

Chapter 34

Oregon, Washington and New York State

<p>OREGON</p>	<p>Northern Oregon</p> <ul style="list-style-type: none"> ❖ Willamette Valley AVA <ul style="list-style-type: none"> ➤ West of Cascade Mountains ➤ Climate: moderate (cooling Pacific Ocean) <ul style="list-style-type: none"> ■ Growing season: dry, long sunny days, cool nights ➤ Pinot Noir = ripe red fruit/cinnamon spice/high acid ➤ Pinot Gris = fruit/dry <p>Southern Oregon</p> <ul style="list-style-type: none"> ❖ Southern Oregon AVA (S. of Willamette) <ul style="list-style-type: none"> ➤ Encompasses Umpqua Valley AVA/Rogue Valley AVA ➤ Warmest growing conditions (some cooling hillside areas) ➤ <i>Merlot/Cab Sauv/PN/Chard/PG/Syrah</i>
<p>WASHINGTON STATE</p>	<p>Columbia Valley AVA</p> <ul style="list-style-type: none"> ❖ Yakima Valley AVA/Walla Walla AVA ❖ E of Cascade = rain shadow, irrigation with river water used ❖ Long daylight hours, sunny summer, cool nights <ul style="list-style-type: none"> ➤ Grapes ripen + acid retained ➤ Risk: winter freeze can half crop size ❖ Grapes: Merlot (plummy/full-body), Cabernet Sauvignon (elegant/age-worthy), Syrah, Chardonnay (fruity/toasty - oak), Riesling (dry, ripe stone fruit)
<p>NEW YORK STATE</p>	<p>Dominated by American/hybrid vine species. V. Vinifera = <i>Riesling/Chard/PN/Cab Sauv</i></p> <p>Finger Lakes AVA</p> <ul style="list-style-type: none"> ❖ Deep glacial lakes store heat into Nov - raising air temp/extending growing season ❖ Perfumed Rieslings ❖ <i>PN/Chard/Cab Franc</i> - also grown ❖ Some lakes have own AVAs