

**Catawba** is an American *Vitis labruscana* grape that was discovered by the Catawba River in North Carolina. The 180-day growing season in southern Missouri allows Catawba to ripen fully and avoid the high acid levels encountered in other eastern grape growing areas. The pinkish-blue berries are large and the clusters are medium in size. It has a “foxy” *labrusca* character. The vines are hardy and vigorous with susceptibility to several fungal diseases including black rot and downy mildew. Catawba ripens late, a couple of weeks after Concord. Catawba is a pinkish-blue grape that is processed as a white wine grape. It is not fermented on the skins so rice hulls are recommended for use in processing due to its “slip skin” characteristic. It makes a medium-bodied, fruity, *labrusca* wine that is best made in a sweeter style. The wine is pink to orange in color.

**Cayuga White** is a hybrid wine grape released from the New York State Agricultural Experiment Station at Geneva in 1972. The clusters and berries are large and cluster thinning is recommended. The vines are vigorous and moderately winter hardy with susceptibility to several fungal diseases including black rot, downy mildew, and anthracnose. Cayuga White should be harvested at about 15 to 17 degrees Brix sugar level in Missouri for the best quality wine. It is usually picked about two weeks before Concord. It has nice, fruity (citrus) notes and could be described as “Germanic” (Riesling-like) in style. It is light bodied and light green in color.

**Chambourcin** is a French-American hybrid, blue-black wine grape with beautiful large loose clusters of medium-sized berries. The vines must be cluster thinned. The vine is low to moderately vigorous and is not reliably hardy in northern Missouri. Chambourcin is susceptible to several fungal diseases including powdery mildew and, to a lesser extent, downy mildew. Chambourcin ripens about the same time as Concord. It is processed as a red wine grape and is fermented on the skins. Chambourcin makes a high quality, full-bodied, dry red wine that is moderately fruity, possibly with some subdued berry notes. The wine color is medium to dark red.

**Chardone** is a high quality white hybrid wine grape released from the New York State Agricultural Experiment Station at Geneva, New York in 1996. It is a cross between Joannes Seyve 23.416 and Gewürztraminer and produces fruit and wine quality similar to its Gewürztraminer parent. Vines are vigorous, moderately cold hardy, and have a late bud burst similar to that of Norton and Vignoles. It is moderately productive and does not require cluster thinning. It has a high percentage of *Vitis vinifera* in its background and grafting to pest-resistant rootstocks is recommended to overcome potential problems with the root form of Phylloxera. The wines have floral and fruity aromas with a fruity, somewhat spicy flavor and are currently growing in popularity in Missouri and the Midwest.

**Concord** grapes were selected from the wild in the 1840s in Concord, Massachusetts. This American *Vitis labruscana* has the characteristic foxiness associated with *labrusca* grapes. Concord has medium-sized clusters of large berries. Uneven ripening of the berries can be a problem in warm climates. The vines are very winter-hardy and vigorous. They are susceptible to powdery mildew and black rot. Concord ripens in early September in south-central Missouri. Concord is fermented on the skins, as recommended for red wine grapes. Since it is fermented on the skins, it does not need rice hulls in processing even though it is a “slip skin” *labrusca* type. Concord is best made into a sweeter style wine that is fruity and candy-like. To achieve this style, after fermentation on the skins, it should then be processed as a white wine. Concord is medium in body and is deep blue-purple in color.

**Norton/Cynthiana** is an American grape, *Vitis aestivalis*, which was found in 1835 near Richmond, Virginia. Sometimes called Virginia Seedling, it is the premium red wine grape in Missouri. There is some controversy as to the name. Some call the grape Norton and others Cynthiana, but most consider both one and the same. The clusters are small to medium-sized with small blue-black berries. Norton is very hardy and extremely vigorous and often must be trained to a divided canopy training system. It is one of the most disease resistant grape varieties, with some resistance even to black rot. Norton is the latest ripening grape in Missouri, about two to three weeks after Concord. Norton is processed as a red wine and is fermented on the skins. Norton makes a dry red wine that is medium in body with some fruity overtones. It is very dark in color.

**St. Vincent** is a red grape with a large berry size and moderately sized, loose clusters. It has high vigor and a moderate to high degree of winter hardiness. The fruit matures late season. It should be cluster thinned and yield is high. The vine trains well to a cordon system with spur training. A good spray program is needed to control diseases. Loose clusters make it less susceptible to bunch rot. It is typically made into a dry, red wine or used for blending.

