

## Why test varieties?

- Service to the industry
  - Identify varieties well adapted to our region that make good wine = Sustainable production
  - Determine strengths and weaknesses to advise growers
- Service to U.S. breeding programs
  - Determine if selections are worthy of release
  - Performance of selections in new climates
- New NE-1020 Multistate trials
  - Compare performance across wide range of climates

# Strengths and Weaknesses

- Cold hardiness
- Disease susceptibility
- Fruit/wine quality
  - Date or ripening, fruit chemistry
- Vigor/yield relationship
- Etc.



## **Strengths**

- Cold hardiness
  - Frontenac, Marquette, LaCrescent
- Disease susceptibility
  - Norton, Steuben, Cayuga white
- Fruit/wine quality
  - Traminette, Valvin muscat, Chambourcin
- Vigor/yield relationship
  - Noiret, Vidal, Cayuga white



### Weaknesses

- Cold hardiness
  - vinifera, Chambourcin, Cayuga white
- Disease susceptibility
  - Traminette, Vignoles, vinifera
- Fruit/wine quality
  - Norton, vinifera, Frontenac
- Vigor/yield relationship
  - Norton, Traminette, Valvin muscat



#### **Recent Releases**

- New York
  - -NY 70.809.10 = Corot noir
  - NY 73.136.17 = Noiret
  - NY 62.122.1 = Valvin muscat
  - NY 65.533.13 = Traminette
- Minnesota
  - MN-1047 = Frontenac
  - MN-1166 = LaCrescent
  - MN-1211 = Marquette



### **Publications**

**Grape Varieties for Indiana (HO-221)** Midwest Grape Production Guide (OSU Bulletin 919) **Growing Grapes in Kentucky (ID-126)** 



Purdue Horticulture and Landscape Architecture www.hort.nurdue.edu All photos by Bruce Bordelon and Steve Somermeye

Selecting an appropriate grape variety is a major factor for successful production in Indiana and all parts of the Midwest. There are literally thousands of grape varieties available. Realistically, however, there are only a few dozen that are grown to any extent worldwide, and fewer than 20 make up the bulk of world production. Consistent production of high quality grapes requires properly matching the variety to the climate of the vineyard site.

This publication identifies these climactic factors, and then examines wine grape varieties and table grape varieties. Tables 1, 2, and 3 provide the varieties best adapted for Indiana, their relative cold hardiness and disease susceptibility, and their yield performance at two test locations in the state.

#### Weather and Variety Selection

The major climatic factors affecting Indiana grape production are:

- · Winter cold and spring frosts
- · Length of the growing season and heat unit
- · Rainfall during the ripening period

Matching the variety's characteristics to the site climate is critical for successful grape production. Varieties differ significantly in their cold hardiness, ripening dates, tolerance to diseases, and so on, so some are better suited to certain sites than others.

The most important considerations in variety selection

- · Matching the variety's cold hardiness to the site's expected minimum winter temperatures
- · Matching the variety's ripening season with the site's length of growing season and heat unit accumulation

The minimum temperature expected for an area often dictates variety selection. In Indiana, midwinter minimum temperatures range from 0 to -5°F in the southwest corner, to -15 to -20°F in the northwest and north central regions. Very hardy varieties can withstand temperatures as cold as -15°F with little injury, while tender varieties will suffer significant injury at temperatures slightly below zero.

Remember, cold hardiness is a genetically controlled trait and the full expression of that trait can be adversely affected by stresses such as over cropping, drought, and disease. Furthermore, the timing of the cold event relative to the vine acclimation and the rate and amount of temperature change can dramatically affect the amount of cold injury sustained.

The length of the growing season is determined by the dates of first and last frosts of the year. Often referred to as frost-free days, this period lasts 190 to 200 days in the south and 150 to 160 in the north. In general, early

