

ONTARIO WINE
APPELLATION AUTHORITY



Ontario's wine
APPELLATIONS



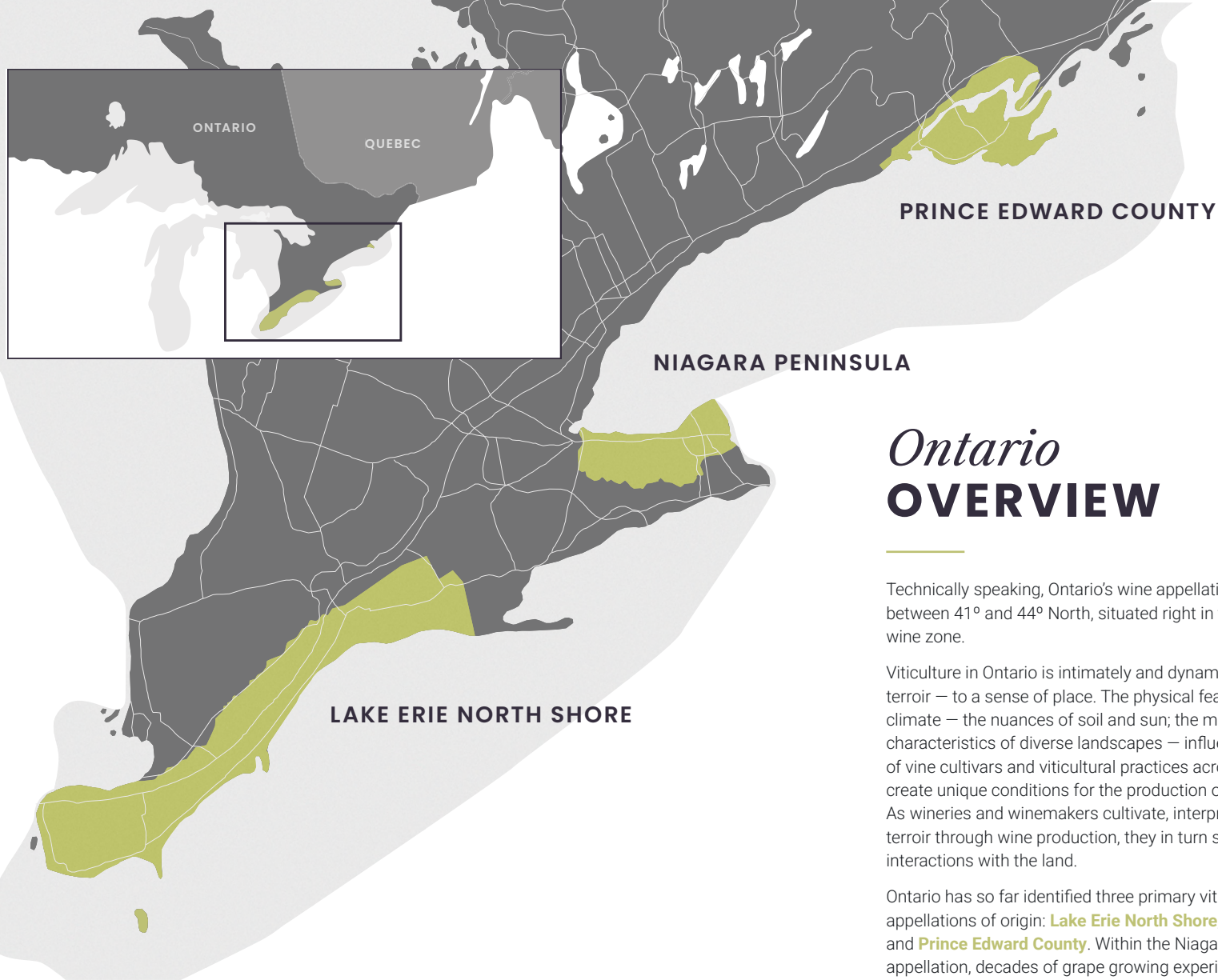
NOTE

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

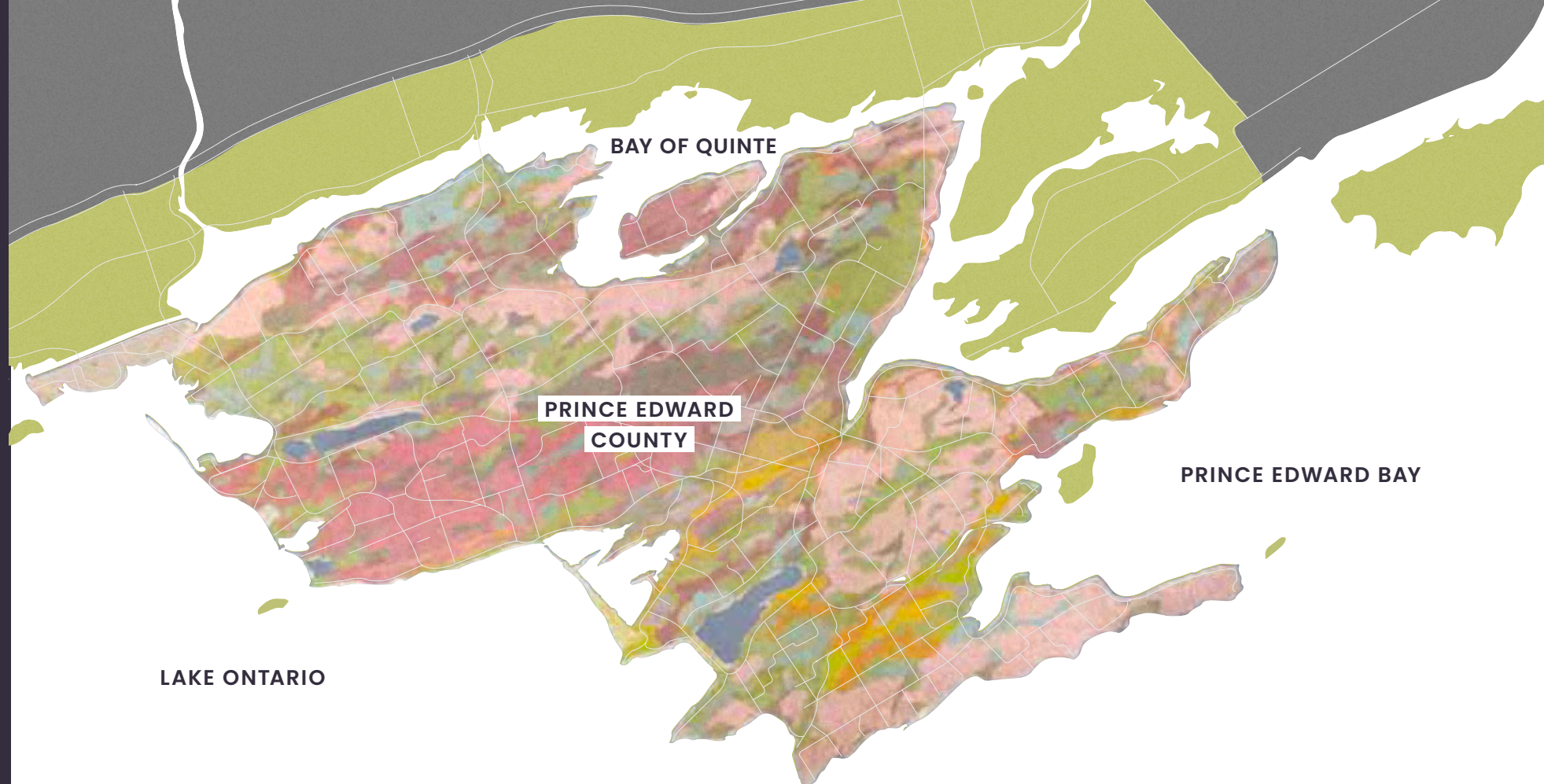
The broken limestone bedrock and stony soils of this appellation allows for excellent drainage in the spring and acts like a wet sponge throughout the growing season, forcing vines to grow deeper during the hot summer months and produce small yields with concentrated flavours.

