

ONTARIO WINE
APPELLATION AUTHORITY



Ontario's wine
APPELLATIONS



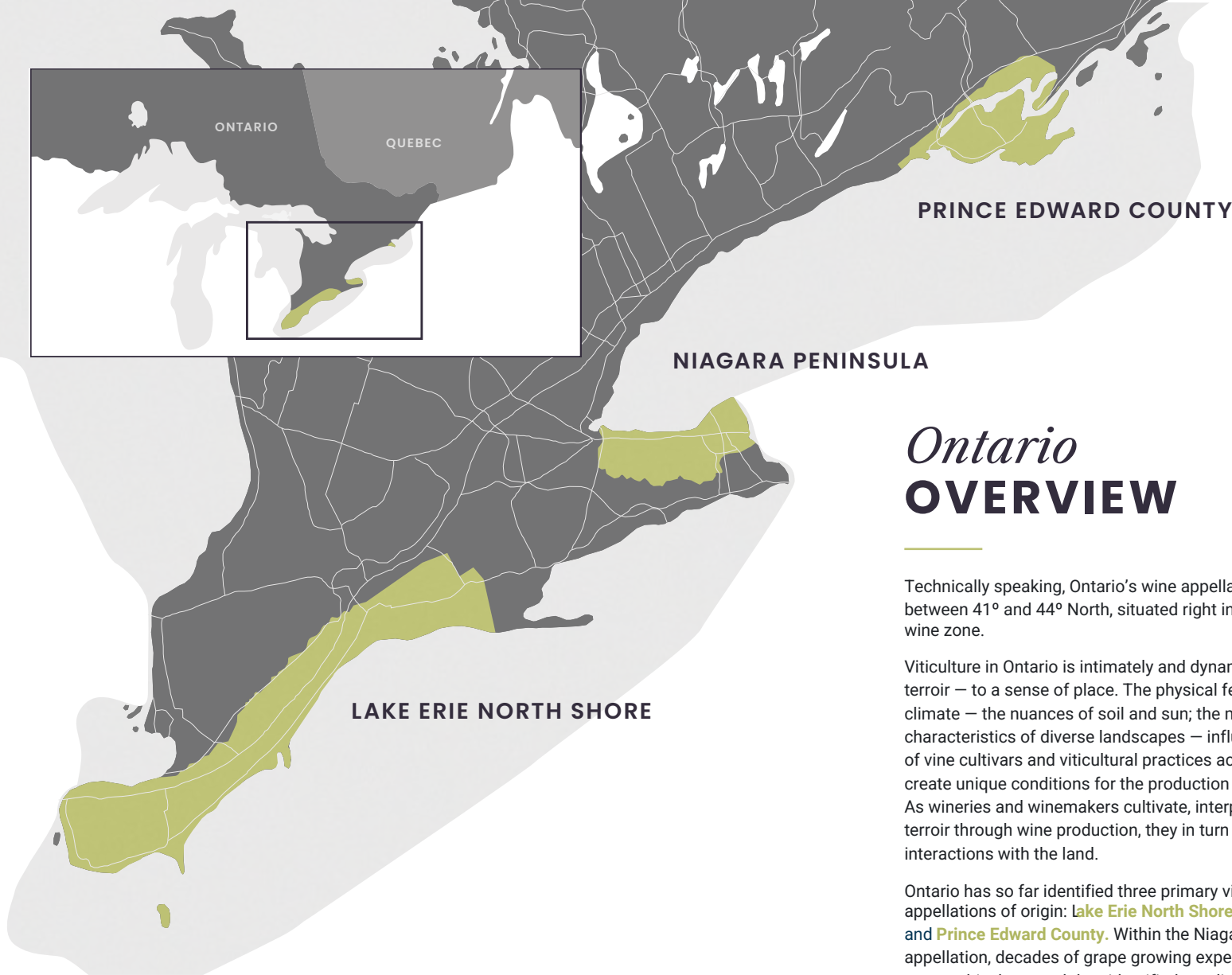
NOTE

Production statistics are based on the year April 1 2024 to March 31 2025. Statistics are updated annually on our website at www.vqaontario.ca.

Annual Production by geographical area includes VQA-certified wines that carry an appellation included in that geographical area. For example, Niagara Escarpment includes all wines that carry the following appellations: Niagara Escarpment, Beamsville Bench, Twenty Mile Bench, Short Hills Bench, St. David's Bench.

Common Varietals listed are the top varieties across all production (single varietals and blends) for each appellation.

For more information please email us at info@vqaontario.ca



NOTABLE FEATURES

Stretching along the centre of the world's cool-climate wine belt, Ontario appellations share similar growing season characteristics with some of the most recognized and respected wine-growing regions of the world.

Ontario OVERVIEW

Technically speaking, Ontario's wine appellations are located between 41° and 44° North, situated right in the world's fine wine zone.

Viticulture in Ontario is intimately and dynamically related to terroir — to a sense of place. The physical features of land and climate — the nuances of soil and sun; the minerality and taste characteristics of diverse landscapes — influence the choice of vine cultivars and viticultural practices across Ontario and create unique conditions for the production of grapes and wine. As wineries and winemakers cultivate, interpret and elaborate terroir through wine production, they in turn shape our tastes and interactions with the land.

Ontario has so far identified three primary viticultural areas or appellations of origin: **Lake Erie North Shore**, **Niagara Peninsula**, and **Prince Edward County**. Within the Niagara Peninsula appellation, decades of grape growing experience and extensive geographical research has identified ten distinct growing areas. These sub- appellations include areas on the plains close to Lake Ontario and the benchlands of the Niagara Escarpment.

ANNUAL PRODUCTION (2024-2025):

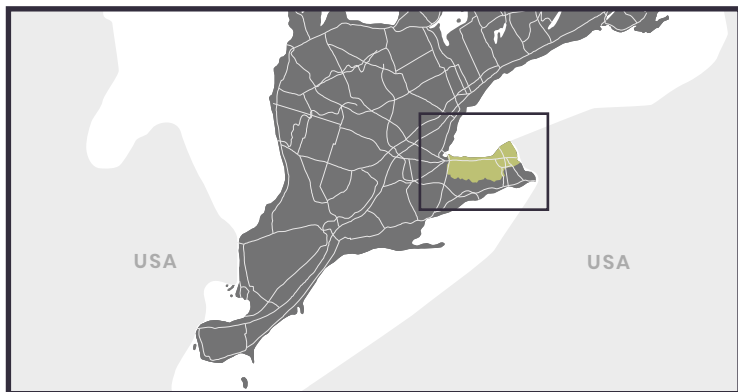
3,123,379 (9L cases)

NUMBER OF WINERIES: 194

NUMBER OF VQA WINES: 2,290

NOTABLE FEATURES

One of the deepest of the Great Lakes, Lake Ontario's water mass moderates air temperatures year-round. In concert with the appellation's second notable feature, the Niagara Escarpment, this creates the perfect climate to nurture grape vines.



Niagara Peninsula APPELLATION

DIVERSE TERROIR, SHELTERED SLOPES, LAKESIDE VINEYARDS, A WORLD OF CHARACTER IN ITS WINES

The Niagara Peninsula has the largest planted area of all viticultural areas in Canada. Situated at approximately 43°N latitude this diverse appellation is characterized by rich, fertile soils and unique meso climates, which provide ideal conditions for producing wine grapes with more complexity and intense flavour than in many warmer climates.

The classic cool-climate varieties such as Riesling, Chardonnay, Gamay Noir, Pinot Noir and Cabernet Franc flourish here. The region supports a diversity in viticulture, boasting over 46 thriving varieties across 13,600 acres. The Niagara Peninsula continues to shape an expanding premium wine industry in Canada, being home to approximately 55% of Ontario's VQA wineries.

ANNUAL PRODUCTION (2024-2025): 1,282,920 (9L cases)

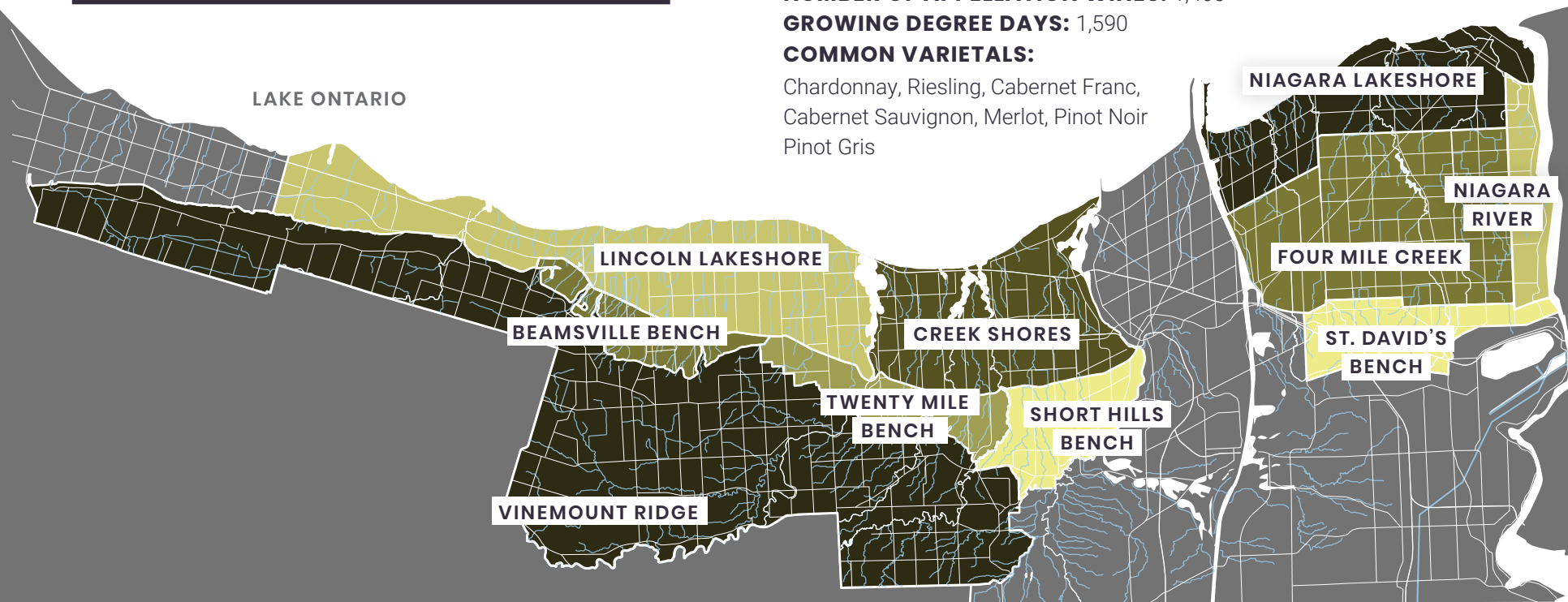
NUMBER OF WINERIES: 105

NUMBER OF APPELLATION WINES: 1,465

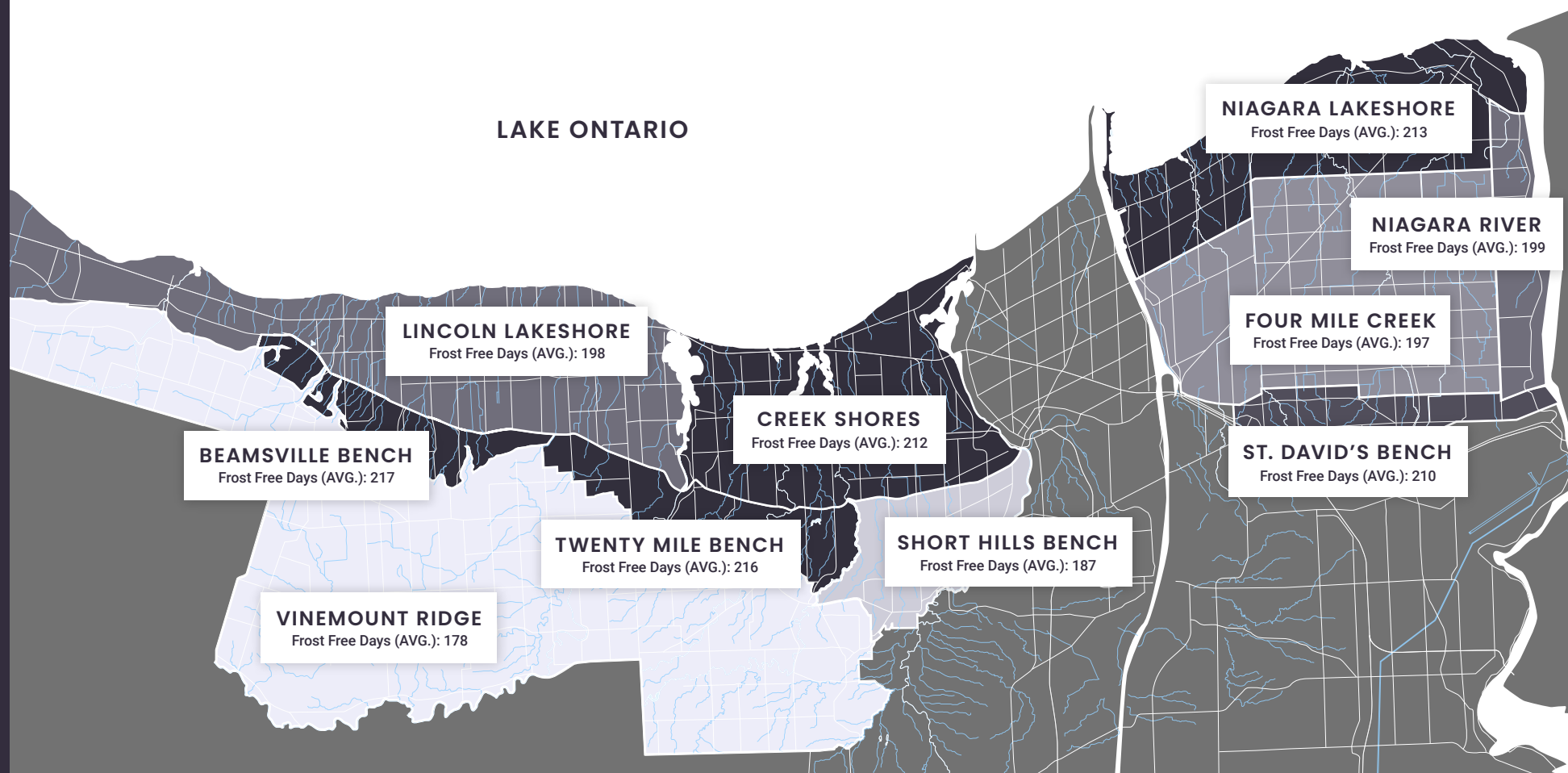
GROWING DEGREE DAYS: 1,590

COMMON VARIETALS:

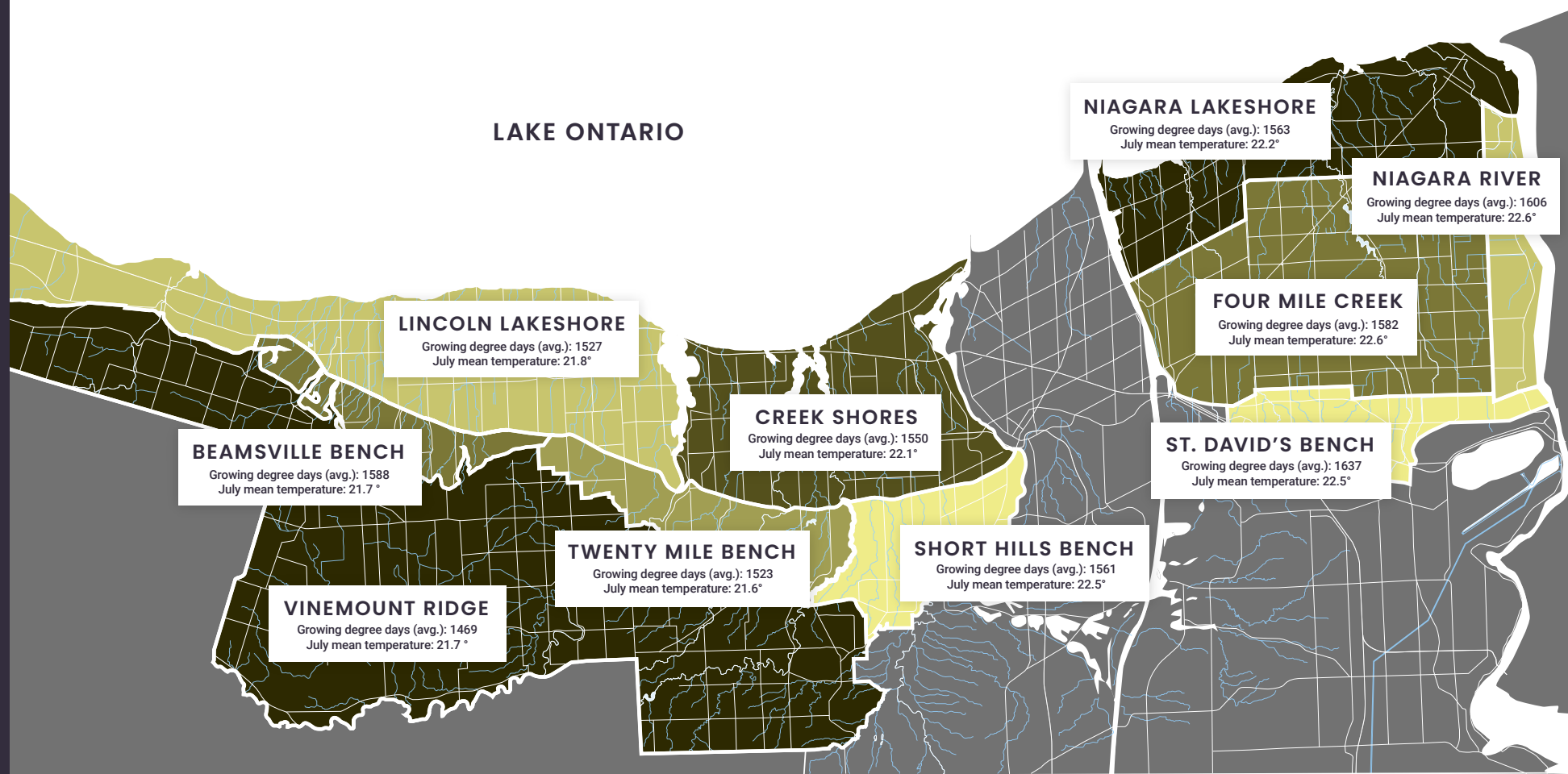
Chardonnay, Riesling, Cabernet Franc, Cabernet Sauvignon, Merlot, Pinot Noir, Pinot Gris