Grape Varieties for Indiana HO-221-W

PURDUE EXTENSION

Table 2. Grape Variety Performance in Southwest Indianal

Variety	Average Harvest Date	Yield <sup>2</sup> (lbs/vine)	Cluster Weight <sup>s</sup> (g)	Berry Weight <sup>4</sup> (g)	Brix <sup>5</sup>	pH3	TA <sup>3</sup> (g/L ml)	Pruning Weight <sup>o</sup> (lb/vine)	Crop Load <sup>2</sup> (yld/pw)
Cayuga White	8/27	27.2	206.5	2.9	17.7	3.22	7.7	1.0	27.2
Chamboutcin	9/14	18.8	189.9	2.4	20.7	3.28	9.1	1.1	17.1
Chafdonel	8/27	14.3	173.6	2.1	21.0	3.15	10.6	0.9	15.9
Concold	9/8	23.0	143.4	3.6	16.4	3.51	5.1	4.0	5.8
Cofot noif	9/3	18.3	225.2	2.6	17.J	3.28	10.0	2.0	9.2
Foch	8/20	23.5	95.5	1.2	19.9	3.42	9.4	2.2	10.7
Frontenac	8/19	12.2	128.6	1.2	22.3	3.38	12.6	1.2	10.2
Frontenacgris	8/23	8.5	96.4	1.1	25.3	3.51	10.6	0.6	14.2
Jupiter	8/22	12.7	161.9	4.2	20.5	3.62	4.0	0.6	21.2
La Cl'escent	8/19	8.6	82.4	1.3	24.1	3.43	12.2	1.6	5.4
La Closse	8/21	20.9	115.9	1.7	17.9	3.25	9.2	2.4	8.7
Mafquis	8/30	17.6	225.4	4.0	17.5	3.42	5.8	2.0	8.8
Neptune	8/29	13.8	297.0	3.9	18.3	3.31	7.9	0.9	15.3
Noifet	9/9	20.0	209.6	2.1	17.6	3.27	7.2	3.7	5.4
Nofton (Cynthiana)	9/18	17.2	91.5	1.1	21.2	3.38	8.8	3.2	5.4
Seyval	8/24	22.0	204.5	1.9	19.5	3.24	7.6	0.9	24.4
Steuben	9/1	26.2	251.8	3.4	18.5	3.40	4.5	1.7	15.4
Suffolk Red	8/27	11.0	156.9	3.0	21.0	3.32	5.5	1.1	10.0
Sunbelt	8/31	10.4	119.2	4.5	17.9	3.43	5.8	1.5	6.9
Traminette	9/2	16.5	144.8	1.8	18.9	3.21	7.1	3.1	5.3
Valvin Muscat	8/25	17.5	101.8	2.5	15.9	3.39	8.1	1.9	9.2
Vidal	9/4	20.4	195.9	1.9	19.9	3.13	7.5	1.2	17.0
Vignoles	8/23	15.0	110.9	1.5	21.4	3.16	2.7	1.9	7.9

<sup>10</sup> at a averaged over 14 years (1995-2008) for most varieties. Trials performed at the Southwest Purdue Agriculture Center, Vincennes, Indiana.

Crop Load is the Fatio of yield (yld) to pruning weight (pw), which is a measure of vine balance. The appropriate Fange is 8-12. Higher Fatios indicate that too much fruit was Tetained per vine (often due to large cluster size), or low pruning weight because of fall dieback of canes. Low Tatios indicate low fluitfulness Telative to vegetative vigot. It is impoftant to note that these yield figures have been adjusted through pruning and cluster thinning. Many varieties would over crop if improperly pruned of cluster thinning was not performed. Growers should use these data as a general quideline only.



<sup>&</sup>quot;Yield in pounds per vine can be converted to pounds per age. At standard 8 x 10 spacing, there are 545 vines per age. So a variety that with a yield of 10 pounds per vine would vield 2.7 tons per acre

<sup>&</sup>lt;sup>5</sup>1 pound=454 grams. Clusters that weigh about 150 grams are approximately 1/3 pound

<sup>&#</sup>x27;Seffy weights are relative to variety type. Wine grape varieties are selected for small betries to increase skin to pulp ratio. Table and juice grapes tend to have much larger

Fluice chemistry parameters: Bitx=percent sugar content; pH=juice pH (strength of acid); TA=juice titratable acidity (amount of acid). These parameters are important in wine making, and perception of flavor.

Pruning weight. This is provided as pounds of 1-year-old canes pruned. The appropriate range is 1-3 pounds. A pruning weight less than 1 pound indicates low vigor and weak growth, or considerable fall dieback of canes. Pruning weights greater than 3 pounds indicate very high vigor.