STATISTICS

Growing degree days (avg.): 1,366
 Frost free days: 194 (-2°)
 July mean temperature: 19°
 Grow season: April to October
 Precipitation: 757mm (grow season)

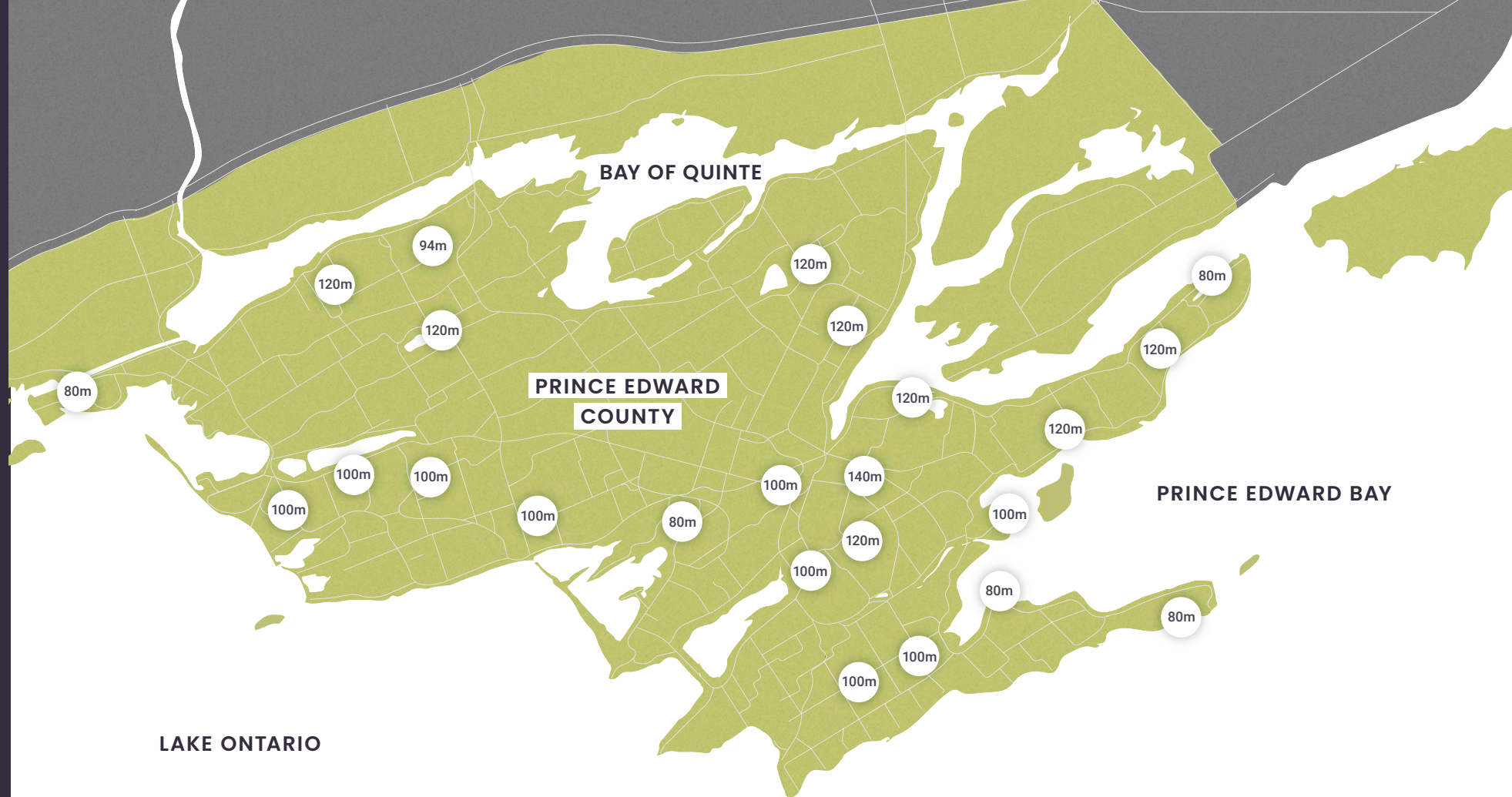
Common varietals: Chardonnay, Pinot Noir, Pinot Gris, Cabernet Franc
 Production (2025-26): 36,375 (9L Cases)
 Number of approved wines: 158
 Number of wineries: 29

Prince Edward County **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	



Prince Edward County **TOPOGRAPHY MAP**

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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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VQAONTARIO.CA