**Seyval Blanc** is a French-American white hybrid grape with large greenish-yellow clusters and medium-sized berries. Cluster thinning is necessary to prevent over cropping. The vines are moderately vigorous and moderately hardy. It is susceptible to fungal diseases including powdery mildew and bunches are susceptible to rot. Seyval Blanc ripens about two weeks before Concord. It is processed as a white wine and is not fermented on the skins. Seyval Blanc makes a good all-purpose neutral, crisp, white wine that is light to medium in body. It is light green to straw in color.

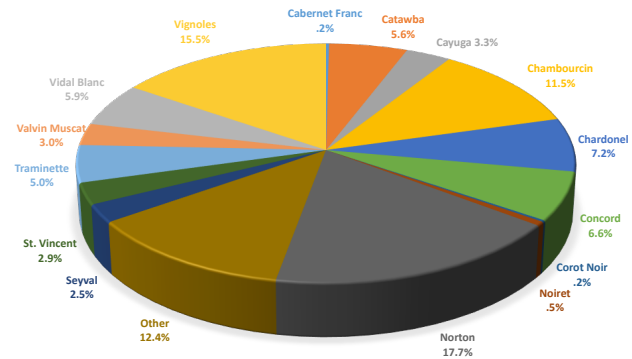
**Traminette** is a late mid-season, high-quality white wine grape released by the New York State Agricultural Experiment Station in Geneva, New York in 1996. It is a cross between Joannes Seyve 23.416 and Gewürztraminer and produces fruit and wine quality similar to its Gewürztraminer parent. Vines are vigorous, moderately cold hardy, and have a late bud burst similar to that of Norton and Vignoles. It is moderately productive and does not require cluster thinning. It has a high percentage of *Vitis vinifera* in its background and grafting to pest-resistant rootstocks is recommended to overcome potential problems with the root form of Phylloxera. The wines have floral and fruity aromas with a fruity, somewhat spicy flavor and are currently growing in popularity in Missouri and the Midwest.

**Valvin Muscat** is a hybrid wine grape developed in the 1960s and released from the New York State Agricultural Experiment Station in 2006. It is a mid-season white wine grape with moderately small, compact clusters. The vine exhibits upright growth with moderate vigor. It is considered moderately cold hardy. The overall level of disease observed is comparable to other interspecific hybrid grapes, and typically less than European grapes. Grapes should be harvested when a full muscat flavor is detected by direct tasting. Valvin Muscat wine has spicy, floral aromas and is suitable for the production of highly aromatic varietal wines or for blending purposes.

**Vidal Blanc** is a French-American hybrid grape. It has large clusters of small to medium-sized berries with small russet dots on them. Vines should be cluster thinned. The vines are moderately winter hardy and susceptible to several fungus diseases including powdery mildew and anthracnose. Vidal Blanc is harvested about a week or two after Concord. The clusters resist rot and can stay on the vine for a longer period of time compared to Seyval Blanc. Vidal Blanc is processed as a white wine grape and is not fermented on the skins. Vidal Blanc makes a very good white wine with fruity and floral notes. It can be described as “Germanic” in style and is light green to straw in color.

**Vignoles** is a white French-American hybrid wine grape cultivar that is widely grown in the East and Midwest. It produces a variety of high quality wine styles, including dry, off-dry, and sweet wines and is frequently used in white wine blends. Vignoles wines boast an aromatic, floral nose and excellent fruity flavors of stone fruit and citrus. It enjoys great popularity with Missouri’s wine-buying public. The vines have good cold hardiness and a later bud opening period than most wine grape cultivars, thus making it less susceptible to late frost damage. The clusters are small and very tight and are highly susceptible to bunch rots. It is an earlier ripening cultivar and is harvested in late August or early September.