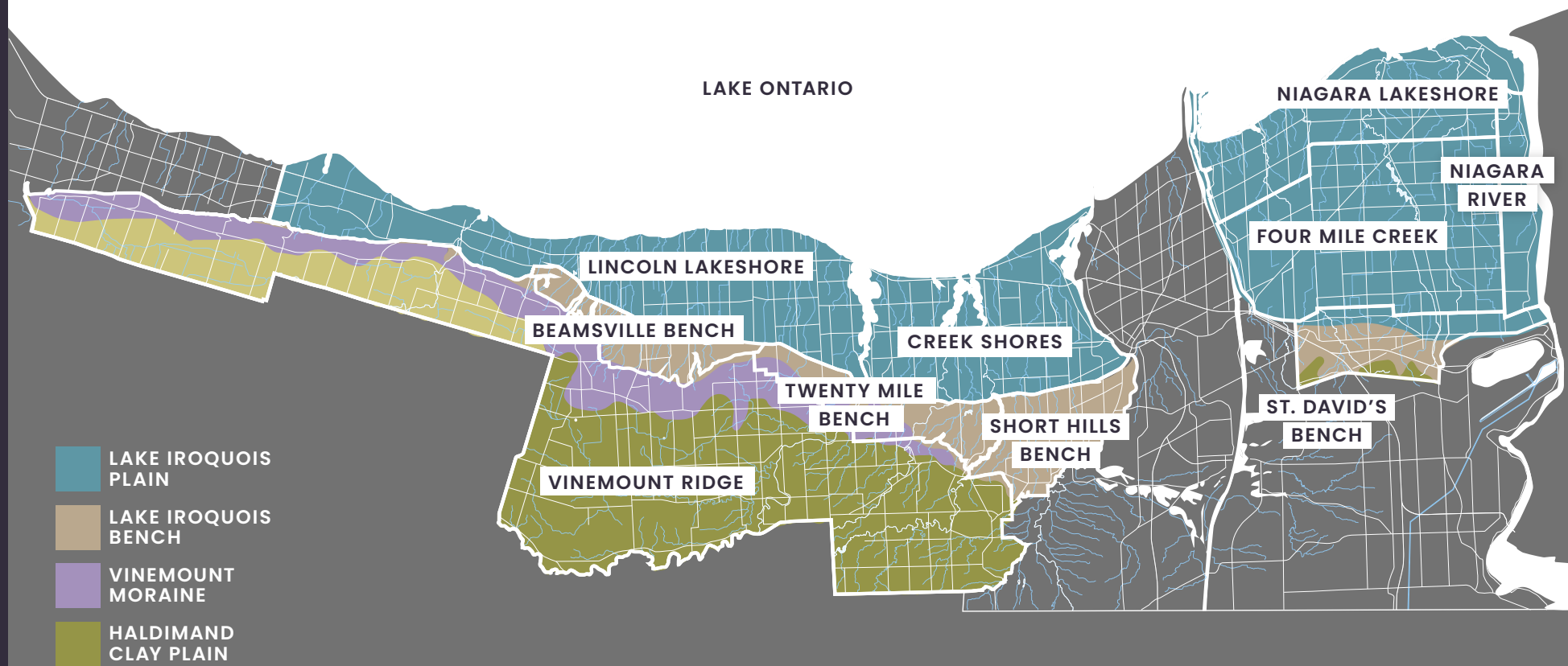
Niagara Peninsula FROST FREE DAYS



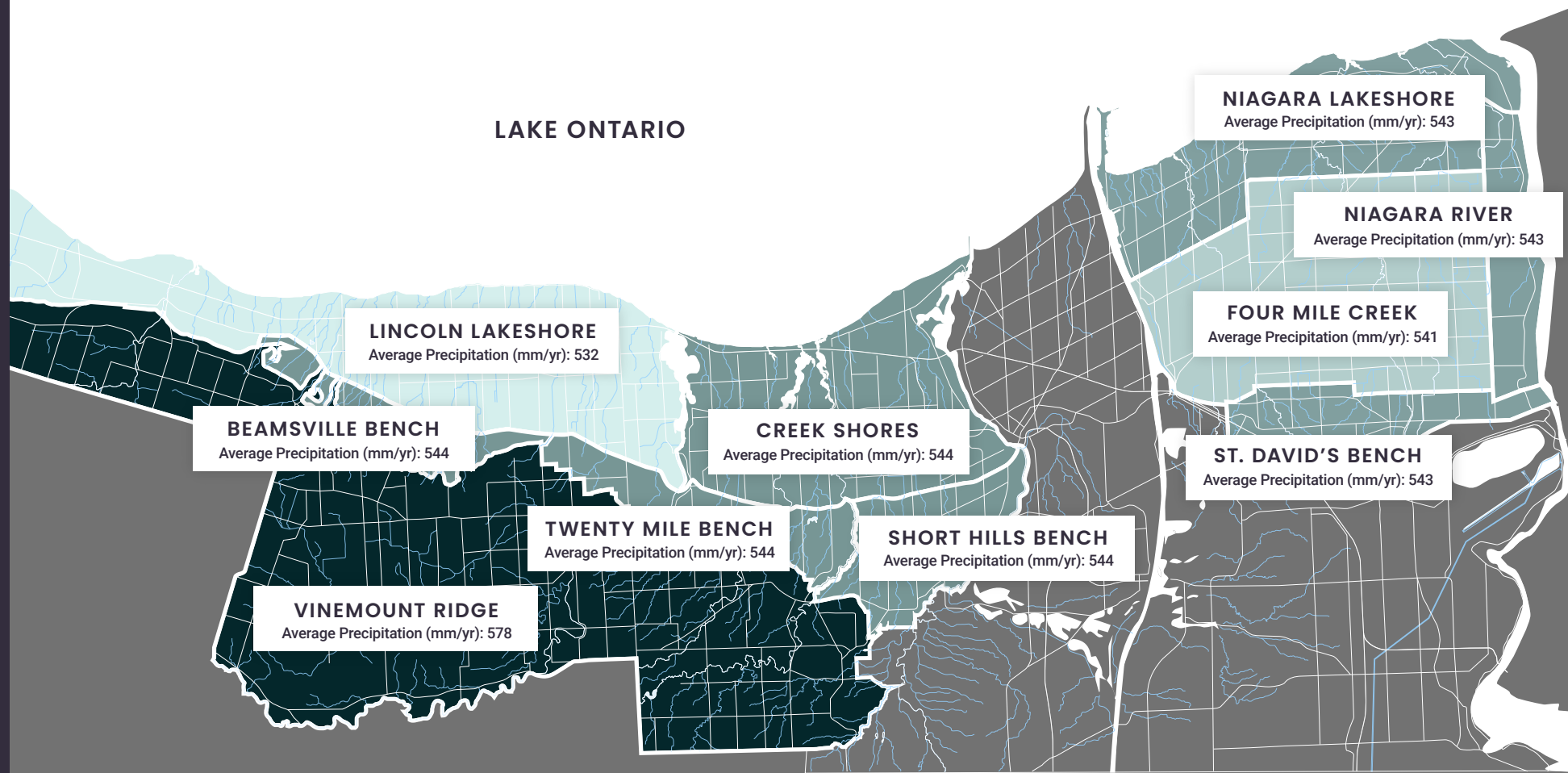
Niagara Peninsula GROWING DEGREE DAYS



Niagara Peninsula PHYSIOGRAPHIC MAP



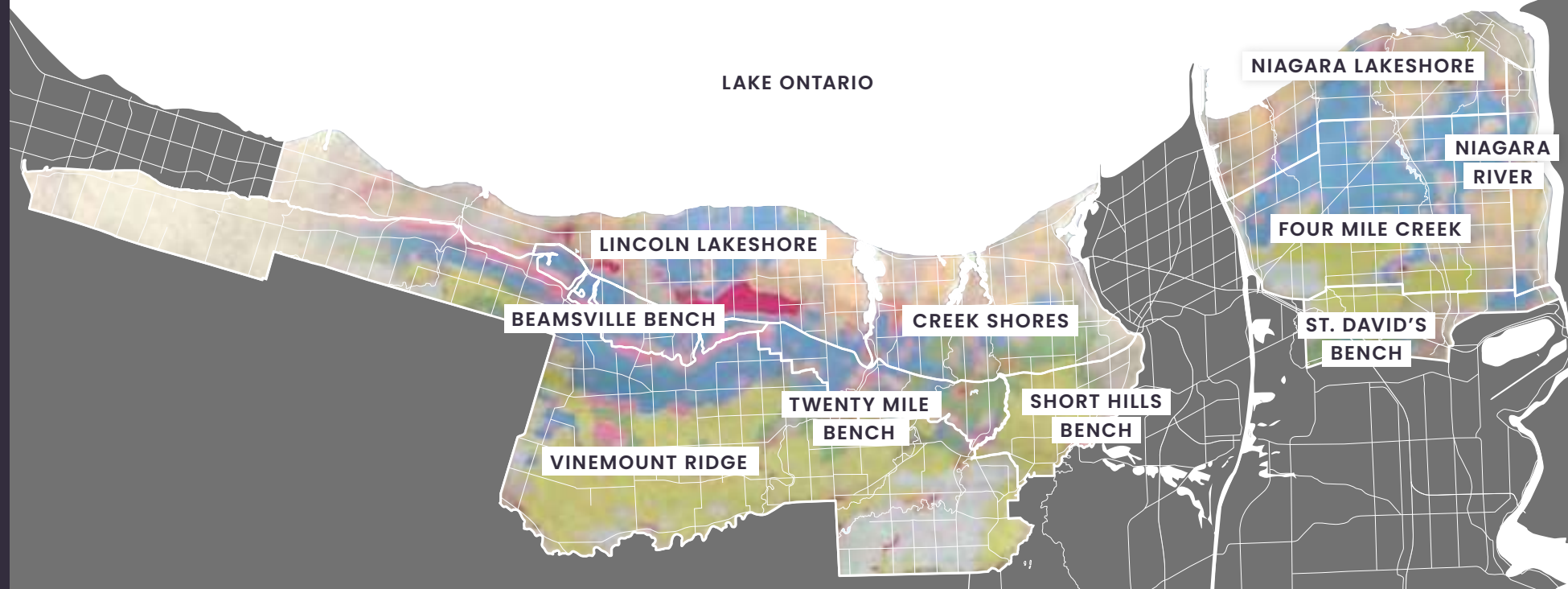
Niagara Peninsula PRECIPITATION MAP



Niagara Peninsula SOIL MAP

COMMON PROPERTIES OF SOIL MAP GROUPS

 Lacustrine silty clay	 Reddish-hued lacustrine Heavy clay	 Lacustrine silt loam	 Sandy or loamy sediments over lacustrine clays or loams
 Lacustrine heavy clay	 Clay loam till	 Lacustrine silty clay over clay loam till	 Lacustrine very fine sandy loam, loamy sand & sand
 Eolian sands, sometimes duned	 Variable alluvial deposit on floodplains	 Organic soils	 Misc. Natural land units
 Reddish-hued coarse sandy loam & gravelly sand	 Shallow soils over dolostone bedrock	 Reddish-hued silty clay over queenston shale bedrock	 Misc. Man-modified land units



Niagara Peninsula TOPOGRAPHY MAP



NIAGARA PENINSULA

Niagara-on-the-Lake
**REGIONAL
APPELLATION**

Niagara-on-the-Lake is one of two regional appellations within the Niagara Peninsula Appellation. Regional appellations are a collection of appellations with similar character and winemaking experience. Situated below the crest of the Niagara Escarpment and stretching to the Niagara River and the shores of Lake Ontario, this region encompasses four sub-appellations: Niagara River, Niagara Lakeshore, Four Mile Creek and St. David's Bench.

ANNUAL PRODUCTION (2024-2025):

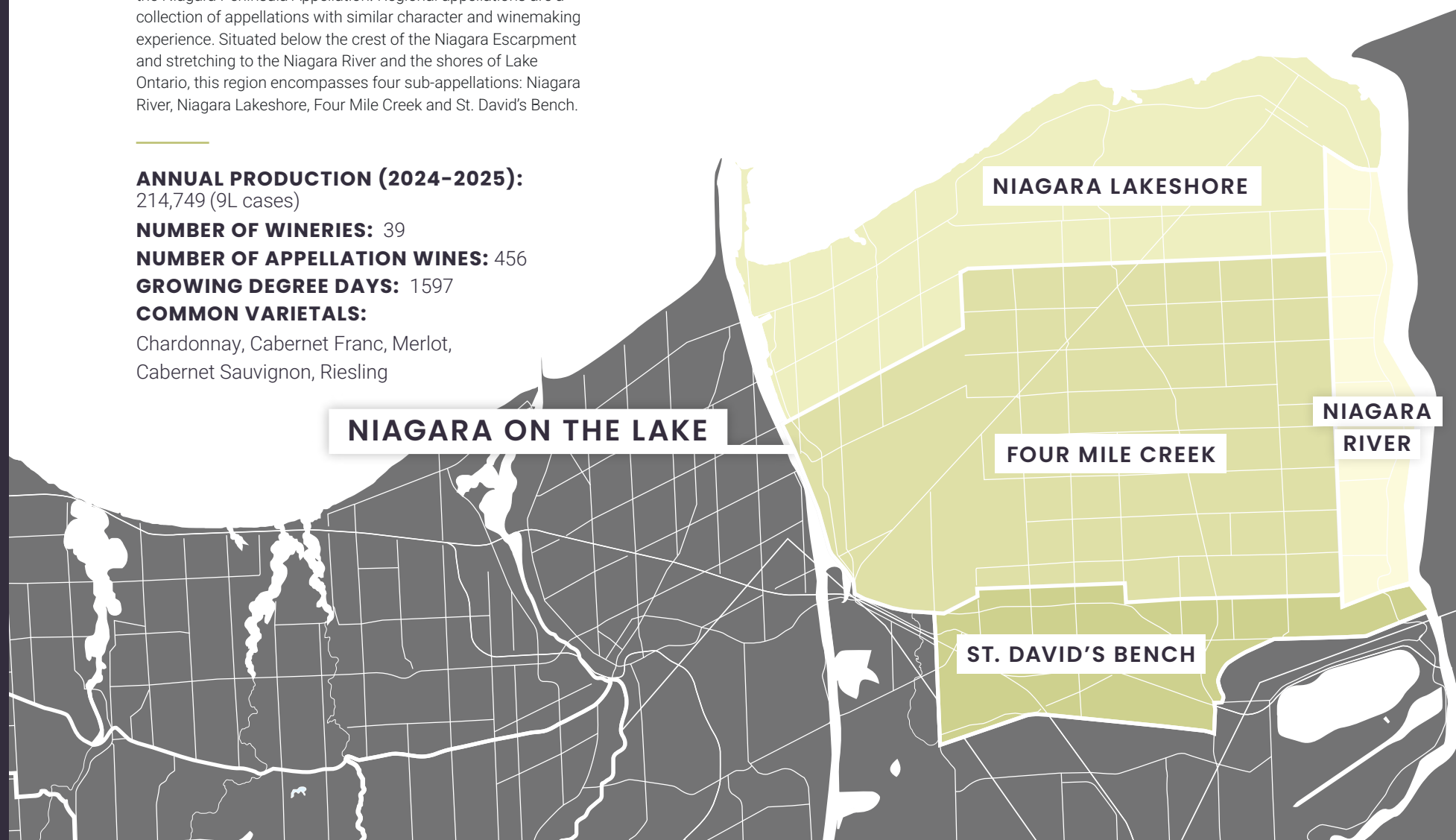
214,749 (9L cases)

NUMBER OF WINERIES: 39**NUMBER OF APPELLATION WINES:** 456**GROWING DEGREE DAYS:** 1597**COMMON VARIETALS:**

Chardonnay, Cabernet Franc, Merlot,
Cabernet Sauvignon, Riesling

NOTABLE FEATURES

Niagara-on-the-Lake is the heart of Ontario wine culture and a world-renowned wine country destination. The region is becoming well known for its annual celebrations of terroir-focused foods and wines.



NIAGARA PENINSULA

Niagara Escarpment REGIONAL APPELLATION

The Niagara Escarpment is one of two regional appellations within the Niagara Peninsula Appellation. Regional appellations are a combination of smaller appellations with similar character and winemaking experience. Representing the bench lands along the Niagara Escarpment, west of St. Catharines to Grimsby, this complex region encompasses three sub-appellations: Short Hills Bench, Twenty Mile Bench, and Beamsville Bench.

