

2016 Grape Maturity at OSU Research Vineyard

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In 2015, the OSU Viticulture Program implemented a new outreach activity by posting fruit ripening progression of grape varieties grown at the OSU research vineyards on the program website, "Buckeye Appellation" (ohiograpeweb.cfaes.ohio-state.edu). Based on many testimonials, the service was well received by members of the industry. As a result, the Viticulture Program will continue to share fruit ripening of varieties grown at the research vineyards during the 2016 season. At the Wooster vineyard, we have begun sampling last week and the following table summarizes the results. The date of berry sampling and corresponding heat units or growing degree days (GDD) are included. GDD is a more accurate indicator of fruit ripening than the calendar date and measures the heat accumulation at the Wooster location. The GDD in your location could be higher or lower than that at our site. Typically, at the Wooster research vineyard, grape ripening of similar varieties is about 1 to 2 weeks behind central and southern Ohio, and 1 to 2 weeks ahead of more northern latitude vineyards and on Lake Erie shores. To learn more about monitoring fruit maturity and berry sampling, please read OSU factsheet at the following link: ohiograpeweb.cfaes.ohio-state.edu/sites/grapeweb/files/imce/pdf_factsheets/determining%20Fruit%20Maturity.pdf. As always, please contact Dr. Imed Dami (dami.1@osu.edu) if you have questions regarding this.

Grape maturity of grape varieties at the Wooster research vineyard in 2016:

Sampling Date: 8/8/2016 (GDD=1938)

| Variety | 100 Berry wt (g) | SS (%) | pH | T.A. (g/L) | SS/TA*10 |
|-------------|------------------|--------|------|------------|----------|
| Chardonnay | 114 | 11.6 | 2.75 | 23.1 | 5 |
| Frontenac | 116 | 14.5 | 2.82 | 28.1 | 5 |
| La Crescent | 113 | 16.1 | 2.77 | 26.6 | 6 |
| Marquette | 145 | 17.3 | 2.79 | 15.5 | 11 |
| Regent | 178 | 13.1 | 2.98 | 16.2 | 8 |



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Grape maturity of grape varieties at the Wooster research vineyard in 2016:

Sampling Date: 8/15/2016 (GDD=2103)

| Variety | 100 Berry wt (g) | SS (%) | pH | T.A. (g/L) | SS/TA*10 |
|-------------|---------------------|--------|------|------------|----------|
| Chardonnay | 151 | 15.2 | 2.87 | 14.4 | 11 |
| Frontenac | 131 | 16.9 | 2.86 | 20.9 | 8 |
| La Crescent | 139 | 18.6 | 2.80 | 20.1 | 9 |
| Marquette | 165 | 19.0 | 2.75 | 17.7 | 11 |
| Regent | 200 | 14.5 | 2.98 | 13.2 | 11 |

*SS: soluble solids, which estimate sugar concentration in grape juice using a refractometer.

pH: measures active acidity (strength of H⁺ ions) in grape juice using a pH meter.

TA: titratable acidity, or total acidity, measures actual amount of organic acids in grape juice.

SS/TA: fruit ripening index.



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