## Variety Adaptation to Climate

### Temperature

- Minimum winter temperature
  - Cold hardiness
- Heat accumulation and season length
  - Date of bud break and ripening

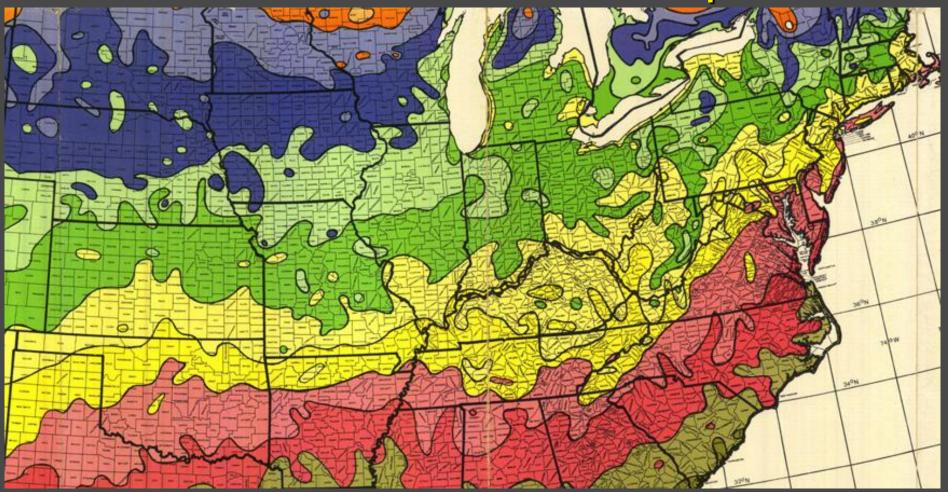
#### Rainfall

- Amount and distribution, especially from veraison to harvest
  - Ripening date and tendency toward rot problems