ANNUAL PRODUCTION (2024-2025):

93,916 (9L cases)

NUMBER OF WINERIES: 25

NUMBER OF APPELLATION WINES: 247

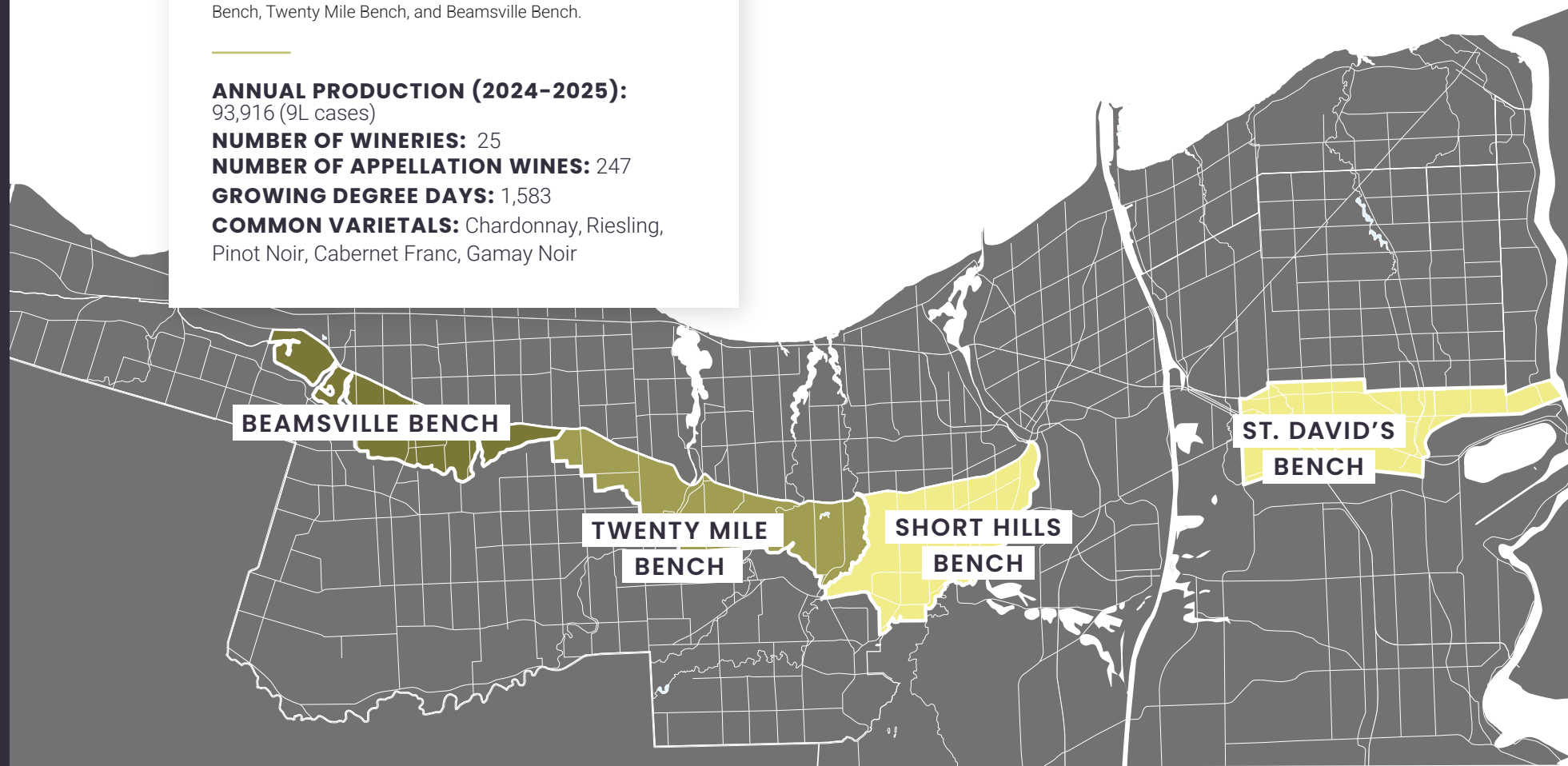
GROWING DEGREE DAYS: 1,583

COMMON VARIETALS: Chardonnay, Riesling,
Pinot Noir, Cabernet Franc, Gamay Noir

NOTABLE FEATURES

Niagara Escarpment is recognized by UNESCO as a World Biosphere Reserve and has the most prominent topographic features of southern Ontario.

This regional appellation draws together the three appellations that share the fossil rich sedimentary soils and dramatic topography adjacent to the escarpment ridge. The Niagara Escarpment supports a vital ecosystem, with hundreds of unique species of birds, mammals, reptiles, fish and flora, including 37 types of wild orchids.



BEAMSVILLE BENCH

TWENTY MILE
BENCH

SHORT HILLS
BENCH

ST. DAVID'S
BENCH

NOTABLE FEATURES

The mineral rich soils and complex landscape of the Beamsville Bench provide ideal conditions for growing grapes. Sloping vineyards backed by the escarpment, moderating breezes and excellent drainage all contribute to the natural character of the wines from this appellation.

NIAGARA PENINSULA

Beamsville Bench SUB-APPELLATION

SLOPING BENCHLANDS, LIMESTONE ENRICHED SOILS, FRESH ELEGANT MINERALITY

The Beamsville Bench, running from the creek gully just west of Cherry Avenue to Park Road west of Beamsville, is the narrow plateau sloping gradually from the cliff of the Niagara Escarpment northwards to Regional Road 81, marking the bottom of the crescent-shaped Lake Iroquois Shore Bluff. To the west, the Bench rises into the moderate slopes of the Bell Terrace, where many of the area's vineyards are located, on steep slopes above deep, wooded ravines and on the sides of small ridges and slopes of the numerous streams that cut through the landscape. This sub-appellation reaps the benefits of the bench topography which provides the continuous air circulation that moderates temperature and results in consistent growing conditions. Soils are generally deep and well drained and numerous streams provide seasonal water supply.

ANNUAL PRODUCTION (2025-2025):

59,574 (9L cases)

NUMBER OF WINERIES: 12

NUMBER OF APPELLATION WINES: 113

GROWING DEGREE DAYS: 1,588

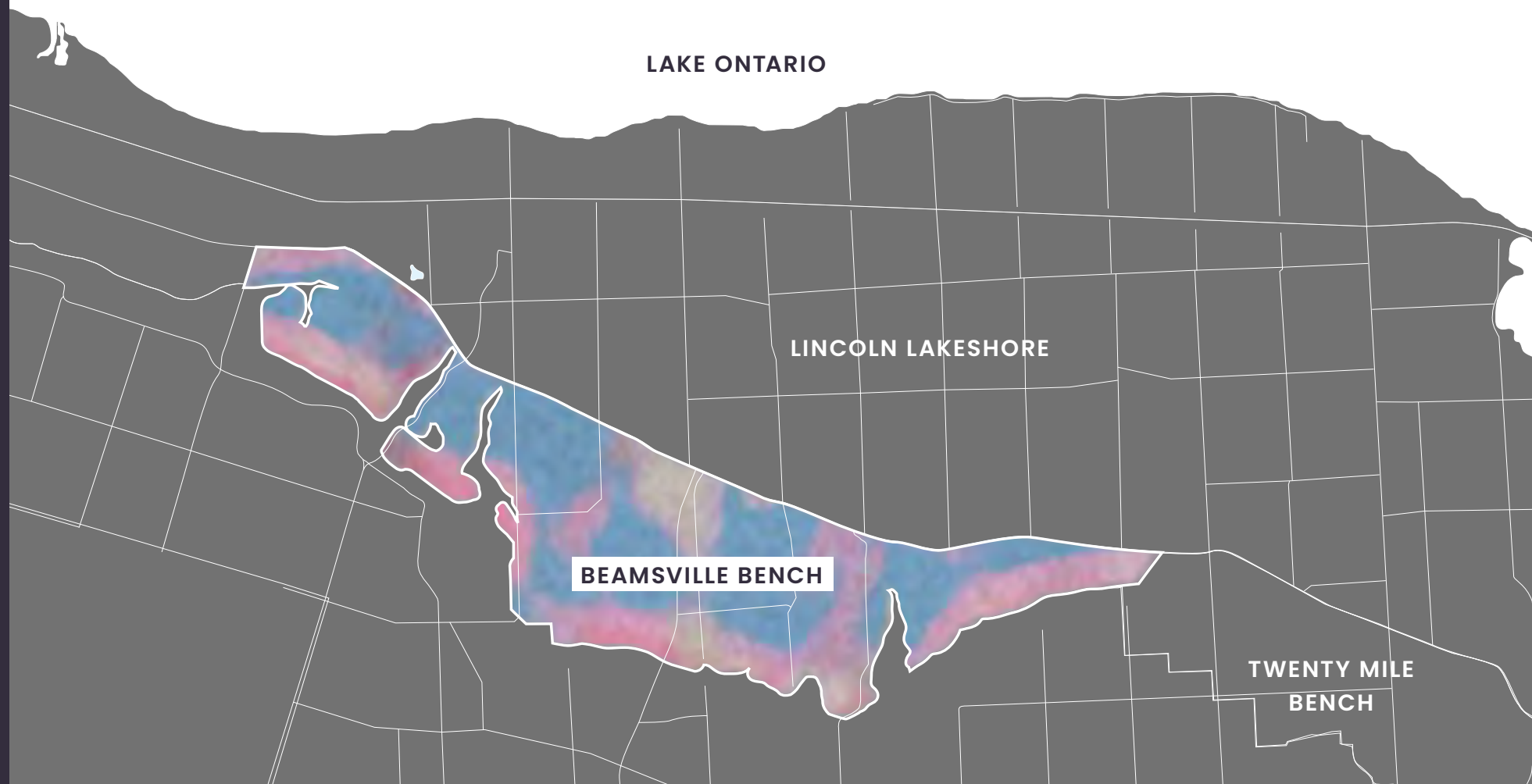
COMMON VARIETALS: Riesling, Chardonnay, Pinot Noir



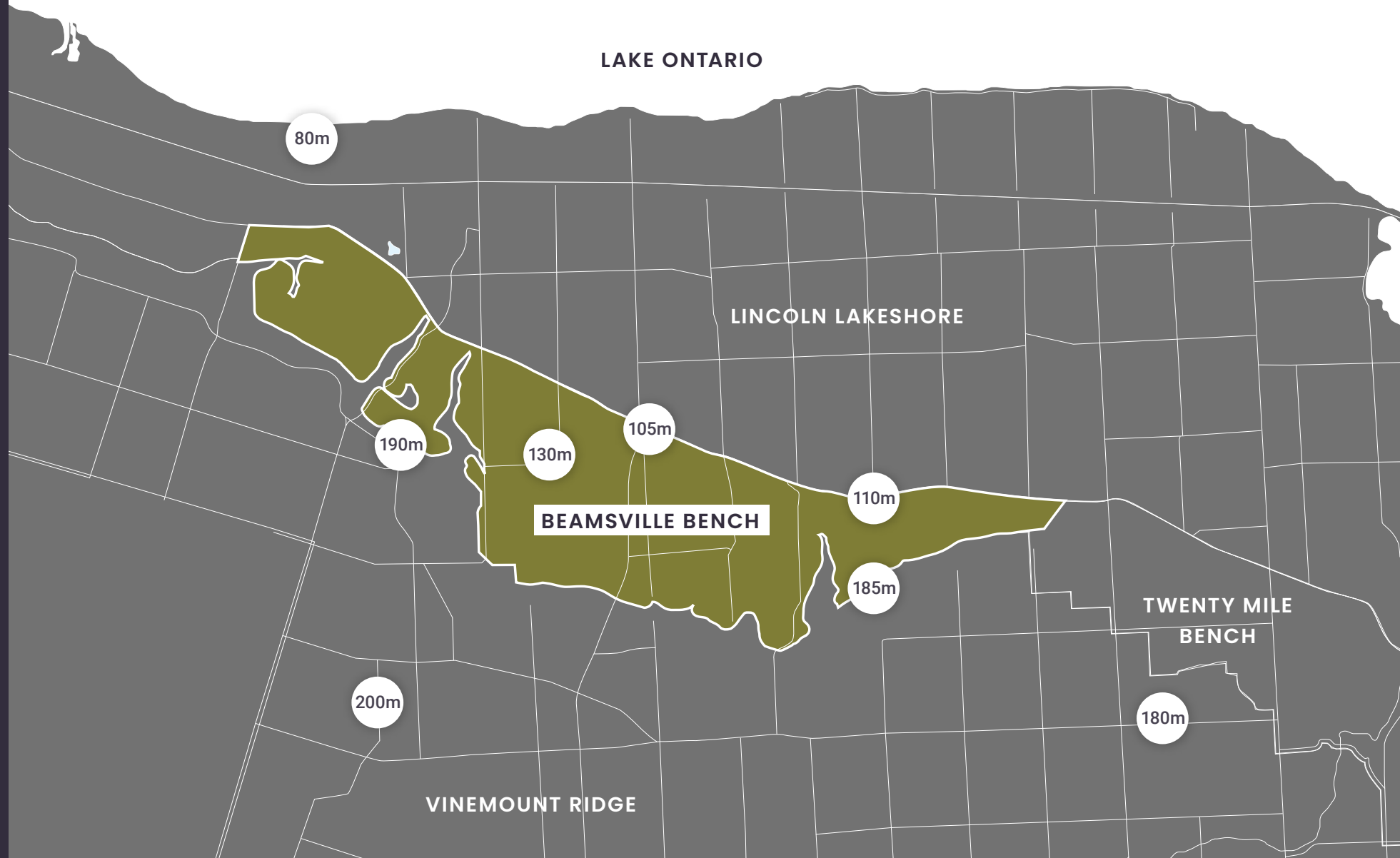
Beamsville Bench SOIL MAP

COMMON PROPERTIES OF SOIL MAP GROUPS

 Lacustrine silty clay	 Reddish-hued lacustrine Heavy clay	 Lacustrine silt loam	 Sandy or loamy sediments over lacustrine clays or loams
 Lacustrine heavy clay	 Clay loam till	 Lacustrine silty clay over clay loam till	 Lacustrine very fine sandy loam, loamy sand & sand
 Eolian sands, sometimes duned	 Variable alluvial deposit on floodplains	 Organic soils	 Misc. Natural land units
 Reddish-hued coarse sandy loam & gravelly sand	 Shallow soils over dolostone bedrock	 Reddish-hued silty clay over queenston shale bedrock	 Misc. Man-modified land units



Beamsville Bench **TOPOGRAPHY MAP**



NOTABLE FEATURES

With its relatively high elevation, and double bench formation, Twenty Mile Bench enjoys long periods of sun exposure during the summer and fall. Lake breezes pushing up against the Escarpment circulate the warm air and extend warm daytime temperatures into the evening, encouraging an even and continuous ripening process.

NIAGARA PENINSULA

Twenty Mile Bench SUB-APPELLATION

COMPLEX TOPOGRAPHY, DOUBLE BENCHES, DEEP SOILS, REFLECTIVE WINES

The Twenty Mile Bench stretches east to west from Fifteen Mile Creek to west of Cherry Avenue. Bisected by Twenty Mile Creek, it has a complex topography with a distinctive double bench formation west of Twenty Mile Creek, and short, varied slopes that roll to the brow of the escarpment. The sheltered north-facing slopes and the air circulation from Lake Ontario provide for year round temperature moderation, setting up an ideal growing season for quality grapes.

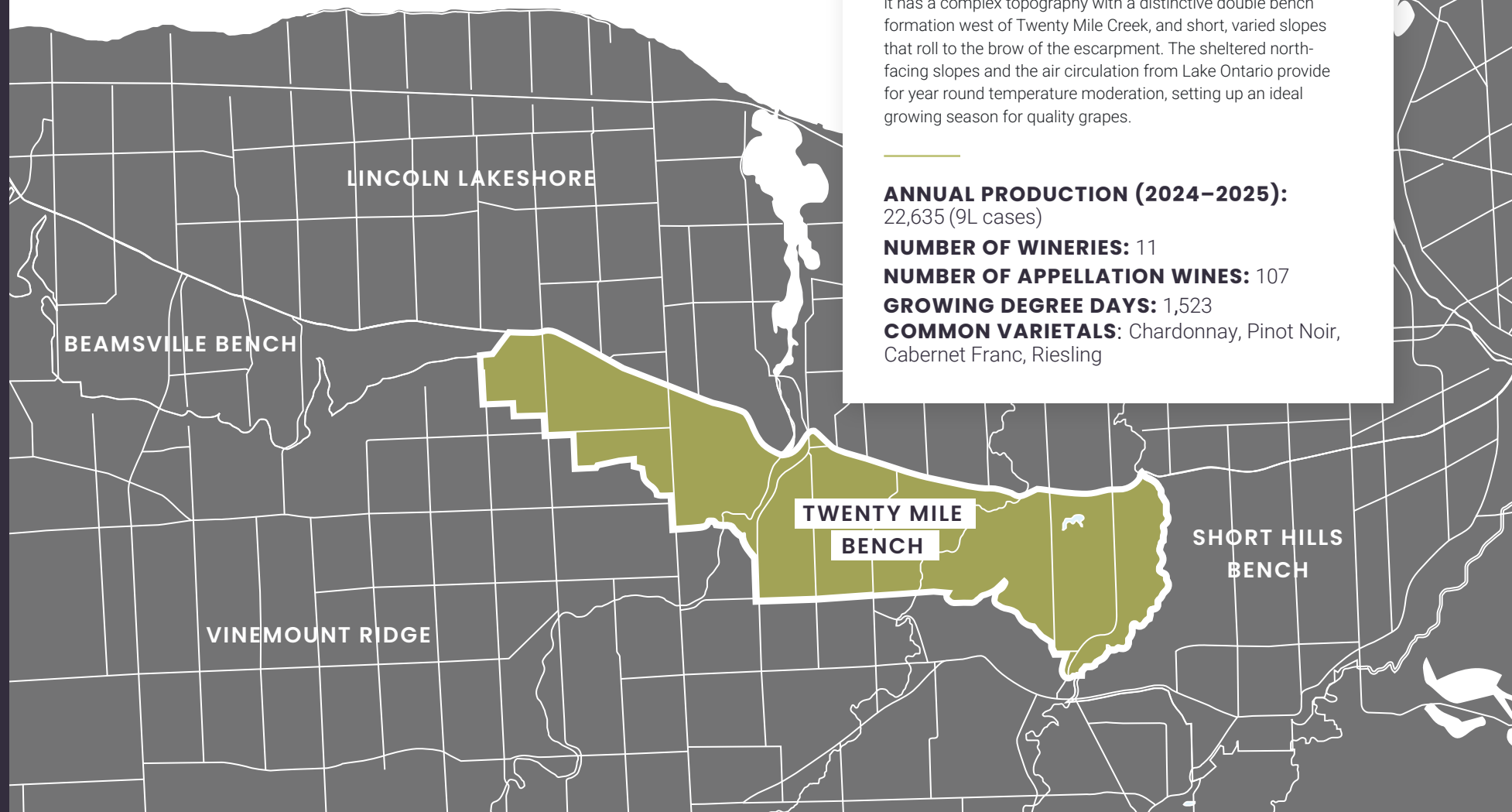
ANNUAL PRODUCTION (2024–2025):
22,635 (9L cases)

