

INSTRUCTIONS FOR TABLE GRAPES



Grapes prefer a light soil with good drainage and moderate to high fertility. Soil should be kept moist the first year after planting, but the grapes will stand short dry periods in following years. A spring application of fertilizer (a balanced blend) is recommended. Plant grapes in early spring or winter, pruning back top growth to two or three buds at planting time. Prune roots to avoid wadding of roots in planting hole. Grapes should be planted one inch deeper than plants grew in the nursery, and spaced eight feet APART for maximum performance.

Prune grapes at anytime from December through February. The first growing season should produce one main trunk from the two or three buds left at planting time. Select the strongest vine for this purpose at pruning time.

The second growing season should produce four lateral branches. Fewer or more may be utilized to meet individual requirements, such as arbors, trellises, etc..

When pruning back vines, always leave a finger or stub with three or four buds. Some light Summer pruning may hasten fruit development. Grapes may produce an occasional fruit bunch the first year, and a good crop the second year if full sun is supplied. A southern exposure is to your advantage.



Grape Plant Description

Alden: Introduced from the Geneva Station in 1952. American. Clusters are large and loose. Oval reddish black berries. Meaty, crisp flesh, sweet and juicy. Excellent quality with a distinctive Muscat flavor. More non-slip-skin than other American grapes. Keeps well. Pruning or crop thinning is necessary to prevent overcropping which reduces fruit quality. Ripens two weeks before Concord. Zone 5-8

Alwood: Introduced from the Virginia Agricultural Experiment Station in 1967. American. Medium sized compact clusters of bluish black, sweet, tough skinned berries, Good sweet flavor, resembles Concord or Worden for quality. Mainly used as a table grape. Tolerant to Black Rot, Downy and Powdery Mildew. Zone 5-9

Bath: Introduced from the Geneva Station in New York in 1952. Medium sized, compact clusters. Round oval black berries. Tender fleshed, sweet and juicy. Fair

quality. Vines seem to be as hardy as the Concord and very productive. Cluster thinning may be necessary to prevent overcropping. Ripens end of September. Zone 5-8

Buffalo: Originated from the New York State Agricultural Experiment Station. Named and introduced in 1938. American. Medium to large, well filled compact clusters. Medium size bluish black berries. Sweet, juicy, tender flesh. Slipskin but with spicy-sweet, non-foxy flavor. Very nice grape aroma. Good for table use, jam, juice, and wine. Vines are very vigorous and heavy regular producers. Concord type but earlier. Ripens 10 to 20 days earlier than Concord. Good hardiness. Zone 5-8

Campbell's Early: Large clusters of dark, purple to black slipskin fruit. Campbell's Early is a high quality grape but lacks foxy taste. Excellent for fresh eating and juice. The vines are moderately vigorous and moderately susceptible to Powdery Mildew. Campbell's Early will resist Downy Mildew. Be sure to give this variety time to ripen because it will reach full color before it reaches full sweetness. Ripens 10-20 days before Concord. Fruit will hang well without shattering. Needs good fertile soil. Excellent early Concord type. Zone 5-8

Catawba: American. Clusters are medium to large and well formed. Fruit is medium sized, round, dull purplish red berry with a distinctive flavor. Flavor is both vinous and slightly foxy, aromatic. Catawba is a very good table grape and a very good keeper after picked. Excellent for jams and jellies. Catawba is widely used in New York and Ohio for wine and champagne. Vines are vigorous, productive, and hardy but are Mildew susceptible. Hardy to approximately -10 degrees F. Zone 5-8

Concord: Developed from wild grape seed in Concord, Massachusetts and introduced in 1843. American. Later than other blue varieties by one to two weeks. (ripens in late September). Vigorous, hardy, and productive vines. Susceptible to Black Rot. Tough skinned fruit, highly aromatic, flavorful, and medium to large in size. A standard all purpose grape used commercially. Used for table, jelly, juice, and wines. Zone 5-8

Golden Muscat: Introduced from the New York State Agricultural Experiment Station in 1927. American. Large, well filled clusters. The mature amber colored large berries have that California Muscat flavor and are quite juicy and sweet. Excellent quality for home and market. Vigorous and productive vines. Susceptible to Powdery Mildew. A dormant spray for mildew is beneficial. A southern exposure proves ideal for the Golden Muscat. Zone 5-8

McC Campbell: Introduced in 1961. McC Campbell is a bud sport of Fredonia. Clusters are very Large, 3 to 4 times as large as Fredonia. Similar to Fredonia in all other respects. Bluish black berries, sweet and juicy. Needs good fertility for consistent quality and cluster size. Ripens midseason. Zone 5-9

Moored: American. Originated in Blackburg, Virginia and introduced in 1969. Large, dark red berries with a foxy flavor. The Moored variety is excellent for juice and fresh eating. The vines are productive. Zone 5-8 .

Niagara: Introduced in 1882. Also known as White Concord. White grape that has the same hardiness and productivity of Concord but ripens earlier. Large, tight, amber, slipskin grape. Sweet and juicy with a strong foxy flavor. Attractive, productive, and vigorous vine, excellent for arbors. Top eating variety. Also makes a distinctive white wine. Ripens in late September. Zones 5-7.

