Sandusky were planted to wine grapes and there were several wineries in this area. Only a few of these remain today and the region is now of much less consequence than it was. The significant factor was the moderating effect of the lake climate on the growing of grapes. This had to do with less winterkilling, as well as warmer conditions during the autumn ripening season. It is not impossible that a quality wine-producing industry could develop in these areas of moderate winter temperatures if the proper varieties were planted.

Also, because of the ameliorating effect of the Great Lakes,





COOPERATIVE EXTENSION

NEW YORK STATE

EXHIBIT X

Cornell University • State University of New York • U.S. Department of Agriculture

Finger Lakes Area Grape Industry Program  
110 Court Street, Penn Yan, N. Y. 14527  
Phone 315-536-3381

March 14, 1980


Mr. James Finkle  
Grower Relations  
Canandaigua Wine Co.  
116 Buffalo St.  
Canandaigua, N.Y. 14424

Dear Jim:

You had asked me about the unique character of the Finger Lakes in regard to grape growing. In the first place, the Finger Lakes Region is special in possessing a micro climate that permits grape growing at all. Most areas of the state would not permit commercial grape production. Beyond that, the Finger Lakes vineyards area is unique in that many of them are located on soils, which for better or worse, tend to stress the vines during the season. It is generally recognized by the scientific community that vines, which undergo stress, produce fruit quality, which is superior to vines which are not stressed.

Therefore, in summary, I feel that our Finger Lakes vineyards are quite unique, that they have the potential to produce grapes of high quality, which in turn can produce wines of distinctive and high quality.

Cooperatively,

  
Thomas J. Zabadal  
Regional Extension Specialist  
Grape Industry

TJZ/as