Late Harvest Wine: Cultivar Selection & Wine Tasting
Late Harvest - Viticulture

- Left on vine longer than usual
- Longer ripening period allows development of sugar and aroma
- Berries are naturally dehydrated on the vine
- Dehydration increases relative concentration of aroma, °Brix, and T.A.
Late harvest wine – lower Midwest

Les Bourgeois Vineyards 24 Nov 2008 - Rocheport, Missouri
http://lubbockonline.com/stories/121408/bus_367326511.shtm
Desired characteristics - of a late harvest cultivar in Kentucky

• Ripens mid to late season
• Thick skin??
• Not prone to shatter
• pH slowly rises
• Moderate to high T.A.
• High °Brix
• Desirable aroma
Late Harvest Cultivars – for Kentucky

Currently successful:
• Vidal blanc
• Chardonel

Potentially successful:
• Vignoles
• Viognier
• Rkatseteli
• Petite manseng
Late Harvest Vidal blanc

Benefits
• High T.A.
• Thick cuticle
• Later ripening

Susceptible to:
• sour rot
• Powdery & Downey
Vidal blanc

• Early season disease control especially important
Vidal blanc
Late Harvest Vidal blanc – Sour rot

- Bunch rot complex
- May require selective harvest
Late Harvest Vignoles

- High acidity
- High potential °Brix
- Aroma intensity increases with hang time
- Prone to bunch rot
- Low yields
Late Harvest Vignoles
Late Harvest Vignoles
Questionable Late Harvest Cultivars – for Kentucky

Currently unsuccessful:

• Chardonnay
• Riesling
• Cayuga white
• Villard blanc
• Traminette
Tricky Traminette
Tricky Traminette

- Ripens early
- Thin skin
- Berry shatter
- pH quickly rises
- Low T.A.
- Low °Brix
#1- Late Harvest Vidal blanc

Blumenhof Winery – Vintage 2009
32 °Brix @ harvest
12.5% residual sugar
10.1% alcohol
#2- Late Harvest Vignoles

Stone Hill Winery –
Vintage 2010
34 °Brix @ harvest
15% residual sugar
11.4% alcohol
#3- Late Harvest Vignoles

University of Kentucky –
Vintage 2010
28 °Brix @ harvest
10% residual sugar
10.4% alcohol
#4- Late Harvest Seyval blanc

St. James winery –
Vintage 2010
35 °Brix @ harvest
16.5% residual sugar
10.3% alcohol
#5- Late Harvest Chardonel

Chaumette winery –
Vintage 2008
32.5 °Brix @ harvest
8% residual sugar
17% alcohol