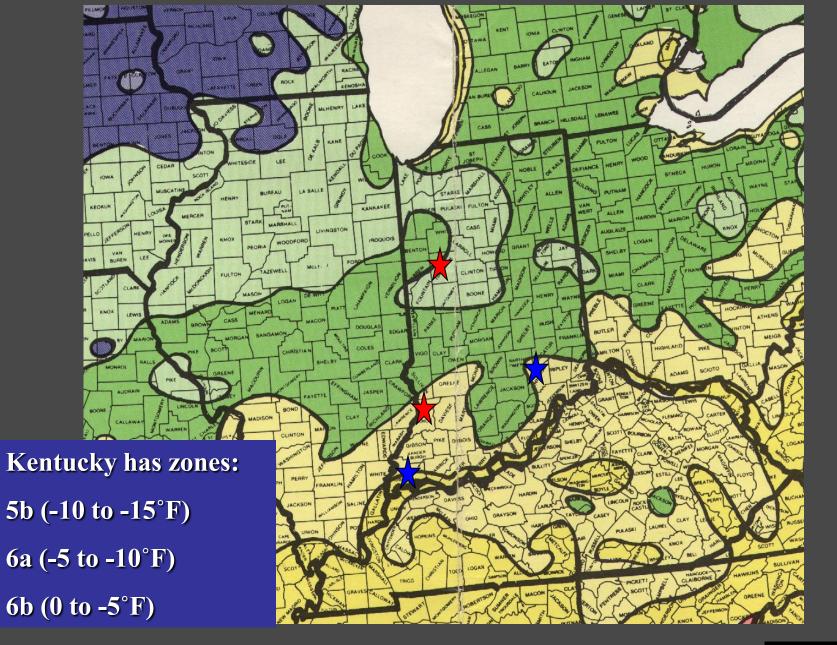


# **Midwest Climate**

**USDA Plant Hardiness Zone Map** 









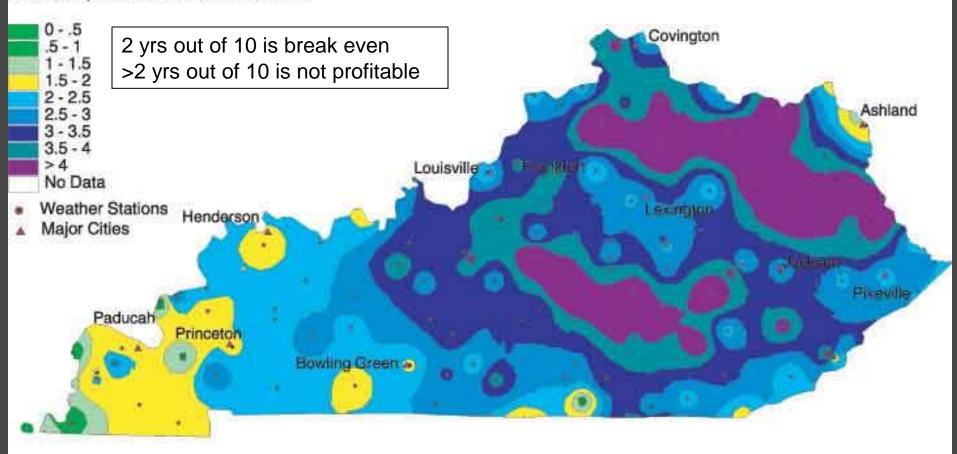
# General Guidelines to Match Variety Hardiness to Site

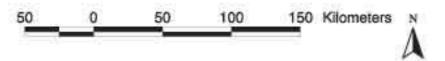
- Excellent sites 6b (0 to -5°F)
  - all commercial varieties including vinifera
- Good sites 6a (-5 to -10°F)
  - most commercial varieties (except vinifera)
- Acceptable sites 5b (-10 to -15°F)
  - moderately hardy varieties (hybrids, labrusca)



# Freeze Danger for Vinifera Grapes in Kentucky -8 degree F. threshhold

Average number of years per 10 years -8 F or lower temperature has been recorded





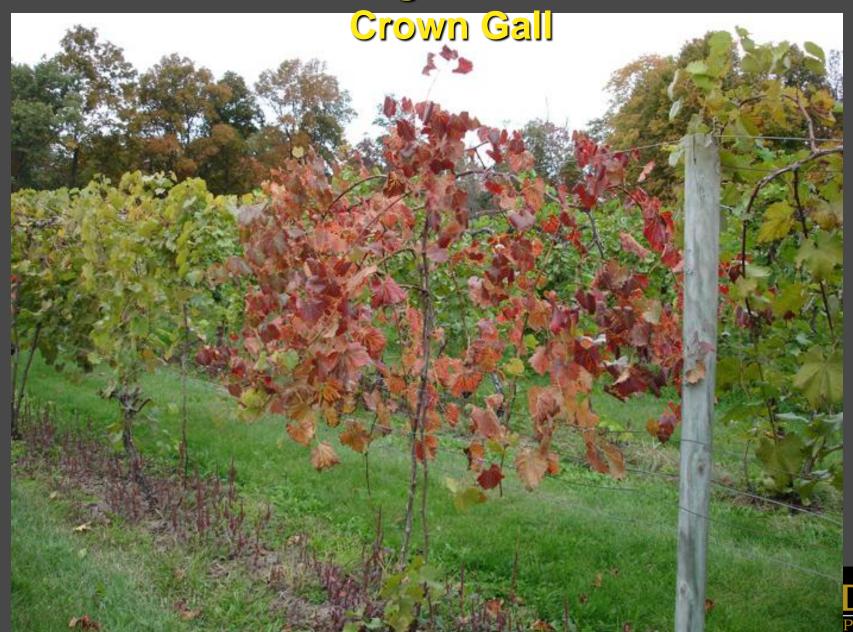
# **Cold Damage to Buds**





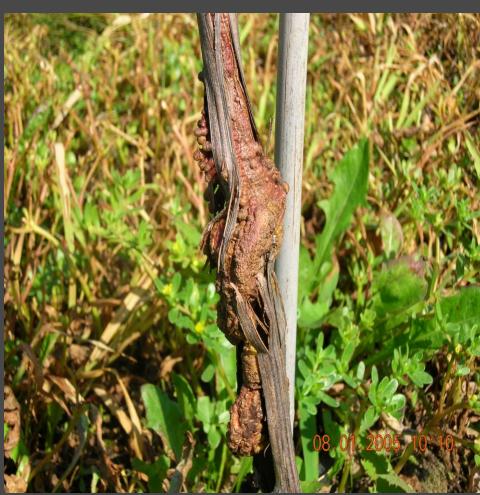


# **Cold damage to vine trunks**



# **Crown Gall**









# Date of bud break - Frost damage

- Cultivar's potential to be damaged by frost is directly related to it's date of bud break.
  - Early (e.g. Foch, Marquette. GR-7) much more likely to be damaged than late (e.g. Chambourcin, Vidal)
- Choose cultivars accordingly
- Plant late budding cultivars on most frost prone sites (elevation, slope, aspect, etc)



**Frost Damage** 



#### Relative Date of Bud Break

(About 2 week range)

#### Early

Foch, St. Croix, Marquette, LaCrescent, GR-7,
 DeChaunac

#### Mid

Seyval, Chardonel, Frontenac, LaCrosse,
 Corot noir, Noiret, Norton, etc.