Ontario: Large, loosely formed clusters of white to light yellow, very small eating grapes. Ontario has a sweet, rich, distinctive flavor. Vines are vigorous and productive but only medium hardy. Disease free. Ripens 28 days before Concord, usually in late August. Zone 6-9

President Van Buren: Introduced by New York State Agricultural Experiment Station in 1935. Small to medium well filled clusters with medium size berry. This variety has jet black skin and juicy flesh with a sweet, foxy flavor. Good table quality but poor keeping quality. Ripens early. Fairly vigorous, hardy, moderately productive vines. Susceptible to Downy Mildew. Zone 5-8

Price: Introduced from Virginia in 1973. American. Small compact cluster of medium size, bluish black berries. Flavor is sweet and pure, lacking any of the American foxiness. Good quality. Good as table grape and for juice. Can be tried for wine. Ripens about 21 days before Concord. Excellent variety for cooler areas of the Pacific Northwest. Hardy to approximately -10 degrees F. Zone 6-9

Schuyler: Introduced from Geneva, New York in 1947. Large clusters of medium size, sweet, juicy, blue to black berries. High quality fruit good for fresh eating, juice, and wine. The vines are medium hardy, vigorous and productive. Disease resistant. Somewhat susceptible to Powdery Mildew. Ripens mid season. Zone 6-8

Stueben: Introduced by the Geneva Station, New York in 1947. American. Very large, nicely formed, long and slender compact clusters. Blue to purplish black grapes. Delicious tender sweet flesh with a distinctive spicy flavor. Very good table grape and makes an excellent red wine. Vigorous, hardy, and very productive vines. Resistant to Black Rot and Downy Mildew. Ripens in mid September, a few days before Concord. Zone 4-8

White Diamond: A rather tart, delicately flavored, juicy green grape. Grown extensively in recent years in the Pacific Northwest for wine. White Diamond is also an excellent all-purpose grape. Ripens along with Niagara. Zone 5-8

Seedless Grapes

Canadice: Introduced from the Geneva Station in 1977. American; Hardy Seedless. Long, large clusters of medium size firm fruit. Excellent sweet and spicy, vinous flavor. Excellent quality. Good as seedless red table grape, jelly, juice, and wine. Vigorous and productive vines. Some resistance to Black Rot and somewhat susceptible to mildews.

Ripens from mid August through September. To allow good wood maturity, prune excessively. Maximum hardiness to -15 degrees F. Zone 5-8

Flame: European; Seedless. Loose clusters of crisp, sweet red seedless berries. Clusters are loose enough that Bunch Rot is not much of a problem. Very good flavor that is good for eating fresh or raisins. Vigorous and productive. Needs hot summers. Ripens from late July to early August. This is the red seedless grape you will find in most grocery stores. Zone 7-10

Glenora: Introduced from the Geneva Station in 1976. American; Seedless. Glenora is the first black seedless variety. Medium size, loose, well filled clusters of medium, seedless bluish black berries. Smooth thin skin with sweet and spicy highly flavored flesh. Superior quality; keeps well on the vine. Glenora has the odd trait of being foxy and very much American in character some years and very firm, meaty and much like the European Vinifera in other years. Highly vigorous with medium productivity. Ripens in late August or early September, about 20 days before Concord. Hardy to approximately -10 degrees F. Grows well in zones 5-8.

Himrod: Introduced from the New York State Agricultural Experiment Station in 1952. American; Seedless. Long, large, loose clusters of medium size, oval, seedless golden yellow berries. Crisp skin, sweet and juicy flesh. Fine table quality. Used for juice. Has a pure, sweet, delicate flavor. Also makes excellent raisins. Moderate disease resistance. Ripens about 25 days before Concord. Fairly hardy. Zone 5-8

Interlaken: Introduced from the Geneva Station in 1947. American; Seedless. Medium size tapering clusters with small to medium, seedless golden berries. Crisp, meaty, sweet flesh with a pleasant tangy flavor. Good for eating fresh and excellent for raisins. Vigorous vines are disease resistant. Ripens mid to late August. Medium hardy if not allowed to overcrop. Zone 5-8

Lakemont: Introduced from the Geneva Station in 1972. American; Seedless. Very large tight cluster of crisp, sweet and juicy yellowish green berries. Excellent flavor and quality. Excellent for table grapes and raisins. Vigorous and productive vines. May tend to over bear. Ripens in late August to early September, about 10 to 20 days before Concord. Hardy to approximately -10 degrees F. Zone 5-8

Remail: Introduced from the New York State Agricultural Experiment Station in 1980. American; Seedless. Large, oval, white seedless table grape. Good texture, sweet flesh with adherent skin. Moderately hardy vines. Very vigorous, bears large crops. Cluster thinning maybe necessary. Ripens from mid August to early September. Hardy to approximately 0 degrees F. Zone 6-8

Suffolk Red: Introduced from the Geneva Station in 1972. American; Seedless. Medium size, long, loose clusters. Round, firm, meaty and seedless with a pure non-foxy flavor. Excellent quality. Color varies from bright red to grayish pink. Needs direct sun to develop maximum red color. Needs constant moisture and fertility to keep the vine

growing well, then it can be very vigorous. A good mulch will often do the trick. Moderately susceptible to mildews but almost disease free. Ripens during September, about 14 to 20 days before Concord. Zone 6-8

Vanessa: American; Seedless. Medium sized, loose to well filled clusters of firm, oval, medium sized, seedless, deep red berries. Crisp firm flesh with adherent skin. Flavor is similar to Seneca, one of the parents. Vine is vigorous but only moderately hardy and moderately productive. Ripens early. Hardy to -5 degrees F. Zone 6-8

Concord, Seedless - Same as Concord with slightly smaller seedless berries, Ripens about one week earlier than Concord. Hardy in zones 5-8. Great for pie. Vigor and production increase as the vine become established.