### Variety as a Percent of Total Bearing Acres Missouri 2018



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# Missouri Grape Facts



MISSOURI WINES®  
 December 2019

## Bearing Acreage and Yield by State, 2013-2017

	2014	2015	2016	2017
AR	700	700		
CA	865,000	856,000	841,000	829,000
GA	1,600	1,500		
MI	13,200	13,000	12,600	12,500
MO	1,700	1,700	1,700	1,700
NY	36,000	35,000	34,000	33,000
NC	2,300	2,300	2,300	2,300
OH	1,600	1,400	1,500	1,500
OR	19,000	21,000	22,000	23,000
PA	13,000	13,000	13,000	13,000
TX	4,000	3,800	4,500	4,600
VA	3,600	3,800	4,000	4,200
WA	72,000	71,000	73,000	73,000
<b>US</b>	<b>1,033,700</b>	<b>1,024,200</b>	<b>1,009,600</b>	<b>997,800</b>

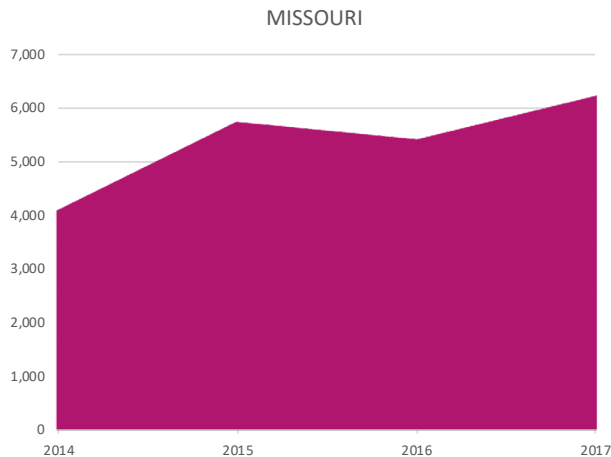
## Utilized Production by State 2014-2017 (TONS)

	2014	2015	2016	2017
AR	1,390	1,500		
CA	6,934,000	6,792,000	6,752,000	6,507,000
GA	4,000	5,000		
MI	63,300	80,600	93,400	63,500
MU	4,030	5,650	5,330	6,100
NY	180,000	145,000	171,000	187,000
NC	5,400	7,300	4,900	7,200
OH	3,560	3,480	5,470	4,600
OR	58,000	72,000	67,000	77,000
PA	89,000	77,000	83,800	
TX	8,800	11,400	13,500	11,660
VA	8,200	9,200	8,500	8,800
WA	512,000	411,000	490,000	419,000
<b>US</b>	<b>7,871,580</b>	<b>7,621,080</b>	<b>7,694,900</b>	<b>7,383,160</b>

## Price and Value by State, 2013-2017

	2014	2015	2016	2017
AR	902	762		
CA	756	782	832	899
GA	1470	1510		
MI	315	319	312	379
MO	790	880	934	702
NY	385	393	373	369
NC	807	762	895	734
OH	482	410	554	644
OR	2040	2100	2140	2230
PA	318	320	324	281
TX	1500	1600	1530	1620
VA	1850	1950	1980	2170
WA	590	703	735	761
<b>US</b>	<b>740</b>	<b>776</b>	<b>818</b>	<b>881</b>

## Grape Production by Utilization 2014-2017



## Bearing Acres by Variety - Missouri, Selected Years

Variety	2011		2013		2015		2018	
	Bearing Acres	% of Total	Bearing Acres	% of Total	Bearing Acres	% of Total	Bearing Acres	% of Total
Catawba	145.4	8.6	135.4	8	111.3	6.6	96	5.6
Cayuga	63.5	3.7	59.1	3.5	71.8	4.2	55.3	3.3
Chambourcin	161.6	10	150.5	8.8	177.7	10.5	195.5	11.5
Chardone	150.2	8.8	139.8	8.2	66.4	3.9	123	7.2
Concord	146.4	8.6	136.3	8	120.5	7.1	111.9	6.6
Norton	295.3	17.4	275	16.2	351.4	20.7	300.5	17.7
Seyval	23.9	1.4	22.2	1.3	35	2.1	41.8	2.5
St. Vincent	45.7	2.7	42.6	2.5	44.9	2.6	49.2	2.9
Traminette	96.3	5.7	89.7	5.3	114.7	6.7	85.3	5
Vidal Blanc	118.1	6.9	109.9	6.5	139.4	8.2	99.8	5.9
Vignoles	251.7	14.8	234.4	13.8	262.2	15.4	263.1	15.5
Other Hybrid	NA	NA	216.3	12.7	199.6	11.7	212	12.4
Other Vinifera	NA	NA	89.4	5.3	4.6	0.3	66.6	3.9
<b>Total</b>	<b>1,700</b>	<b>100</b>	<b>1,700</b>	<b>100</b>	<b>1,700</b>	<b>100</b>	<b>1,700</b>	<b>100</b>

## Bearing Acres by Variety - Missouri, Selected Years