#### Late

Chambourcin, Steuben, Traminette, Vidal, Vignoles



# **Temperature During Ripening**

# Fruit quality is best if fruit ripens under warm days and cool nights

- Match ripening date to climate
  - Don't grow early ripening grapes in a long season, hot area (excess heat) \*\*
  - Don't grow late ripening grapes in a short season, cool area (insufficient heat)



### **Theories on Heat Affects**

- Amerine & Winkler, 1944. California Zones I-V based on GDDs base 50°F (I<2500.....V>4000)
- Coombe, 1987. Temps >86°F day & >64°F night are detrimental to fruit quality. Optimal temperature is 68-77°F day, 59-68°F night
- Gladstones, 1992. Mean temp of 64-70°F during final month of ripening. Biologically Effective days
- Butler, 2004. Quality ripening days (GDD base 50 <22) veraison to harvest (Ave daily temp <72)</li>
- Happ, 2004. Daily heat load (>22°C) during last 28 days



# Rainfall During Ripening

Rainfall between veraison and harvest almost always leads to a reduction in fruit quality

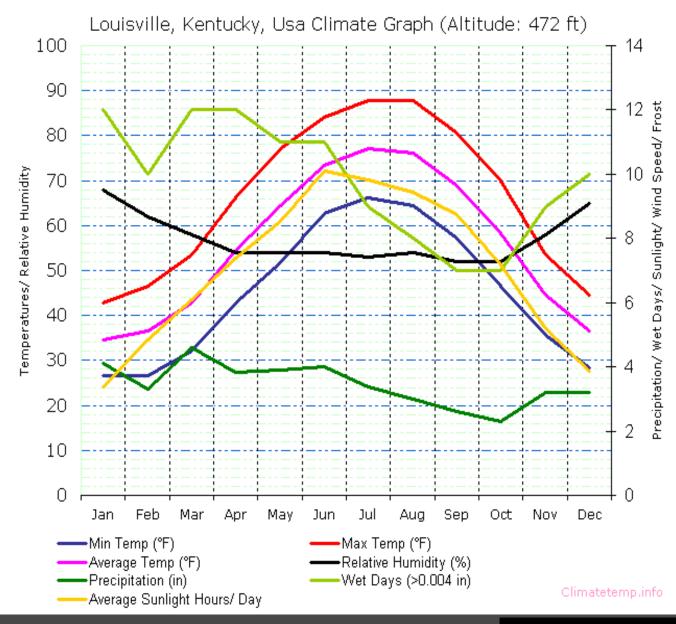
- Occurrence of bunch/fruit rots
   Vignoles, Seyval, etc are very prone to bunch rots
- Dilution of sugar, acid, flavors



# **Optimum conditions**

Temperature 68-77 day 59-68 night Mthly Ave 64-70 Daily Ave <72 Minimal rainfall.

Sept is the best month for varieties to ripen in the Louisville area





# Summary of Matching Varieties to Climate

- Choose varieties that:
  - have adequate cold hardiness
  - ripen during the appropriate time
  - can tolerate some rainfall during ripening



