

AGRICULTURAL EXPERIMENT STATION
Oregon State Agricultural College
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Corvallis

April, 1936

Circular of Information No. 150

GRAPE GROWING IN OREGON

Suggested Standard and New Varieties of Grapes

For Planting in Oregon

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I - Division of the state

1. Western Oregon

- A. Apparently ideally adapted to growing American varieties. Climatic conditions favor high quality of American Grapes. Growing season is long enough for very few varieties of the European grapes.

2. Southern Oregon

- A. Summers are warm and dry and some European grapes may be tried.

3. Eastern Oregon

- A. In sections of eastern Oregon some of the European varieties grown in southern Oregon may be tried. When the vines are young, protection in winter is necessary.

4. The grape varieties adaptable to the three sections of the state may be found in the classifications under No. II marked W, S, and/or E. (Western, Southern, Eastern Oregon).

II - Varieties of grapes for the local market, highway fruit stands, and home use in Oregon.

1. Red varieties

Agawam -- W -- medium branches, berries large, skin tough. Quality good. Keeps well. After Concord.

Captivator -- W E -- small bunches, large berries, skin fairly thick, tough, very sweet, highly flavored. Quality very good, probably best of early red grapes.

Delaware -- W -- small, compact bunches, berries small, best quality. Season early. After Campbell Early.

Dunkirk* -- W -- larger clusters and berries than Delaware, tough skin. Good shipper. Later and longer keeper than Delaware.

Flame Tokay -- S E -- bunches very large, berries large. Skin thick, tough. Flesh firm, crisp. Not juicy. Quality fair to good. Leading table variety in warmer sections. Used also for juice. Ships and keeps well. Season late in cooler districts.

Salem -- W -- bunches medium, berries large, skin thick. Flesh juicy, vinous, good to very good but not outstanding.

1. Red varieties

- Keuka* -- E W S -- medium bunch and berries, sweet, crisp, juicy vinifera flesh and unsurpassed in flavor. Ripens a week earlier than Catawba.
- Urbana* -- E S W -- large bunches and berries, thick skin which clings like a vinifera. Flesh tender, juicy, vinous flavor. Requires longer season than Catawba. Long keeper in common storage.

2. Green or white varieties

- Brocton* -- W -- large bunches, sweet, delicate flavor. Flesh melting, very high quality, one of the best new green grapes.
- Burger -- S W -- very large, compact bunches, medium berries, flesh juicy, neutral in flavor. Grows well in cool regions and exceptionally good bearer. Good juice variety in cooler districts.
- Diamond -- W -- medium clusters, berries large, flesh juicy, aromatic. Quality very good, season early.
- Golden Muscat* -- W E S -- very large, compact clusters, berries large, juicy, tender, sweet, vinous, Muscat aroma. Stated to be handsomest and best flavored grape in the East. Ripens after Concord.
- Niagara -- W -- large clusters and berries, skin thin, tender, flesh juicy, fine grained, foxy. Quality excellent when golden yellow. Ripens with Concord.
- Ontario* -- W -- large, loose clusters, berries small, skin tender, flesh tender, sweet. Quality good, one of best early green grapes and becoming standard.
- Portland* -- W -- medium clusters, berries large, skin and flesh tender, rather sweet, moderate acidity. Quality fair, earlier than Ontario.
- Seneca* -- E S W -- medium bunches and berries, flesh firm like a vinifera, melting, tender, with sweet aromatic flavor. Ripens two weeks ahead of Niagara. Highly recommended in the East.

3. Blue or black varieties

- Barry -- W -- medium clusters, large berries, skin thin, tough, flesh tender, stringy, flavor delicate, sweet and vinous. Quality good. Keeps splendidly and late in common storage. Requires longer ripening season than Concord for best quality.
- Black Prince (Rose of Peru) -- E W S -- clusters very large, berries medium. Skin thick, fairly tough. Pigment light red. Flesh meaty. Colorless juice. Flavor fruity. Excellent red juice variety. Ripens mid-season.
- Concord -- W -- medium clusters and berries, skin moderately thick and tough, flesh fine-grained, juicy, tough, solid, flavor sweet, foxy, tart near seeds. Quality good. Midseason, keeps well without shattering. Standard commercial grape for table, shipping, and sweet juice in most all grape districts.
- Campbell Early -- W -- medium to large clusters and berries, skin thin, tough, does not crack, flesh tough to soft, juicy, tender when ripe, flavor sweet not foxy, somewhat vinous. Quality good, ripens medium early, ten days earlier than Concord. Keeps well on vine or in storage.
- Fredonia* -- W -- medium, compact clusters, berries large, skin thick, moderately tough, juicy, solid but tender, flavor sweet. Quality good. Ripens two weeks ahead of Worden. Stands alone as early-market blue grape.

3. Blue or black varieties (continued)

- Muscat Hamburg -- E S W -- clusters large and loose, berries medium to large, skin medium thin, tough, flesh meaty, soft, juicy, muscat flavor, vinous, rich. Quality excellent. Ripens early to midseason. Very popular where known. Too soft for shipping far.
- Petite Sirah -- S W -- clusters medium to above, berries medium, skin medium thin, tough, pigment dark red, flesh rather soft, colorless, juicy, flavor spicy and rich. Quality excellent. Ripens midseason to late. Essentially a red juice variety. Displaces Zinfandel for cooler sections. Resists powdery mildew.
- Sheridan* -- W -- larger, more compact clusters and berries firmer than Concord. Flavor is sweeter and richer. Ripens a week later and is a later keeper than Concord. Now a standard commercial variety in the East.
- Worden -- W -- large, compact clusters, berries large, skin tender, cracks badly, flesh fine-grained, tough, juicy, foxy, sweet at skin to tart at center. Quality very good to excellent. Ripens a week ahead of Concord. Cracks and shatters and does not keep well.
- Zinfandel -- E S -- clusters medium to above, berries medium skin thin, moderately tender, with red pigment, flesh firm, very juicy, flavor vinous, fruity, spicy. Most extensively grown red juice grape. Not reliable in any but warmer districts.

* Varieties distributed by New York Fruit Testing Association, Geneva, N. Y.

Note: Vines received from districts infested with phylloxera should be given a hot water treatment on arrival and before they are put into the ground. This treatment consists in immersing in hot water (123 to 128 degrees Fahrenheit) for 3 to 5 minutes, in order to kill this insect which lives on the roots of the vine.

For further information see United States Department of Agriculture Farmers' Bulletin 1689, "Grape Districts and Varieties in the United States."