NUMBER OF WINERIES: 11

NUMBER OF APPELLATION WINES: 107

GROWING DEGREE DAYS: 1,523

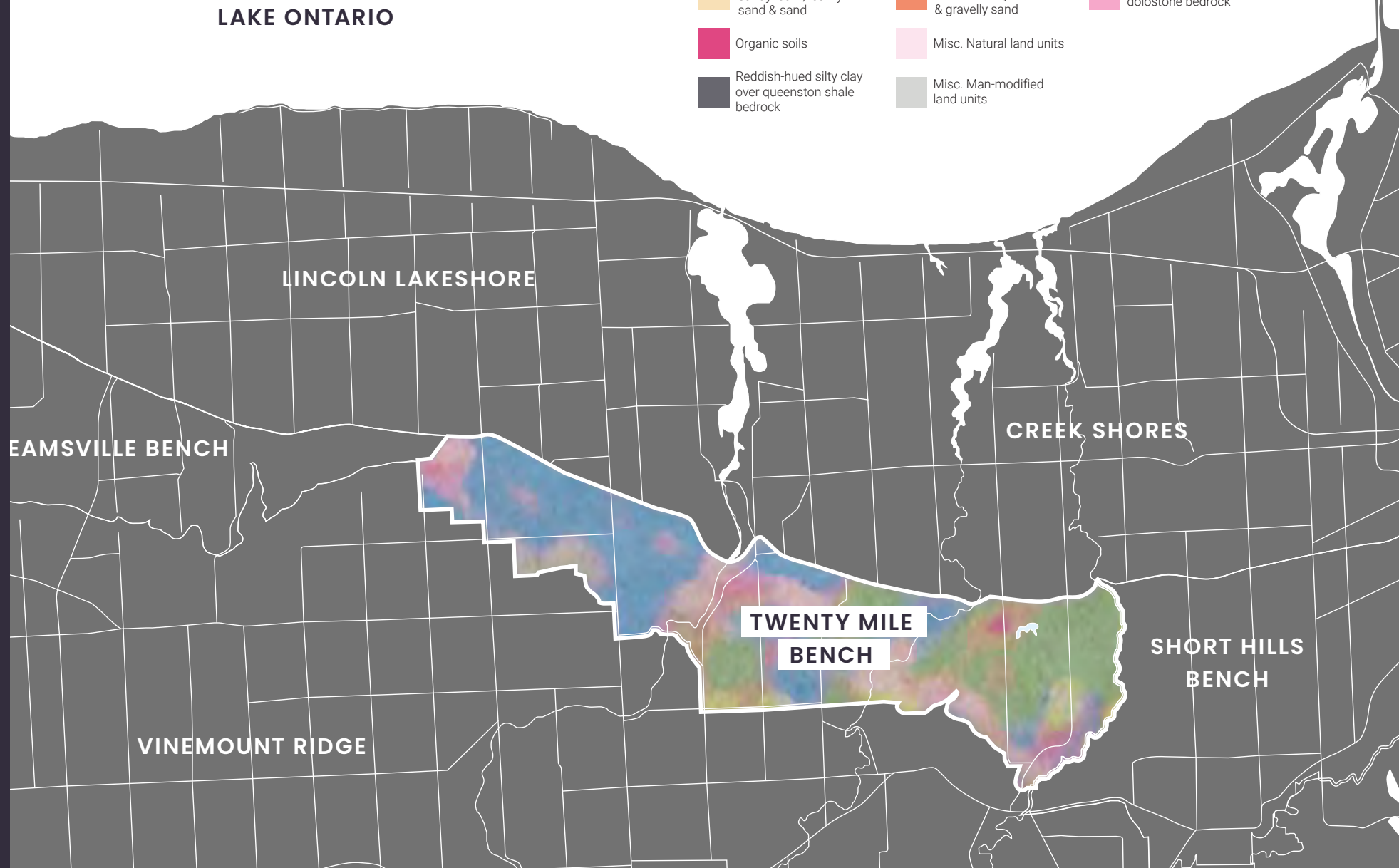
COMMON VARIETALS: Chardonnay, Pinot Noir, Cabernet Franc, Riesling



Twenty Mile Bench SOIL MAP

COMMON PROPERTIES OF SOIL MAP GROUPS

 Lacustrine silty clay	 Reddish-hued lacustrine Heavy clay	 Lacustrine silt loam
 Lacustrine heavy clay	 Clay loam till	 Lacustrine silty clay over clay loam till
 Sandy or loamy sediments over lacustrine clays or loams	 Eolian sands, sometimes duned	 Variable alluvial deposit on floodplains
 Lacustrine very fine sandy loam, loamy sand & sand	 Reddish-hued coarse sandy loam & gravelly sand	 Shallow soils over dolostone bedrock
 Organic soils	 Misc. Natural land units	
 Reddish-hued silty clay over queenston shale bedrock	 Misc. Man-modified land units	

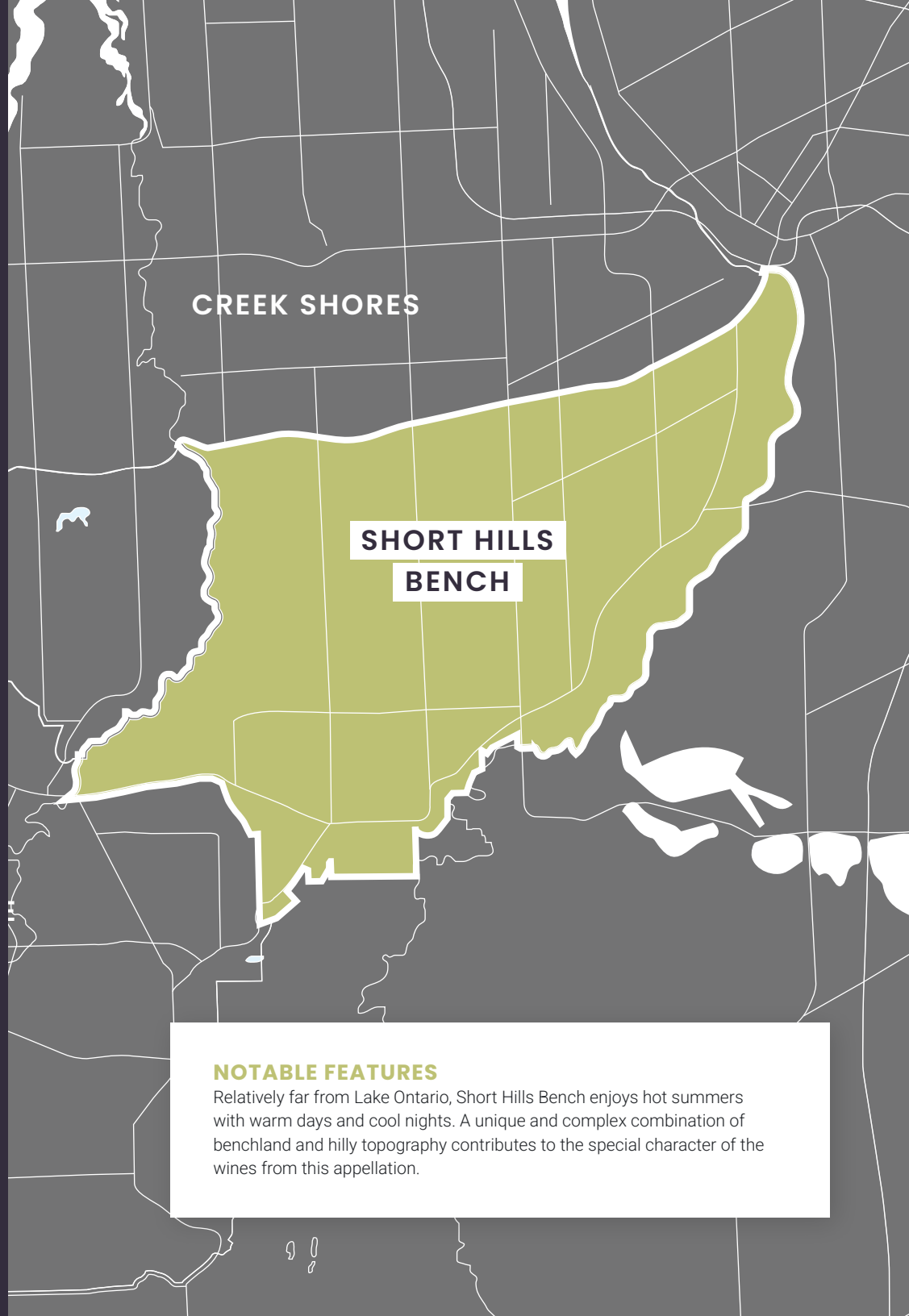


Twenty Mile Bench **TOPOGRAPHY MAP**

Ontario's Wine Appellations

ONTARIO WINE APPELLATION
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CREEK SHORES

SHORT HILLS
BENCH

NOTABLE FEATURES

Relatively far from Lake Ontario, Short Hills Bench enjoys hot summers with warm days and cool nights. A unique and complex combination of benchland and hilly topography contributes to the special character of the wines from this appellation.

NIAGARA PENINSULA

Short Hills Bench SUB-APPELLATION

**WARM SUNNY DAYS, COOL NIGHTS,
COMPLEX SOILS, INTENSE GRAPE
FLAVOURS**

Short Hills Bench is the most easterly of the sub-appellations located within the Niagara Escarpment. It encompasses the land rising up from the plain of the peninsula (south of Regional Road 81) to the Escarpment Brow and is situated between Twelve Mile Creek and Fifteen Mile Creek. The undulating hills and valleys of the Short Hills, which rest on an ancient buried valley that once cut through the Niagara Escarpment and connected the basins of Lake Ontario and Lake Erie, provide long gentle slopes with excellent drainage and sun exposure.

ANNUAL PRODUCTION (2024-2025):
4,446 (9L cases)

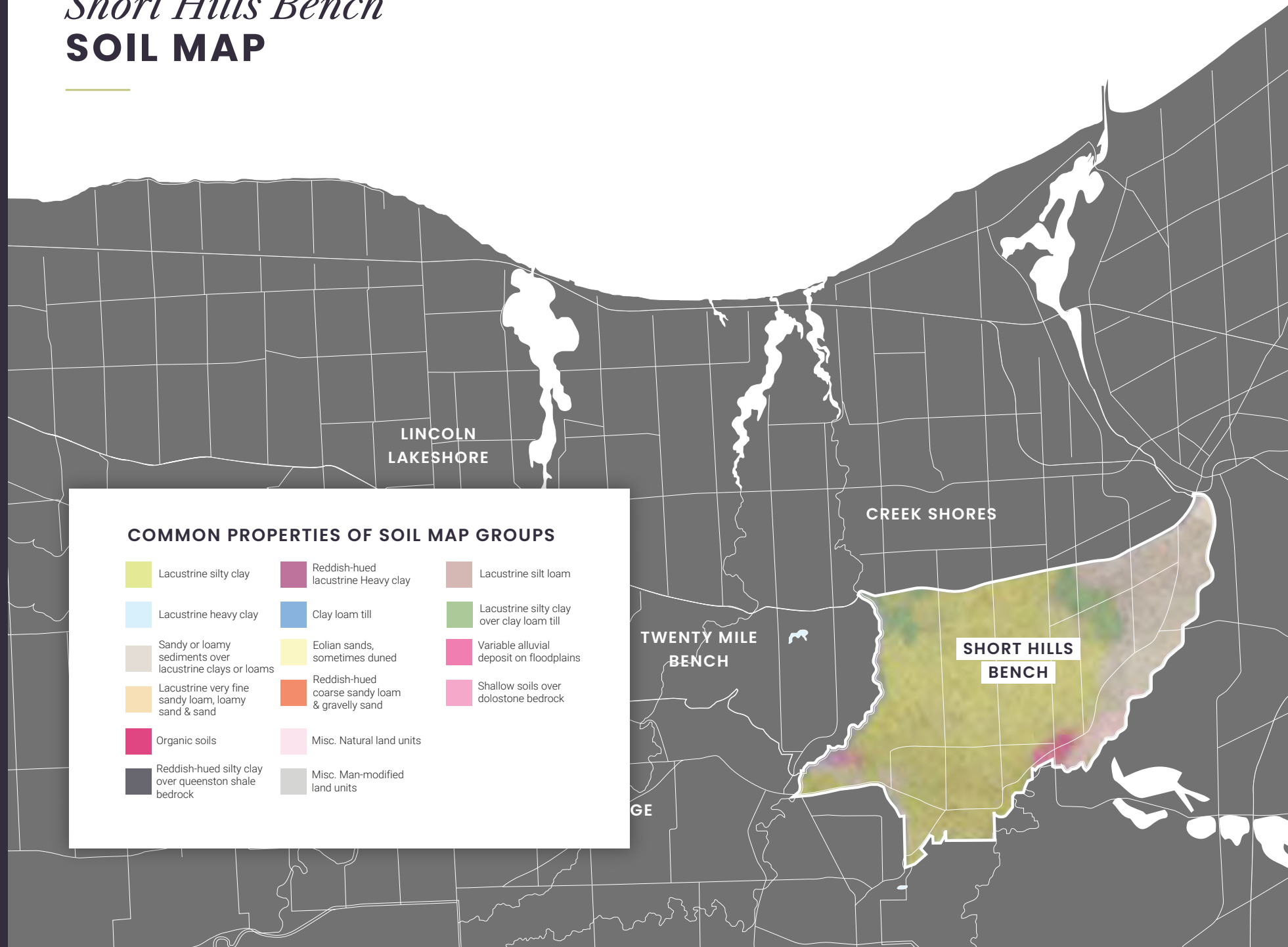
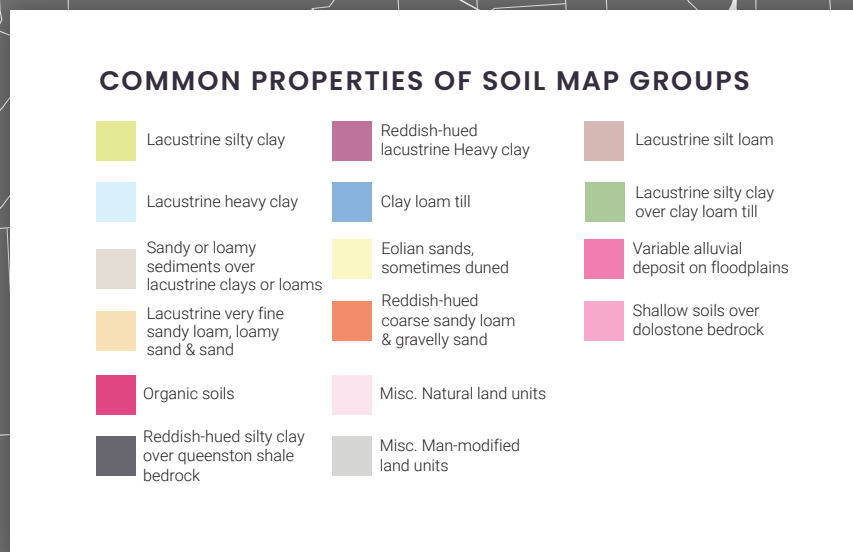
NUMBER OF WINERIES: 2

NUMBER OF APPELLATION WINES: 9

GROWING DEGREE DAYS: 1,561

COMMON VARIETALS: Chardonnay,
Pinot Noir, Riesling

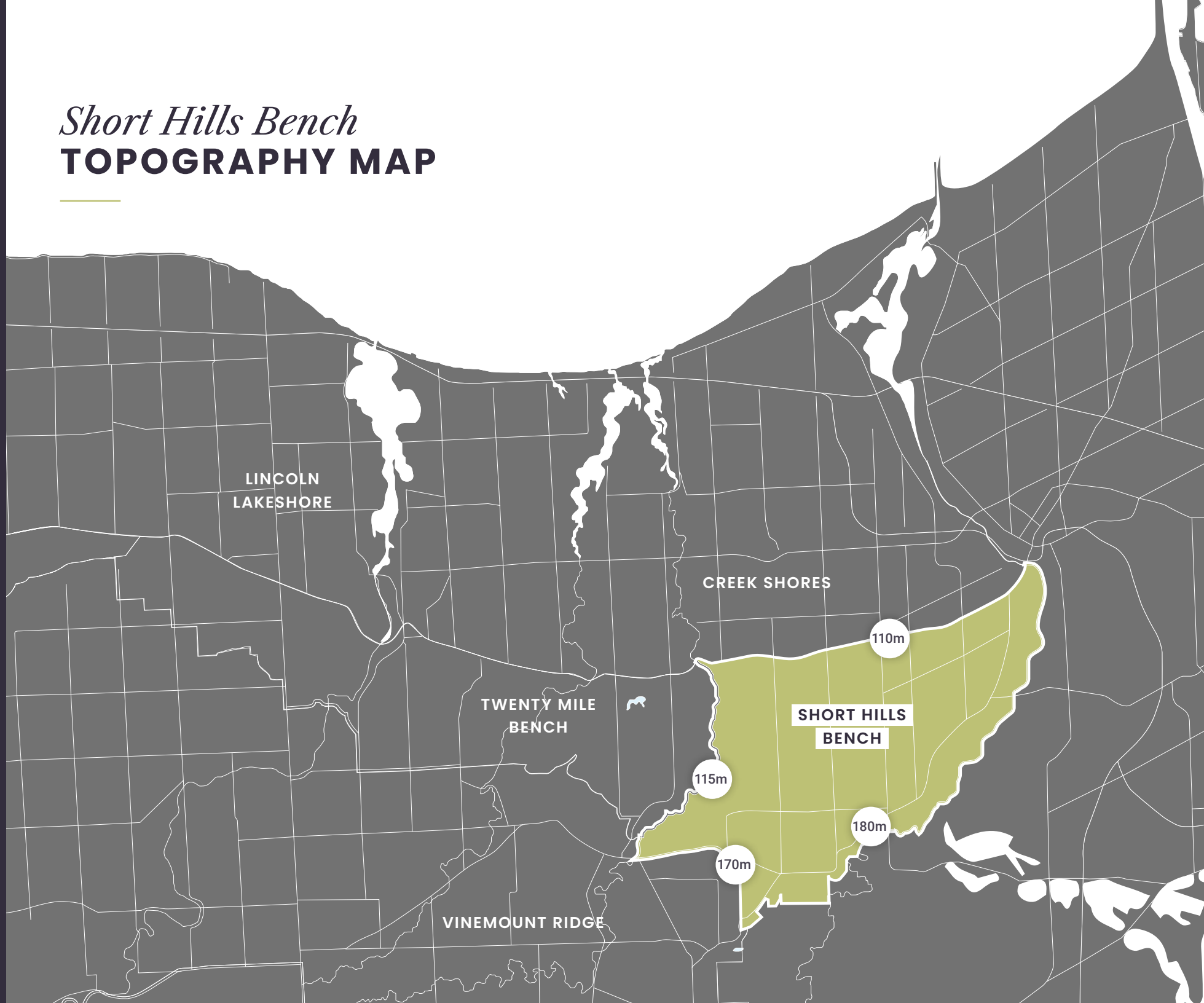
Short Hills Bench SOIL MAP



Short Hills Bench **TOPOGRAPHY MAP**

ONTARIO WINE APPELLATION
AUTHORITY

Ontario's Wine Appellations



NOTABLE FEATURES

Early spring warming and subsequent early budburst are a feature of this appellation. Further setback from Lake Ontario than other Niagara appellations, and with a slightly shorter growing season, the hot summers ensure that grapes are fully mature at harvest.