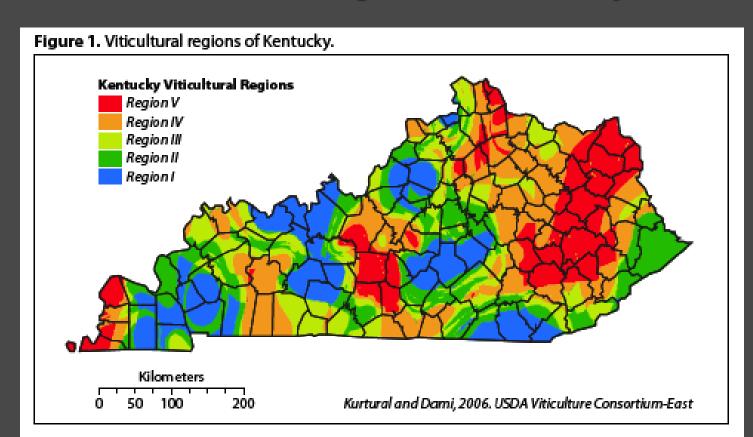
# Viticultural Regions of Kentucky

Table 1. Macroclimatic regions for viticulture in Kentucky based on climate data, 1974-2005.						
Feature	Region I	Region II	Region III	Region IV	Region V	
Occurrence of -15°F: percent of time	Hardly at all	Rarely	Frequently	Very fre- quently	Extremely frequently	
Winter severity index: January mean temperature	Mildly cold (23°F to 32°F)	Cold (14°F to 23°F)	Very cold (5°F to 14°F)	Extremely cold (<5°F)	Extremely cold (<5°F)	
Spring frost index (SPI): difference be- tween average mean and average minimum for April	Very low risk	Low risk	Moderate risk	Moderate risk	High risk	
Growing degree days: 50°F base tem- perature from 1 April through 30 October	3000-4000	3000-4000	3500-4000	3500-4000	>4000	
Frost free days: between last spring frost occurrence at 32°F and first fall frost occurrence at 32°F	>181	>181	171-180	160-170	160-170	
Growing season mean temperature: mean of daily maxi- mum temperatures between 1 April and 30 October	Coolest	Cool	Intermediate	Warm	Hot	

Source: UK HO-87



#### **Viticultural Regions of Kentucky**



Source: UK HO-87





#### **Suggested Varieties for Kentucky**

**Table 4.** Summary of commercial grapes cultivars suitable for planting in Kentucky based on macroclimatic regions.

Cultivar	Region I	Region II	Region III	Region IV	Region V
Vinifera	None	None	None	None	None
Hybrid reds	Chambourcin	Chancellor	Chancellor	DeChaunac	Frontenac
-	Chancellor	Corot Noir	DeChaunac	GR-7M	Leon Millot
	Corot Noir	GR-7M	GR-7M	Frontenac	Marechal Foch
	Noiret	Noiret	Frontenac	Leon Millot	Marquette
		St. Croix	Leon Millot	Marechal Foch	St. Croix
		St. Vincent	Marechal Foch	Marquette	St. Vincent
			Marquette	St. Croix	
			St. Croix	St. Vincent	
			St. Vincent		
Hybrid whites	Cayuga white	Cayuga white	Frontenac gris	Frontenac gris	Edelweiss
	Chardonel	Frontenac gris	LaCrescent	LaCrescent	Frontenac gris
	Seyval blanc	Seyval blanc	LaCrosse	LaCrosse	LaCrescent
	Traminette	Valvin Muscat	Seyval blanc	Seyval blanc	LaCrosse
	Valvin Muscat	Vidal blanc	Vignoles		
	Vidal blanc	Vignoles			
	Vignoles				
American reds	Alden	Alden	Alden	Alden	Alden
	Catawba	Catawba	Catawba	Catawba	Catawba
	Delaware	Delaware	Delaware	Delaware	Delaware
	Norton	Fredonia	Fredonia	Fredonia	Fredonia
		Norton		Steuben	Steuben
American whites	Niagara	Niagara	Niagara	Niagara	Niagara

Source: UK HO-88



#### Wine Grape Acreage in Kentucky, 2008

Variety	Acreage	Rank
Vidal	53	1
Cabernet Sauvignon	47	2
Chambourcin	47	3
Norton	43	4
Cabernet Franc	36	5
Traminette	31	6
Chardonnay	21	7
Riesling	19	8
Chardonel	15	9
Seyval	12	10
Syrah	11	11
Cayuga White	11	12
Foch	10	13
Vignoles	9	14



# **Kentucky Grape Trends**

- Late ripening hybrids make most sense
  - Vidal, Chambourcin, Norton, Traminette
- About 50% vinifera is risky
- Little "new" varieties
  - Noiret, Valvin muscat, Marquette etc.
- Suggest grower coordinated trials
  - Share experiences with new varieties



# Summary

Match best varieties to best sites

- Strive for premium quality
  - From all varieties....