NIAGARA PENINSULA

Vinemount Ridge SUB-APPELLATION

SOUTH AND EAST-FACING SLOPES, EARLY SPRING WARMING, HOT SUMMERS

Vinemount Ridge lies just above and south of the brow of the Niagara Escarpment. This appellation covers two prominent geological features - the Fonthill Kame to the east and the Vinemount Moraine on its western edge. Erosion from the several streams that cross this appellation have produced a gentle, undulating landscape with many shallow east- and south-facing slopes, unique within the Niagara Peninsula.

ANNUAL PRODUCTION (2024-2025):

9,971 (9L cases)

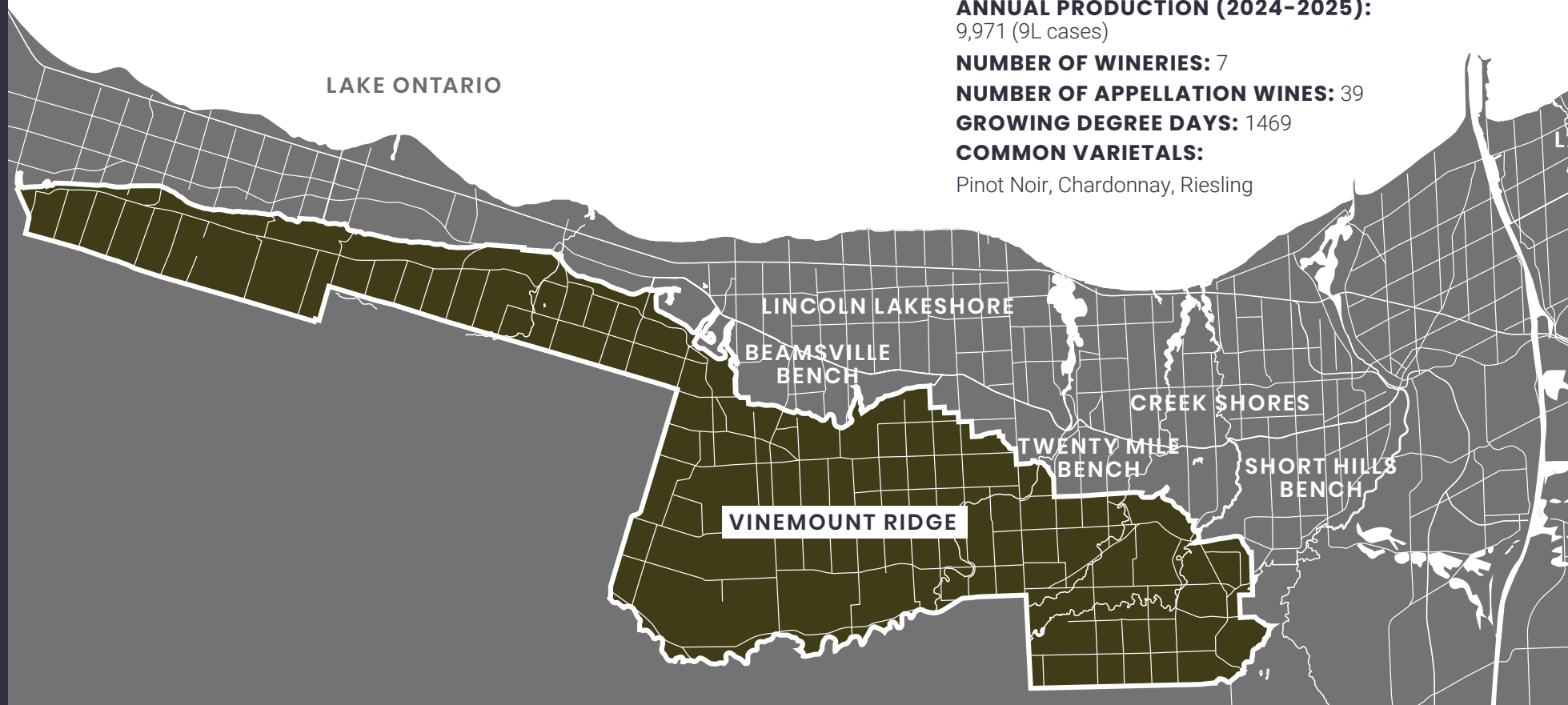
NUMBER OF WINERIES: 7

NUMBER OF APPELLATION WINES: 39

GROWING DEGREE DAYS: 1469

COMMON VARIETALS:

Pinot Noir, Chardonnay, Riesling



LAKE ONTARIO

LINCOLN LAKESHORE

BEAMSVILLE
BENCH

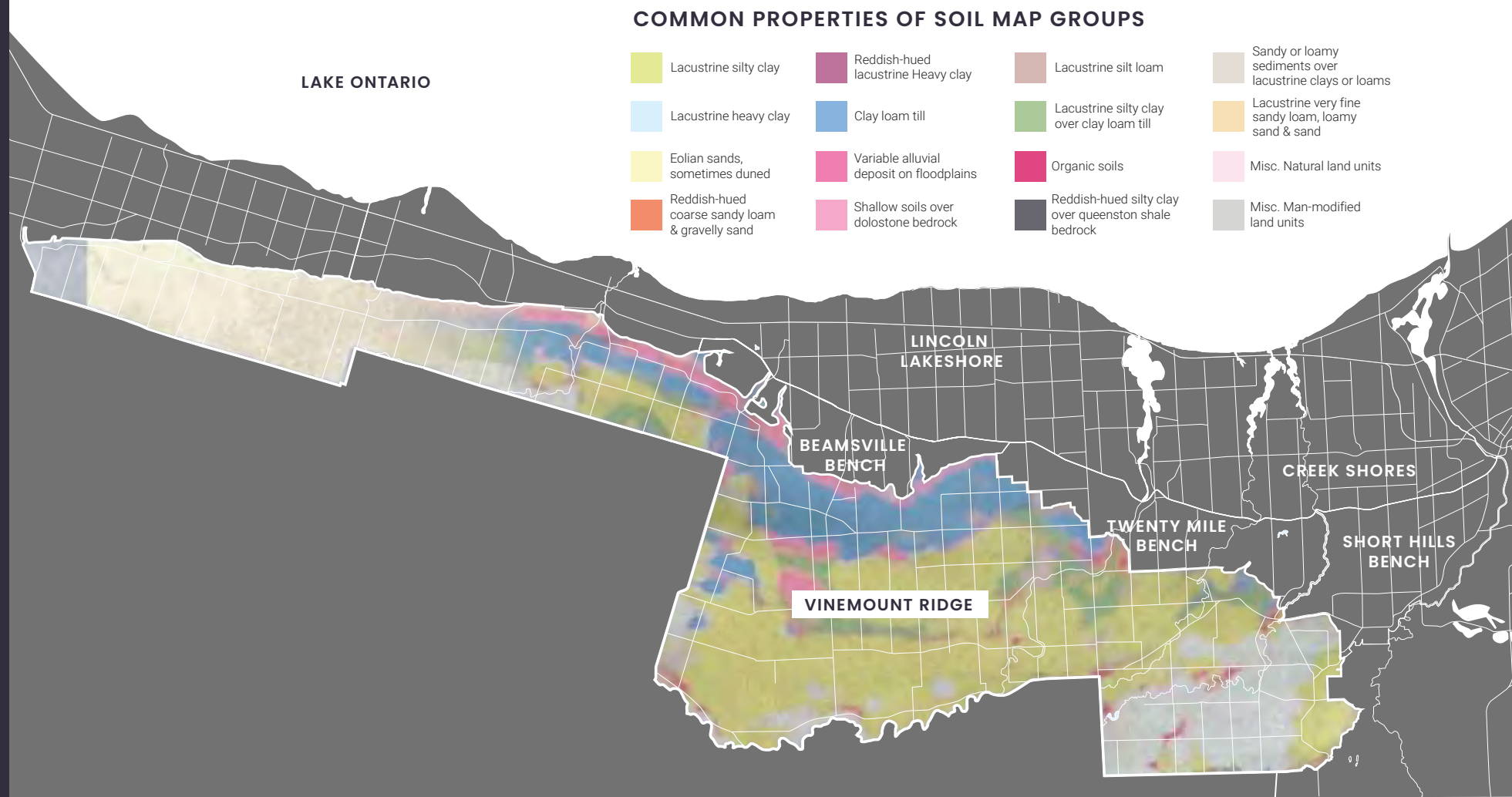
CREEK SHORES

TWENTY MILE
BENCH

SHORT HILLS
BENCH

VINEMOUNT RIDGE

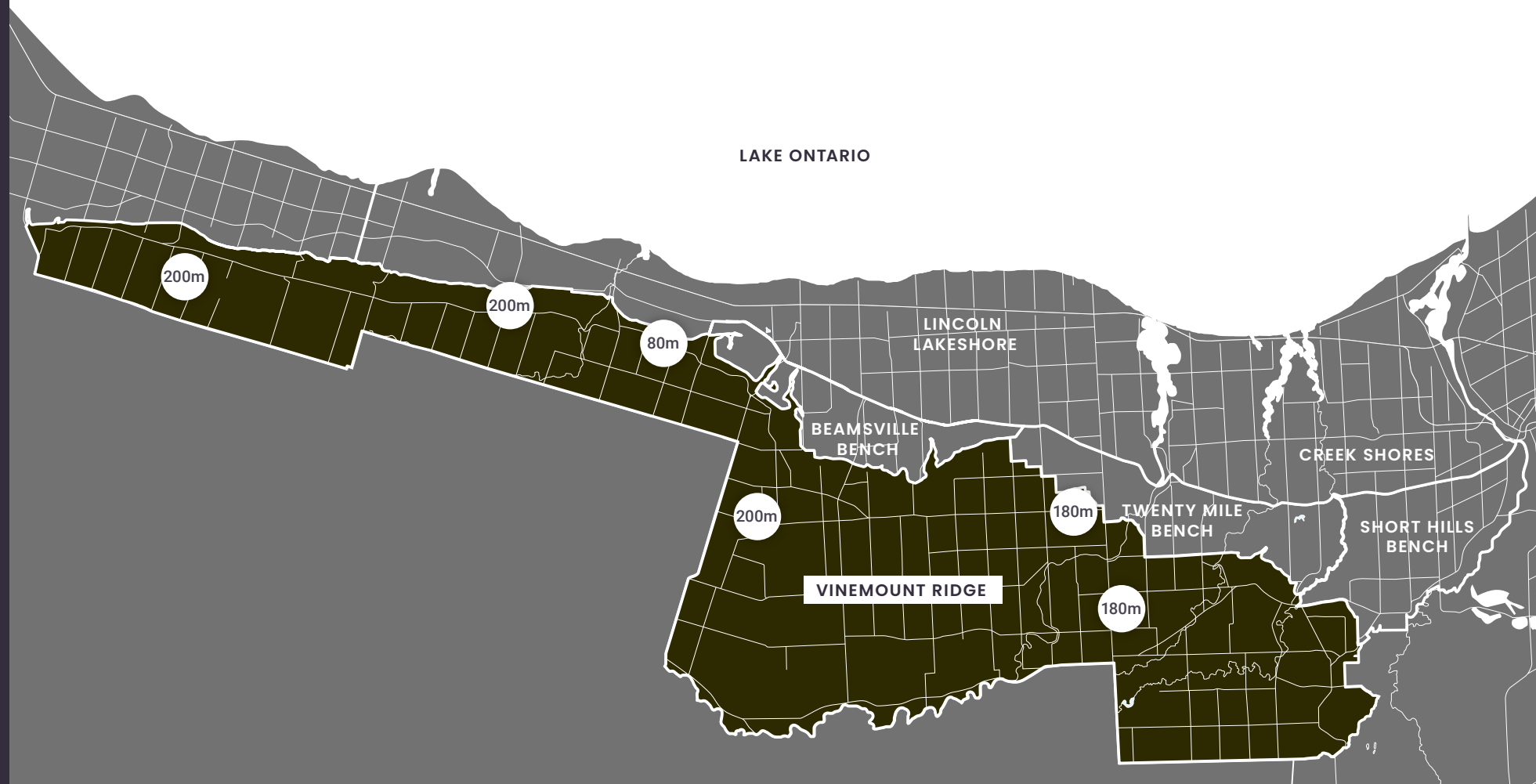
Vinemount Ridge SOIL MAP



COMMON PROPERTIES OF SOIL MAP GROUPS

 Lacustrine silty clay	 Reddish-hued lacustrine Heavy clay	 Lacustrine silt loam	 Sandy or loamy sediments over lacustrine clays or loams
 Lacustrine heavy clay	 Clay loam till	 Lacustrine silty clay over clay loam till	 Lacustrine very fine sandy loam, loamy sand & sand
 Eolian sands, sometimes duned	 Variable alluvial deposit on floodplains	 Organic soils	 Misc. Natural land units
 Reddish-hued coarse sandy loam & gravelly sand	 Shallow soils over dolostone bedrock	 Reddish-hued silty clay over queenston shale bedrock	 Misc. Man-modified land units

Vinemount Ridge **TOPOGRAPHY MAP**



NIAGARA PENINSULA

*Creek Shores***SUB-APPELLATION****CRISSCROSSED WITH CREEKS AND STREAMS,
GLACIAL DELTA, RICH FERTILE LANDS**

Creek Shores is rich in waterways and with Lake Ontario to the north, Twelve Mile Creek to the east, Twenty Mile Creek and Jordan Harbour to the west, is almost entirely surrounded by water. Temperatures are well moderated with gradual spring warming and bud break. Most vineyards are located on the rich fertile lowlands above the active floodplain, where the former riverbeds of the Fifteen Mile, Sixteen Mile and Twenty Mile Creeks widen, and receive maximum exposure to sunlight.

ANNUAL PRODUCTION (2024-2025):

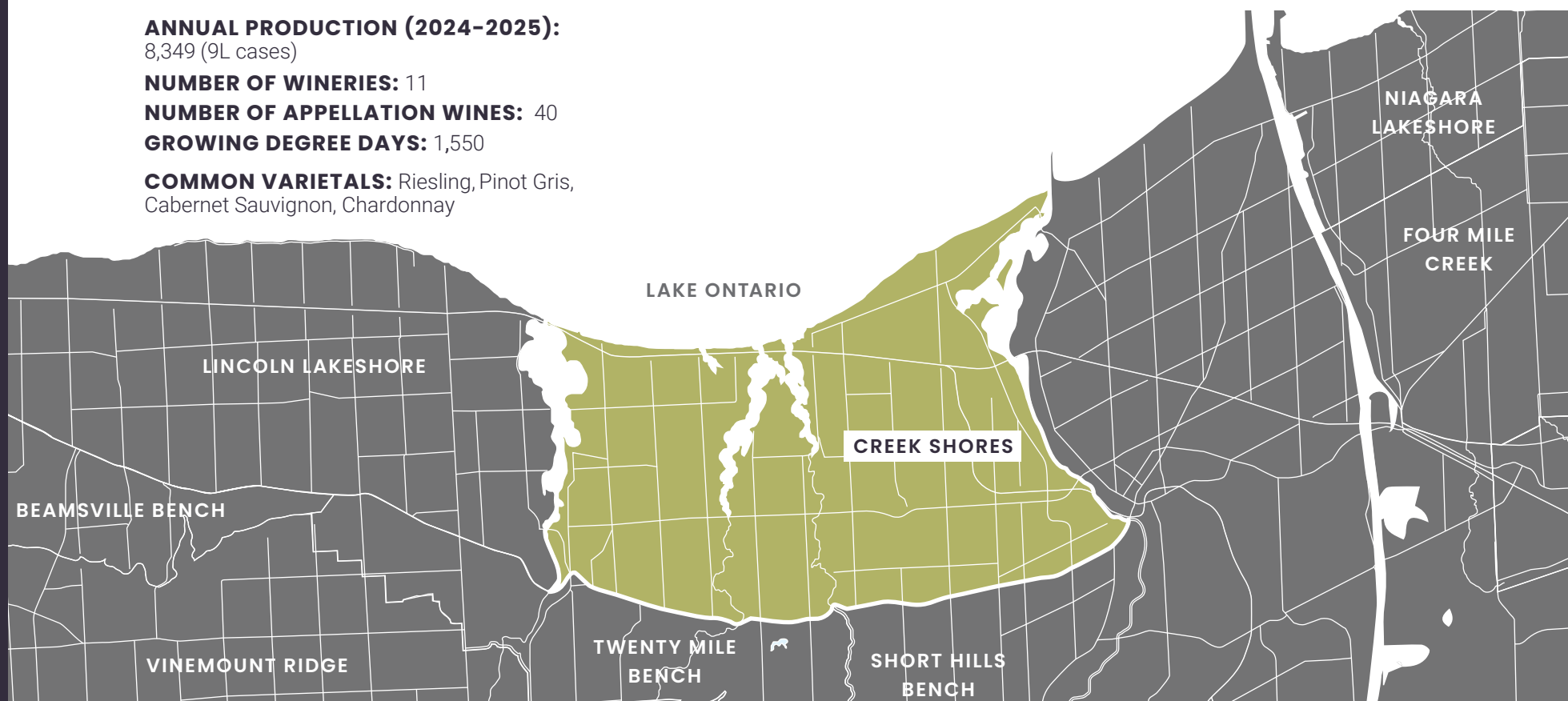
8,349 (9L cases)

NUMBER OF WINERIES: 11**NUMBER OF APPELLATION WINES: 40****GROWING DEGREE DAYS: 1,550**

COMMON VARIETALS: Riesling, Pinot Gris,
Cabernet Sauvignon, Chardonnay

NOTABLE FEATURES

The complex glacial soils of the Lake Iroquois Plains and lots of unobstructed sunlight define the terroir of Creek Shores and contribute to concentrated, full bodied wines.



Creek Shores SOIL MAP

COMMON PROPERTIES OF SOIL MAP GROUPS

 Lacustrine silty clay	 Reddish-hued lacustrine Heavy clay	 Lacustrine silt loam	 Sandy or loamy sediments over lacustrine clays or loams
 Lacustrine heavy clay	 Clay loam till	 Lacustrine silty clay over clay loam till	 Lacustrine very fine sandy loam, loamy sand & sand
 Eolian sands, sometimes duned	 Variable alluvial deposit on floodplains	 Organic soils	 Misc. Natural land units
 Reddish-hued coarse sandy loam & gravelly sand	 Shallow soils over dolostone bedrock	 Reddish-hued silty clay over queenston shale bedrock	 Misc. Man-modified land units

LAKE ONTARIO

LINCOLN LAKESHORE

BEAMSVILLE BENCH

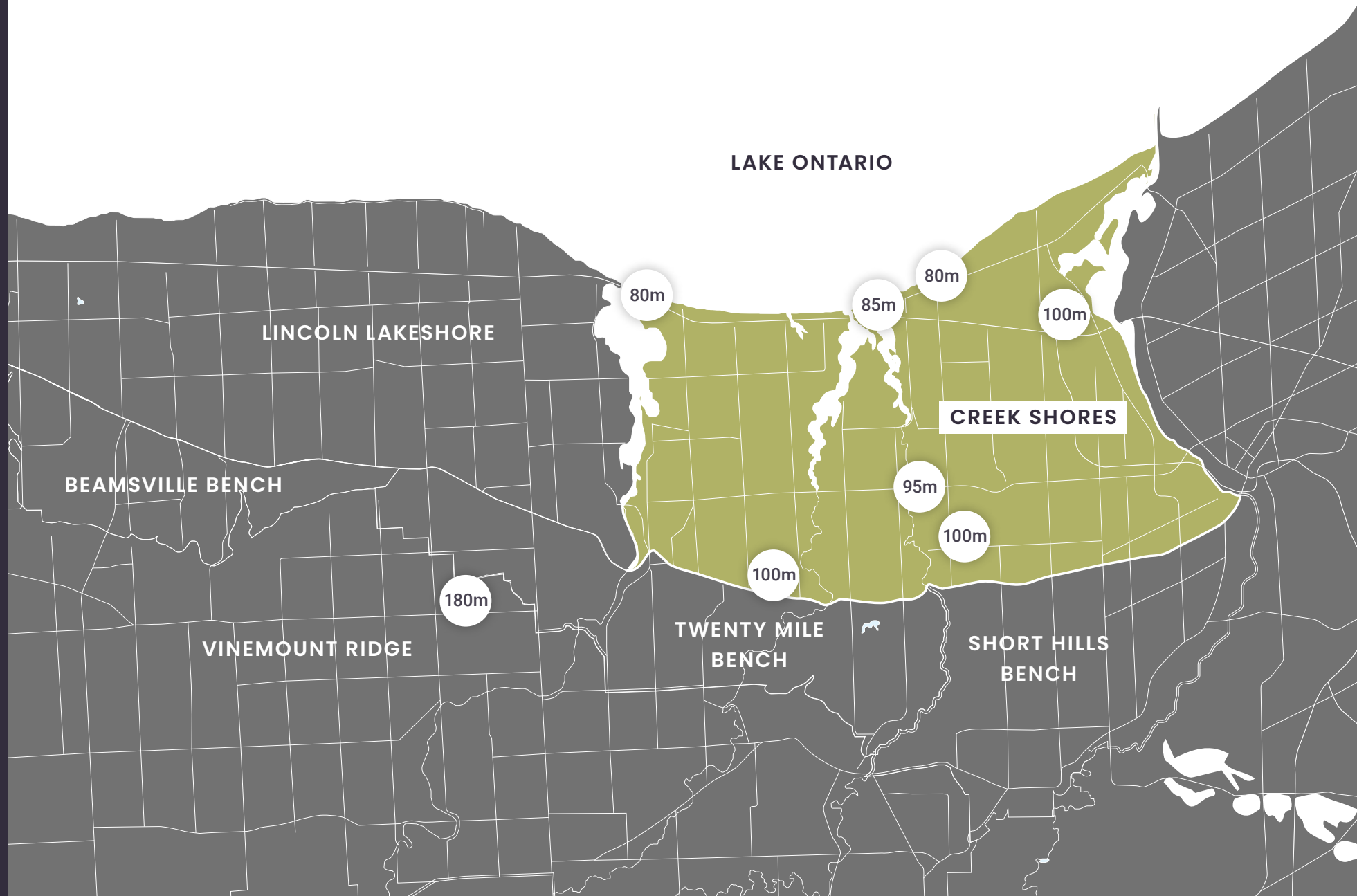
VINEMOUNT RIDGE

TWENTY MILE BENCH

CREEK SHORES

SHORT HILLS BENCH

Creek Shores **TOPOGRAPHY MAP**



NOTABLE FEATURES

The Lincoln Lakeshore has an especially long and temperate growing season and mild winter climate owing to the full exposure to the moderating effect of Lake Ontario. Ideally suited to viticulture, even tender varieties, this area is also a major producer of tender fruit.

NIAGARA PENINSULA

Lincoln Lakeshore SUB-APPELLATION

DOMINANT INFLUENCE OF LAKE ONTARIO, LONG TEMPERED GROWING SEASON, SEASONAL STREAMS

The Lincoln Lakeshore runs along the Lake Ontario shore from Winona Road to Jordan Harbour and Twenty Mile Creek, and is backed by the foot of the escarpment bench on its south boundary. Breezes from over the deep lake waters cool the sun-drenched vineyards in the summer, and warm them in the cooler seasons, resulting in a longer growing season and moderate conditions for steady, even ripening.

ANNUAL PRODUCTION (2024-2025):

12,420 (9L cases)

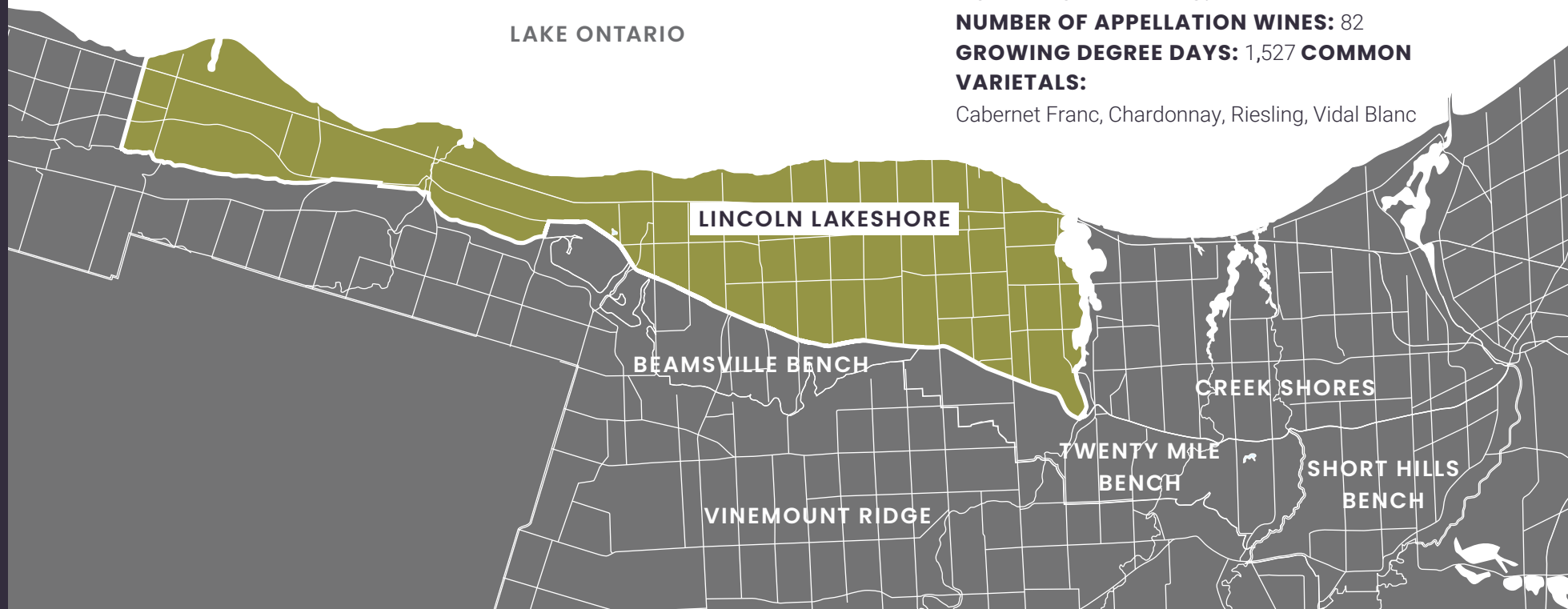
NUMBER OF WINERIES: 17

NUMBER OF APPELLATION WINES: 82

GROWING DEGREE DAYS: 1,527 **COMMON**

VARIETALS:

Cabernet Franc, Chardonnay, Riesling, Vidal Blanc



Lincoln Lakeshore SOIL MAP

COMMON PROPERTIES OF SOIL MAP GROUPS

 Lacustrine silty clay	 Reddish-hued lacustrine Heavy clay	 Lacustrine silt loam	 Sandy or loamy sediments over lacustrine clays or loams
 Lacustrine heavy clay	 Clay loam till	 Lacustrine silty clay over clay loam till	 Lacustrine very fine sandy loam, loamy sand & sand
 Eolian sands, sometimes duned	 Variable alluvial deposit on floodplains	 Organic soils	 Misc. Natural land units
 Reddish-hued coarse sandy loam & gravelly sand	 Shallow soils over dolostone bedrock	 Reddish-hued silty clay over queenston shale bedrock	 Misc. Man-modified land units

LAKE ONTARIO

LINCOLN LAKESHORE

BEAMSVILLE BENCH

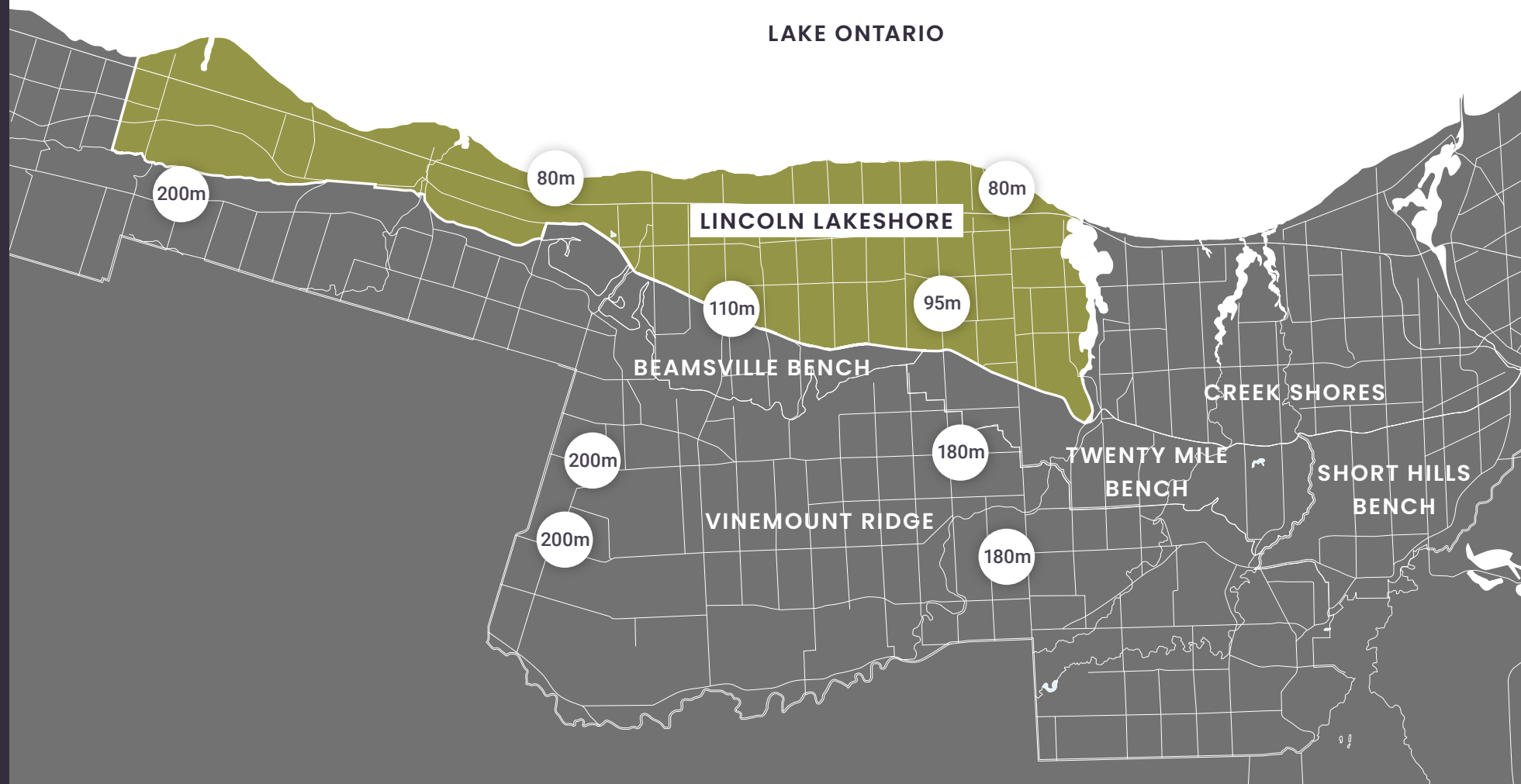
VINEMOUNT RIDGE

TWENTY MILE BENCH

CREEK SHORES

SHORT HILLS BENCH

Lincoln Lakeshore **TOPOGRAPHY MAP**



NIAGARA PENINSULA

Niagara Lakeshore
SUB-APPELLATION**DOMINANT INFLUENCE OF LAKE ONTARIO,
LONG CONSISTENT GROWING SEASON FOR
FLAVOUR DEVELOPMENT**

Niagara Lakeshore follows the shoreline of Lake Ontario from the Welland Canal east to the Niagara River and inland for approximately 3 kilometres. The growing season is long, extending to late October, and supports the production of mature, full bodied wines, notably some later ripening varieties. The primary influence on this sub-appellation is the proximity of the Lake and its year round moderation of temperatures.

ANNUAL PRODUCTION (2024-2025):
14,424 (9L cases)

NUMBER OF WINERIES: 12

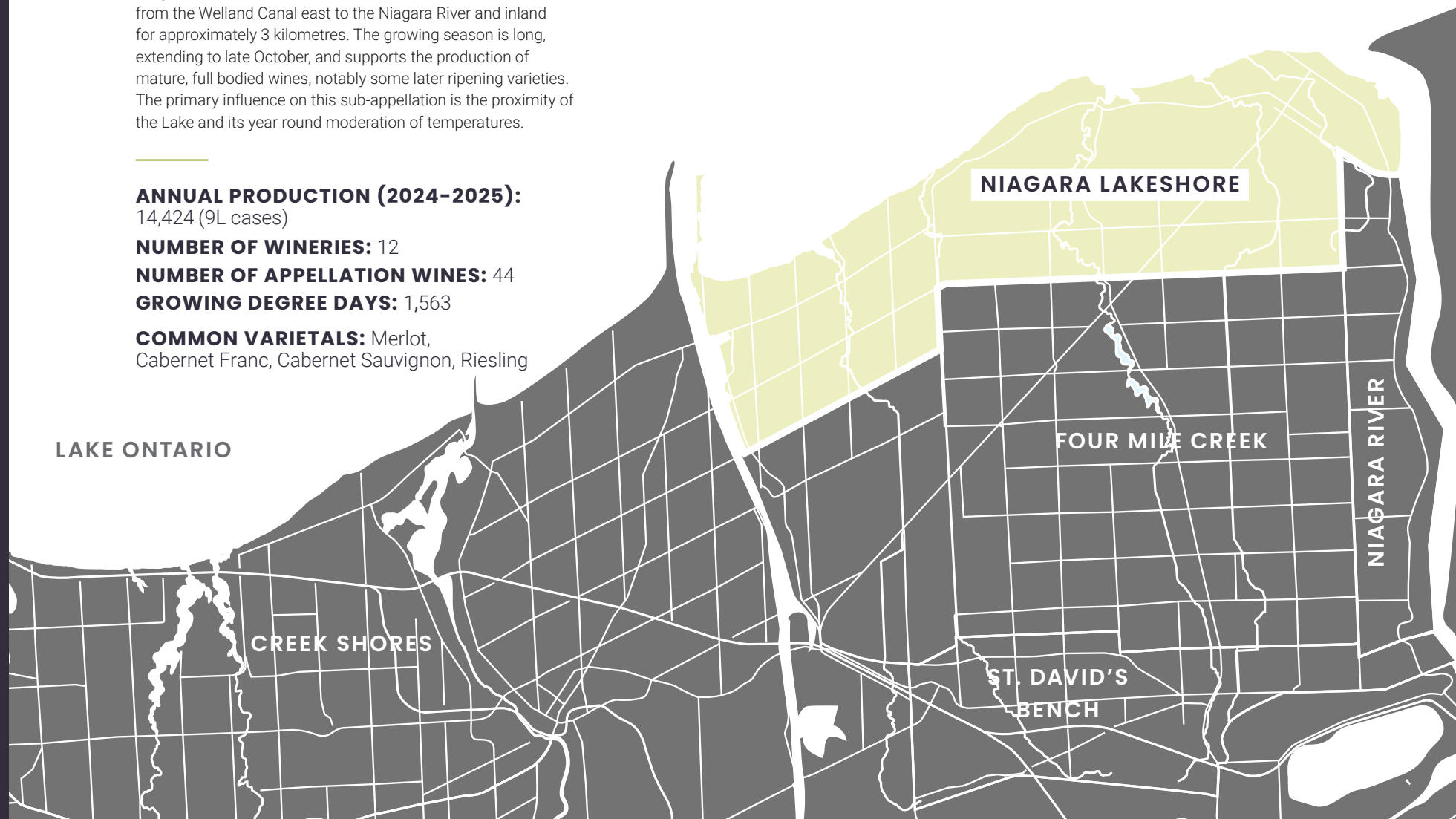
NUMBER OF APPELLATION WINES: 44

GROWING DEGREE DAYS: 1,563

COMMON VARIETALS: Merlot,
Cabernet Franc, Cabernet Sauvignon, Riesling

NOTABLE FEATURES

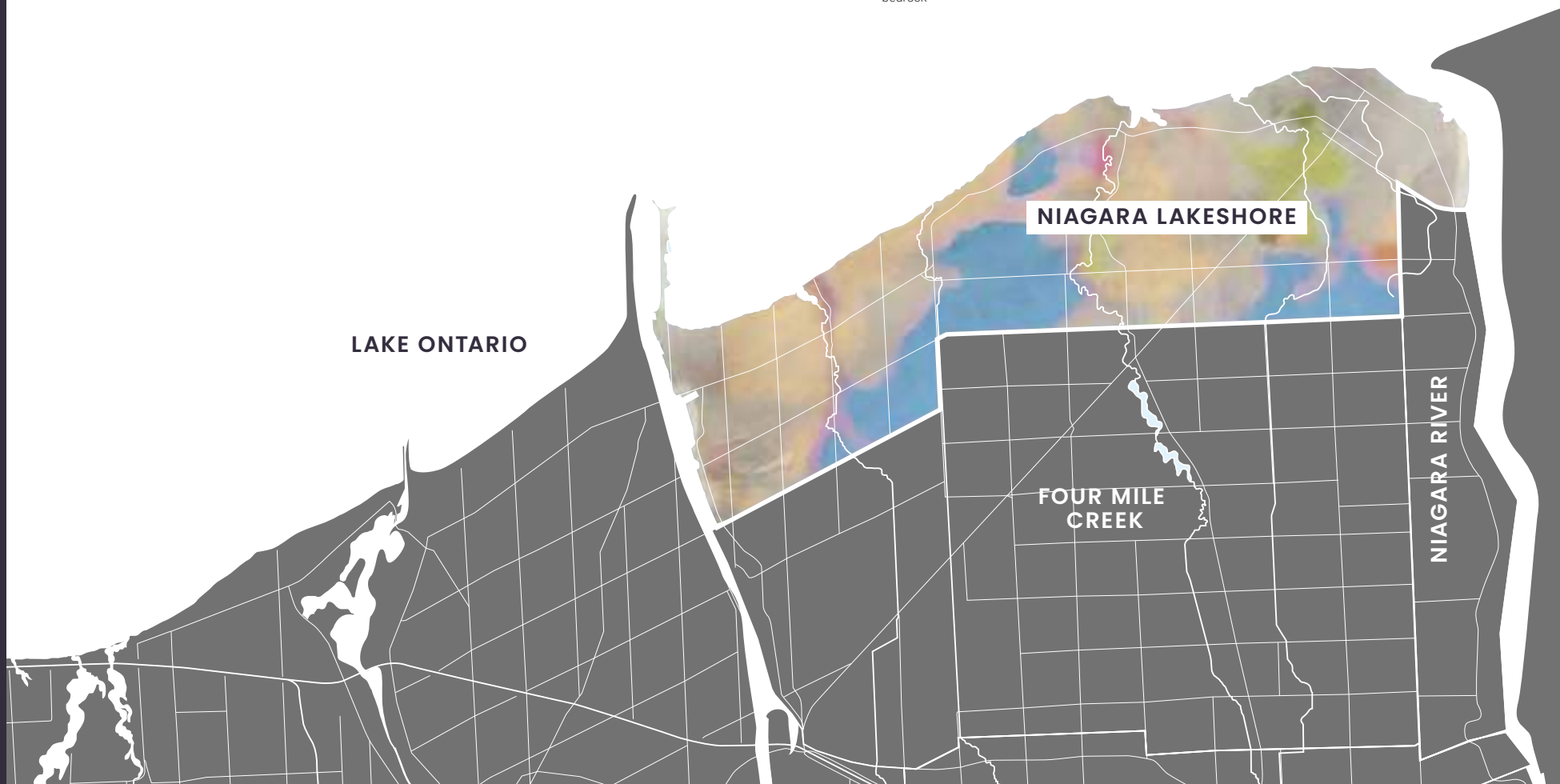
Lake Ontario has a substantial and immediate effect in moderating temperatures along the Niagara Lakeshore. In the summer, cooler lake air replaces rising warm air above the land, reducing daytime temperatures, while at night the reverse effect, with relatively warmer lake air replacing low-lying cool air to keep the air temperatures from falling.



Niagara Lakeshore SOIL MAP

COMMON PROPERTIES OF SOIL MAP GROUPS

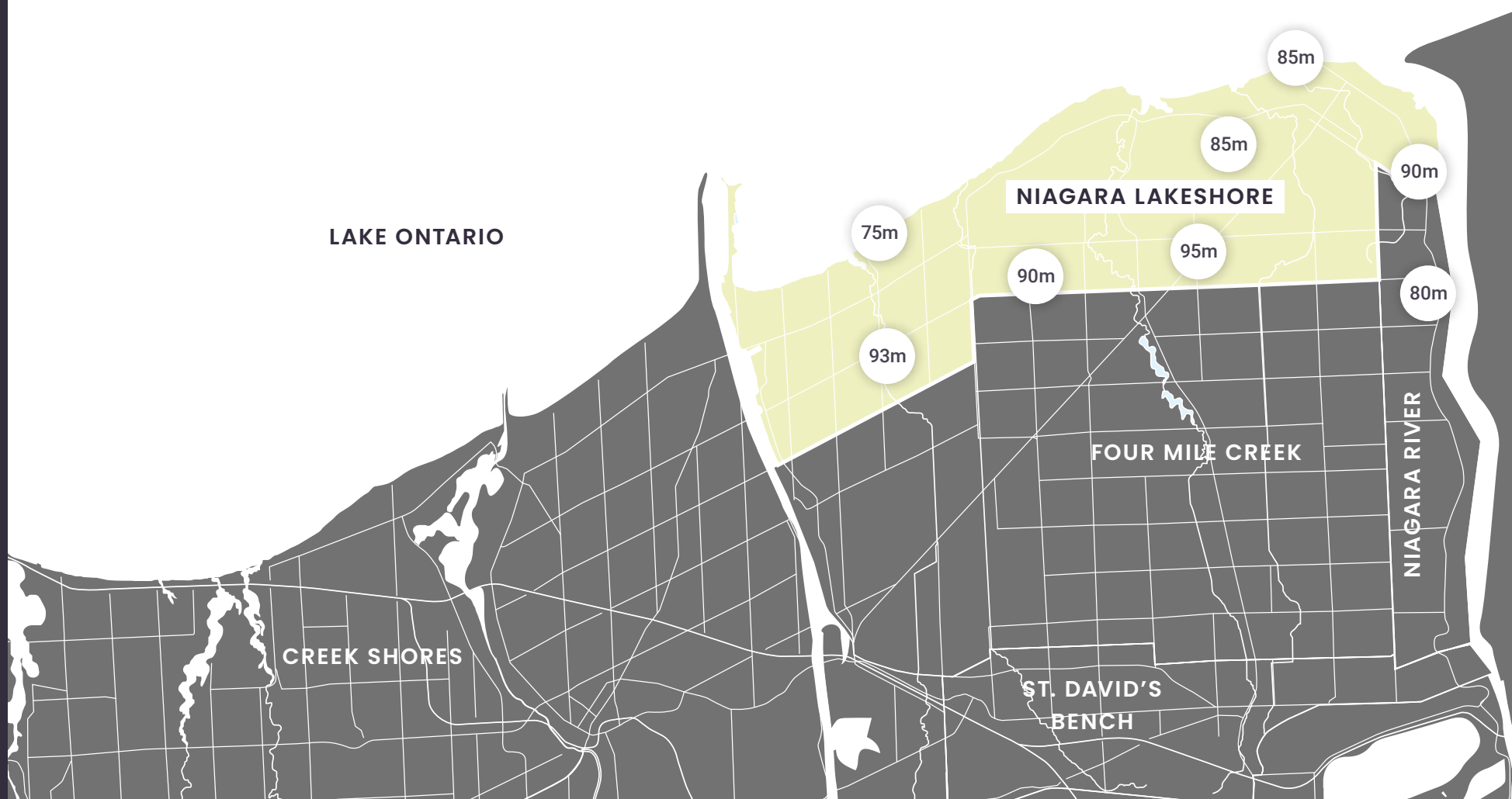
 Lacustrine silty clay	 Reddish-hued lacustrine Heavy clay	 Lacustrine silt loam
 Lacustrine heavy clay	 Clay loam till	 Lacustrine silty clay over clay loam till
 Sandy or loamy sediments over lacustrine clays or loams	 Eolian sands, sometimes duned	 Variable alluvial deposit on floodplains
 Lacustrine very fine sandy loam, loamy sand & sand	 Reddish-hued coarse sandy loam & gravelly sand	 Shallow soils over dolostone bedrock
 Organic soils	 Misc. Natural land units	
 Reddish-hued silty clay over queenston shale bedrock	 Misc. Man-modified land units	



Niagara Lakeshore **TOPOGRAPHY MAP**

Ontario's Wine Appellations

ONTARIO WINE APPELLATION
AUTHORITY



NIAGARA PENINSULA

Niagara River SUB-APPELLATION

EASTERLY FACING, GENTLE SLOPES, LONG GROWING SEASON MODERATED BY THE NIAGARA RIVER

The Niagara River sub-appellation is a small strip of land running along the river from John Street to Dee Road and inland approximately one kilometre. Soils in the area are primarily stratified fine sands, providing natural drainage and strong encouragement for vines to develop deep root penetration. The large and fast flowing Niagara River creates convectional currents that draw cooler air into the gorge, moderating vineyard temperatures and extending the growing season.

ANNUAL PRODUCTION (2024-2025):

22, 973 (9L cases)

NUMBER OF WINERIES: 5

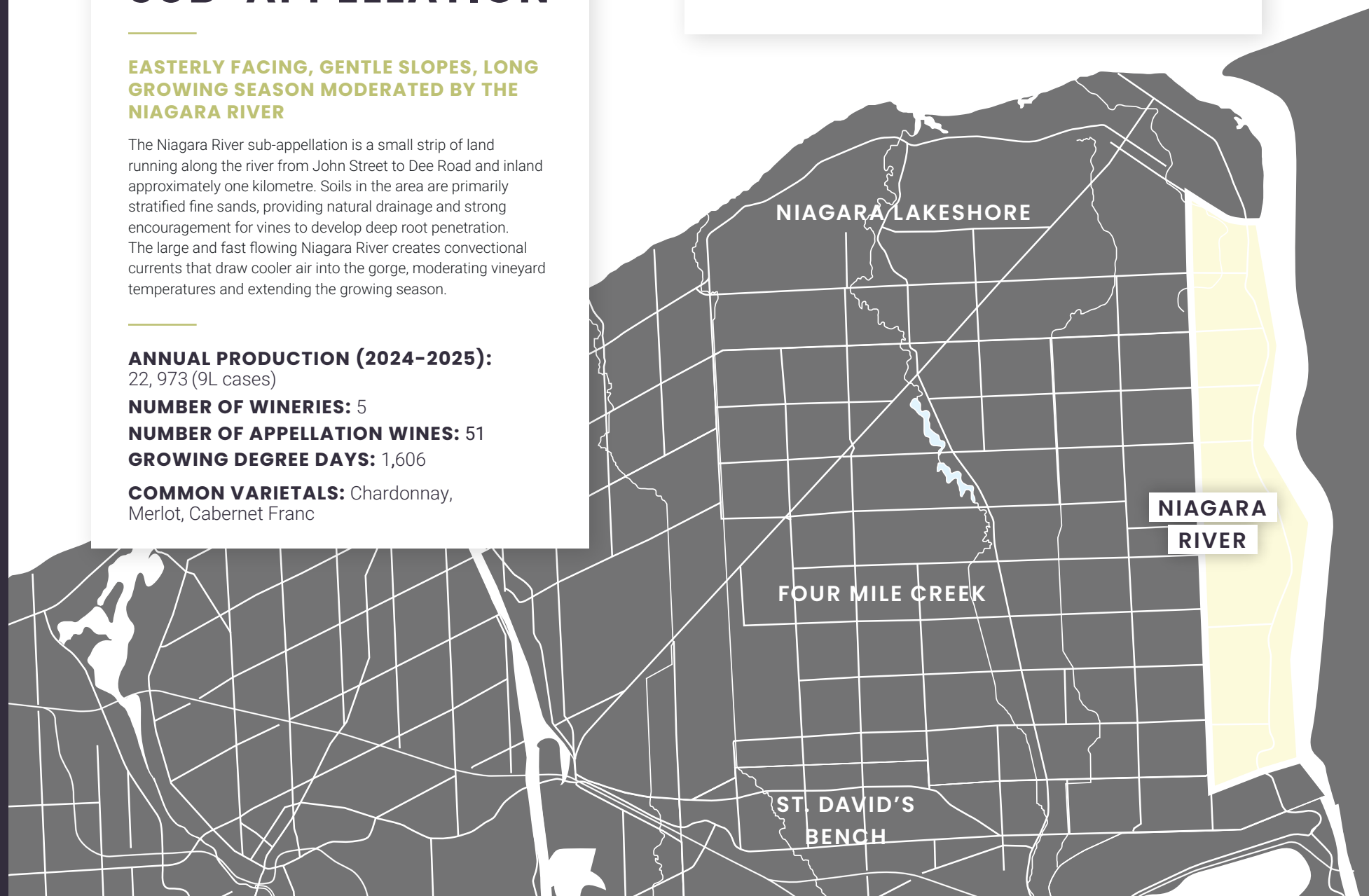
NUMBER OF APPELLATION WINES: 51

GROWING DEGREE DAYS: 1,606

COMMON VARIETALS: Chardonnay, Merlot, Cabernet Franc

NOTABLE FEATURES

The Niagara River sub-appellation is characterized by east facing slopes and the effect of the mighty Niagara River. Together they influence the microclimate and play an important role in developing this appellation's distinct and crisp wines.



Niagara River SOIL MAP

COMMON PROPERTIES OF SOIL MAP GROUPS

 Lacustrine silty clay	 Lacustrine silt loam	 Eolian sands, sometimes duned
 Lacustrine heavy clay	 Lacustrine silty clay over clay loam till	 Reddish-hued coarse sandy loam & gravelly sand
 Organic soils	 Misc. Natural land units	 Reddish-hued lacustrine Heavy clay
 Reddish-hued silty clay over queenston shale bedrock	 Misc. Man-modified land units	 Clay loam till
 Sandy or loamy sediments over lacustrine clays or loams	 Variable alluvial deposit on floodplains	
 Lacustrine very fine sandy loam, loamy sand & sand	 Shallow soils over dolostone bedrock	

LAKE ONTARIO

NIAGARA LAKESHORE

FOUR MILE CREEK

NIAGARA
RIVER

CREEK SHORES

Niagara River **TOPOGRAPHY MAP**

Ontario's Wine Appellations

ONTARIO WINE APPELLATION
AUTHORITY



NIAGARA PENINSULA

Four Mile Creek
SUB-APPELLATION**EXPANSIVE VINEYARDS, ABUNDANT FULL
SUNLIGHT, WARM INTENSE GROWING
CONDITIONS**

Four Mile Creek is the fertile plain that makes up central Niagara-on-the-Lake. It lies slightly inland from the lake and below the bench of the Niagara Escarpment, providing for warm days and cool nights during the growing season. The relatively flat topography leads to abundant exposure to sunshine and warm days giving growers the opportunity to grow many varieties.

ANNUAL PRODUCTION (2024-2025):
30,446 (9L cases)

NUMBER OF WINERIES: 14

NUMBER OF APPELLATION WINES: 111

GROWING DEGREE DAYS: 1,582

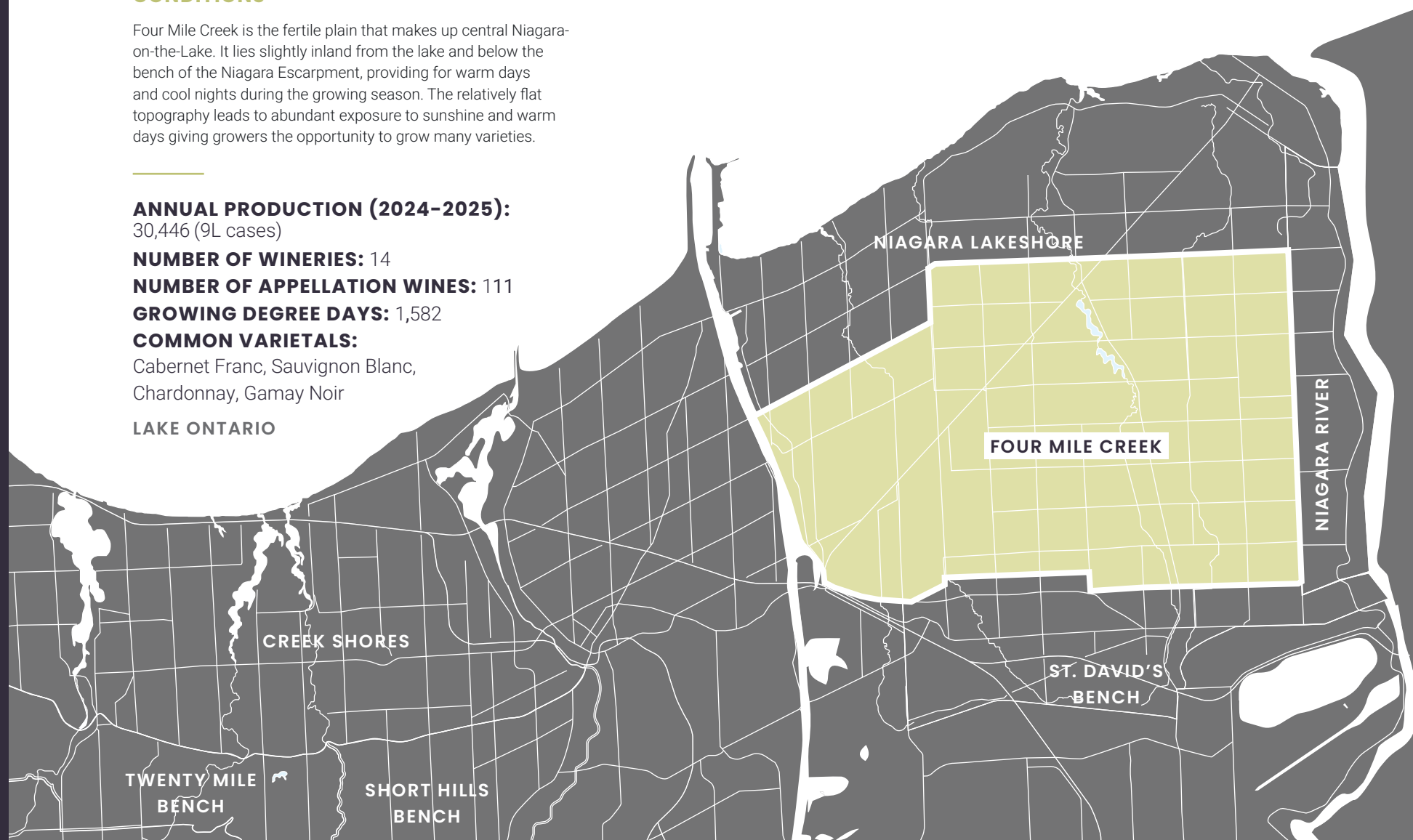
COMMON VARIETALS:

Cabernet Franc, Sauvignon Blanc,
Chardonnay, Gamay Noir

LAKE ONTARIO

NOTABLE FEATURES

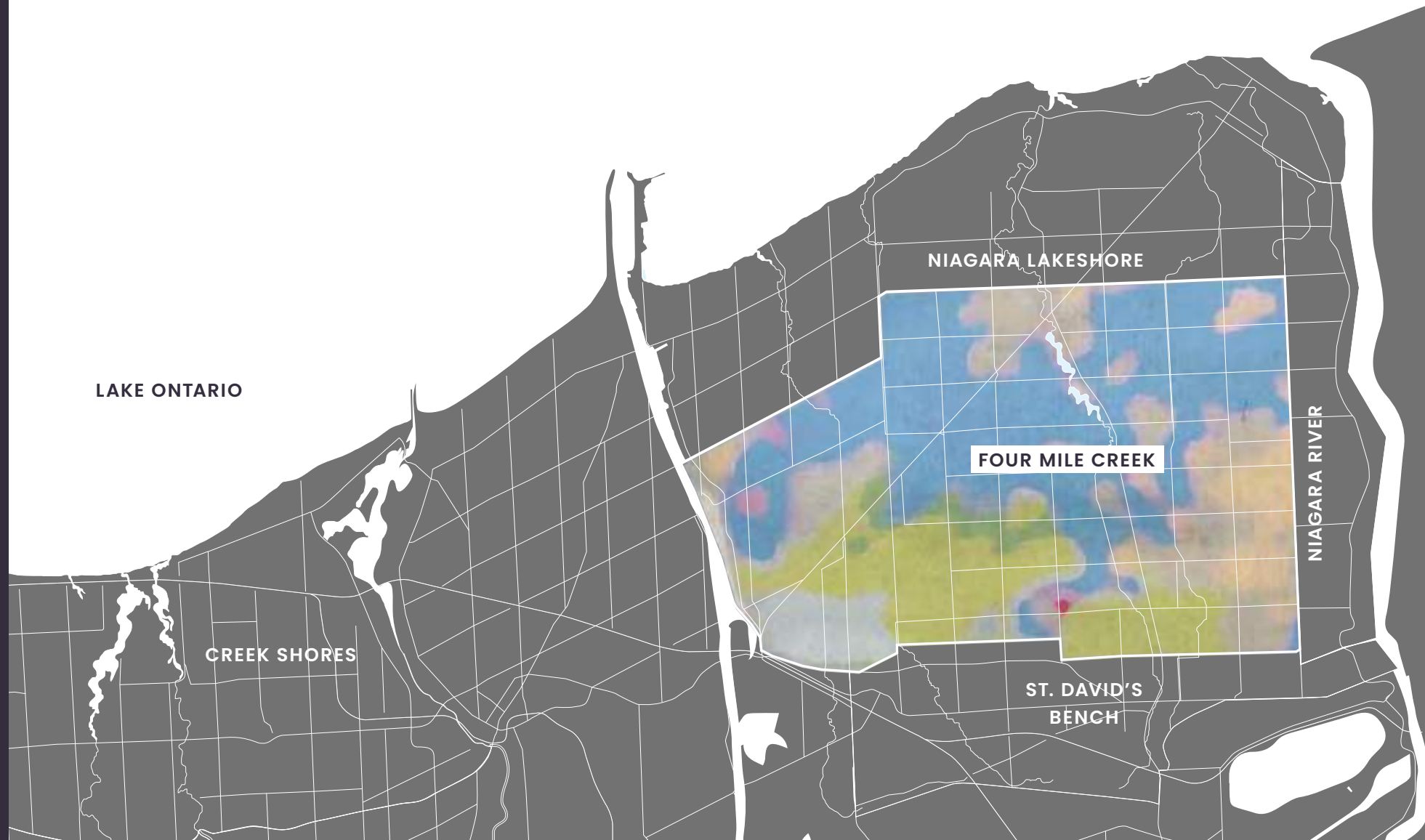
Four Mile Creek is the largest sub-appellation in the Niagara Peninsula, accounting for a significant portion of premium grape production. With excellent sun exposure, this appellation is known for full bodied red varieties.



Four Mile Creek SOIL MAP

COMMON PROPERTIES OF SOIL MAP GROUPS

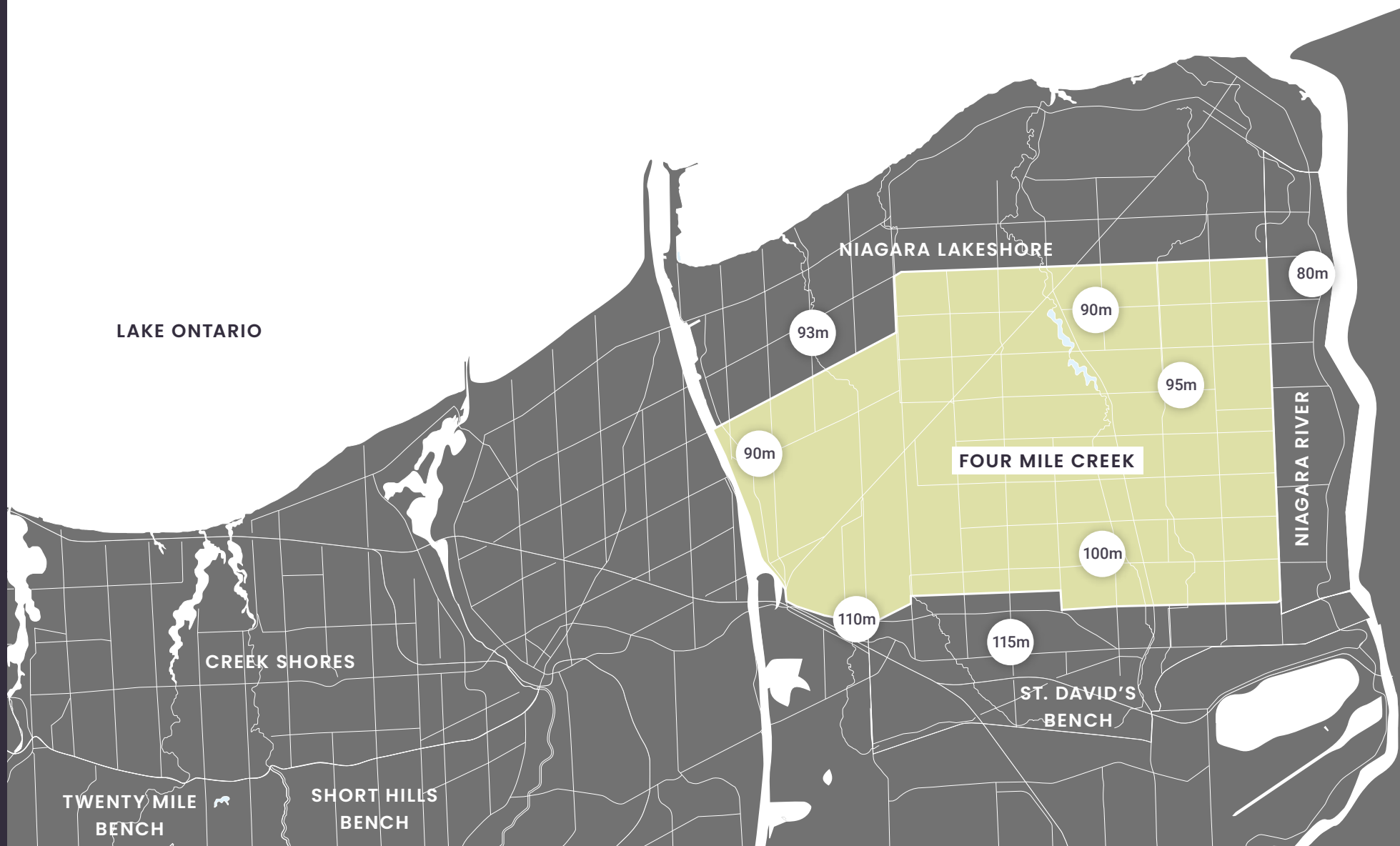
 Lacustrine silty clay	 Lacustrine silt loam	 Eolian sands, sometimes duned	 Organic soils
 Lacustrine heavy clay	 Lacustrine silty clay over clay loam till	 Reddish-hued coarse sandy loam & gravelly sand	 Reddish-hued silty clay over queenston shale bedrock
 Reddish-hued lacustrine Heavy clay	 Sandy or loamy sediments over lacustrine clays or loams	 Variable alluvial deposit on floodplains	 Misc. Natural land units
 Clay loam till	 Lacustrine very fine sandy loam, loamy sand & sand	 Shallow soils over dolostone bedrock	 Misc. Man-modified land units

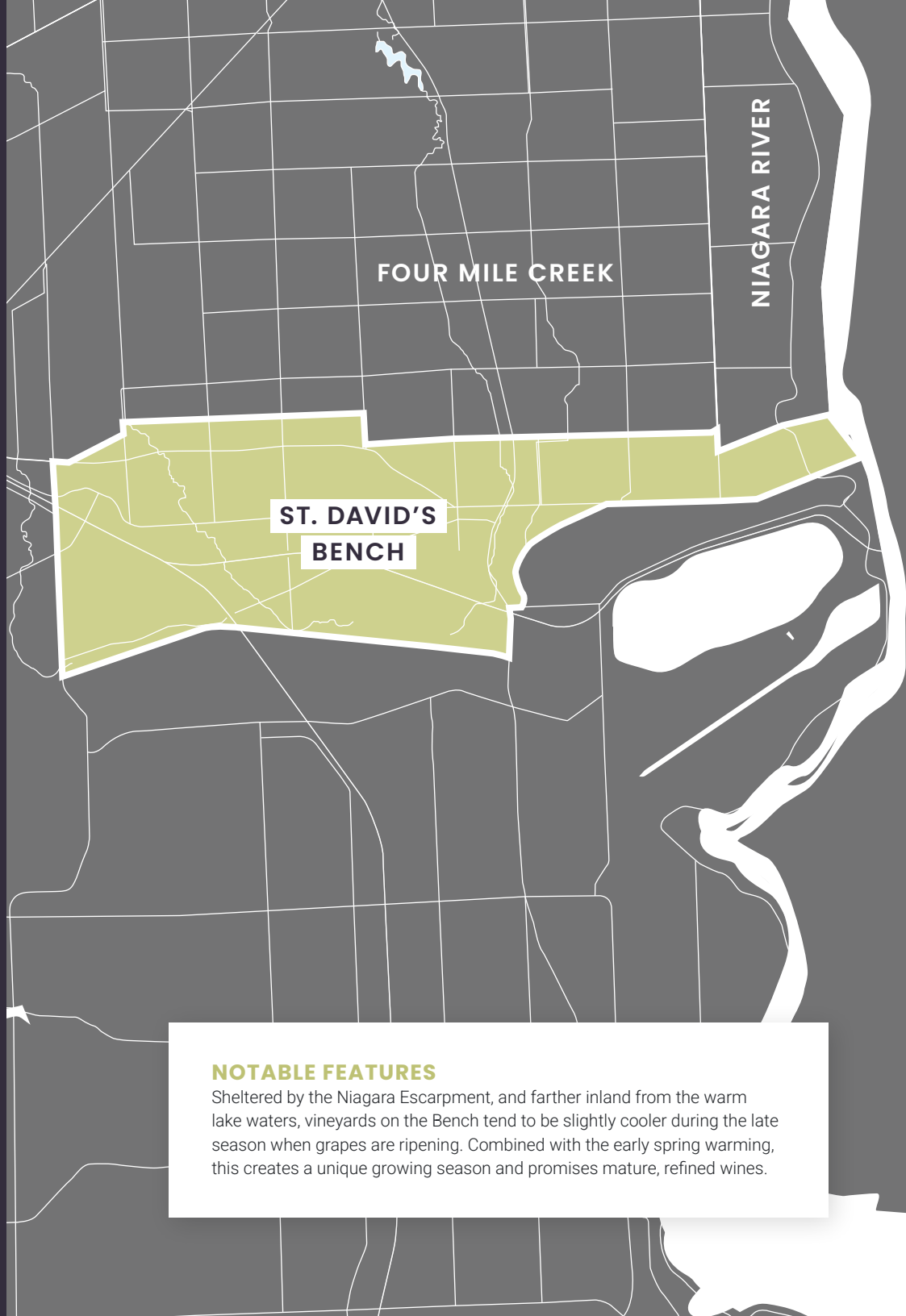


Four Mile Creek **TOPOGRAPHY MAP**

Ontario's Wine Appellations

ONTARIO WINE APPELLATION
AUTHORITY





NOTABLE FEATURES

Sheltered by the Niagara Escarpment, and farther inland from the warm lake waters, vineyards on the Bench tend to be slightly cooler during the late season when grapes are ripening. Combined with the early spring warming, this creates a unique growing season and promises mature, refined wines.

NIAGARA PENINSULA

St. David's Bench SUB-APPELLATION

EARLY WARMING IN SPRING, GENTLY SLOPING BENCH, GENEROUS PRECIPITATION

St. David's Bench lies 10 kilometres south of the shore of Lake Ontario and several metres above the Lake Iroquois Plain. This bench, formed when glaciers carved out the Niagara Escarpment, rises from the historic shoreline of Lake Iroquois towards the base of the escarpment. Vineyards in St David's Bench are mostly located on north-facing slopes on the upper portion of the bench and along its southern boundary at the Lake Iroquois Shore Bluff.

ANNUAL PRODUCTION (2024-2025):
35,679 (9L cases)

NUMBER OF WINERIES: 8

NUMBER OF APPELLATION WINES: 70

GROWING DEGREE DAYS: 1,637

COMMON VARIETALS: Chardonnay, Pinot Noir, Cabernet Sauvignon

St. David's Bench SOIL MAP

CREEK SHORES

SHORT HILLS
BENCH

FOUR MILE CREEK

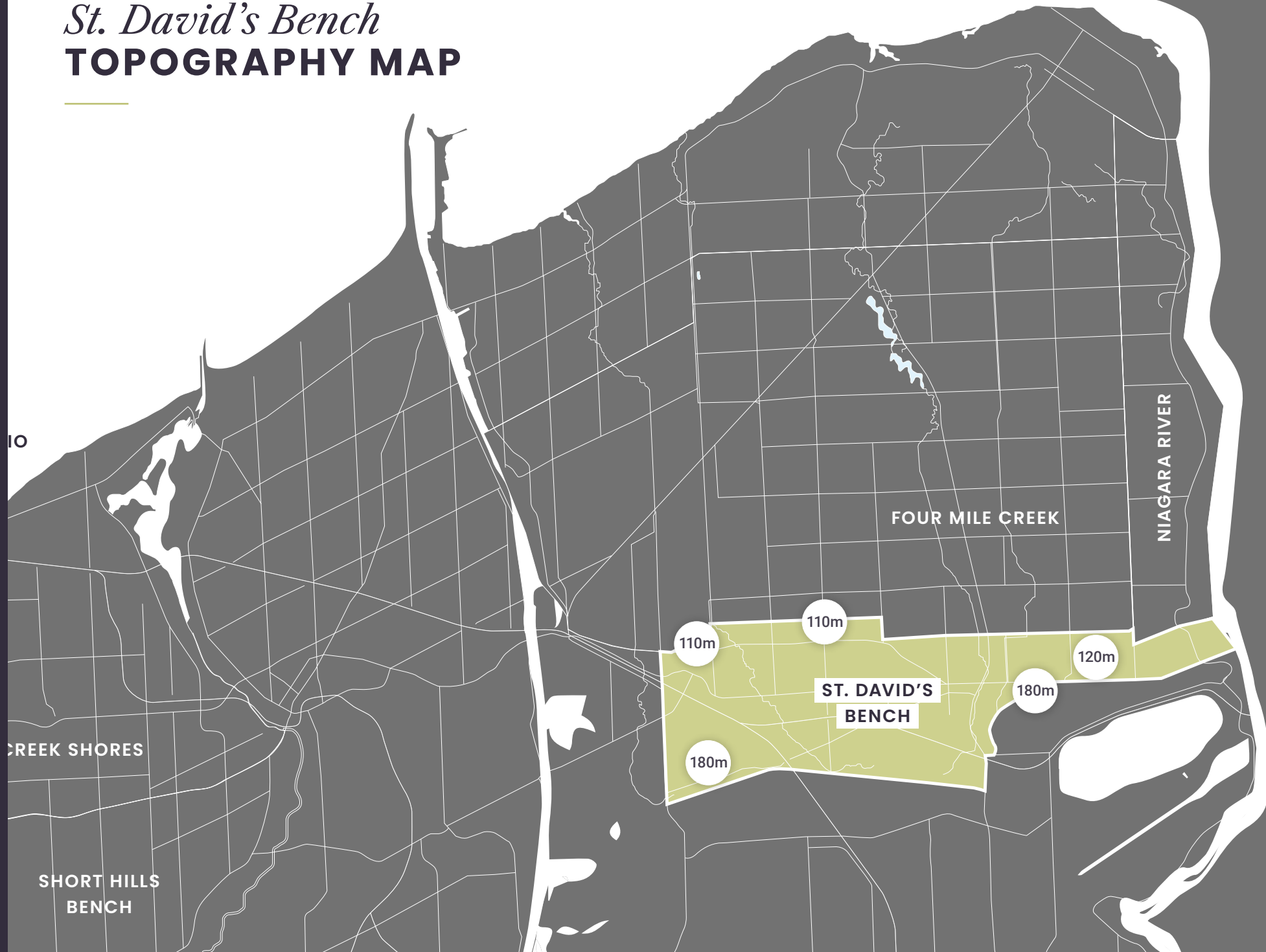
NIAGARA
RIVER

ST. DAVID'S
BENCH

COMMON PROPERTIES OF SOIL MAP GROUPS

 Lacustrine silty clay	 Reddish-hued lacustrine Heavy clay	 Lacustrine silt loam
 Lacustrine heavy clay	 Clay loam till	 Lacustrine silty clay over clay loam till
 Sandy or loamy sediments over lacustrine clays or loams	 Eolian sands, sometimes duned	 Variable alluvial deposit on floodplains
 Lacustrine very fine sandy loam, loamy sand & sand	 Reddish-hued coarse sandy loam & gravelly sand	 Shallow soils over dolostone bedrock
 Organic soils	 Misc. Natural land units	
 Reddish-hued silty clay over queenston shale bedrock	 Misc. Man-modified land units	

St. David's Bench **TOPOGRAPHY MAP**



ONTARIO WINE

APPELLATION AUTHORITY



VQA is the starting point for every authentic wine of origin and quality in Ontario. The Ontario Wine Appellation Authority is the regulatory agency responsible for the integrity of local wine appellations, enforcing wine composition and labelling standards, and ensuring consumers have the information they need to make an informed choice when buying VQA certified wines.

Ontario Wine Appellation Authority

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