

2018 Grape Maturity at OSU Research Vineyards

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Thanks to the continuous interest by Ohio growers and vintners and support by the Ohio Grape Industries Committee, we are pleased to resume monitoring fruit maturity progression of varieties grown at the research vineyards during the 2018 season. This information will be sent weekly to OGEN subscribers and posted on the program website, [Buckeye Appellation](#). The date of berry sampling and corresponding heat units or growing degree days (GDD) are included. Note that the GDD in your location could be higher or lower than that at our sites. For example, at the Wooster research vineyard, grape ripening of similar varieties is typically 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 determine the GDD in your location, visit the [OSU-GDD Calculator](#). To learn more about monitoring fruit maturity and berry sampling, please read OSU factsheet at the following link: [Are your grapes ready to pick?](#) Click here for [Fruit maturity from previous years](#). We wish you bountiful and successful harvest!!

Grape maturity of grape varieties at the **Wooster** research vineyard:

(1) Sampling Date: 8/20/2018 (GDD=2242)

Variety	50 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Cabernet franc	70	15.7	2.95	17.9	9
La Crescent	71	19.5	2.99	18.4	11
Marquette	69	20.9	3.07	14.7	14
Regent	99	19.1	3.22	7.7	25
Sauvignon blanc	80	19.6	3.03	11.1	18

*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.

FMI: fruit maturity index = SS/TA*10.



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Grape maturity of grape varieties at the Wooster research vineyard:

(2) Sampling Date: 8/27/2018 (GDD=2376)

Variety	50 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Cabernet franc	76	18.4	3.01	10.7	17
Chardonnay	82	19.4	3.05	10.6	18
La Crescent	78	21.4	3.09	16.5	13
Marquette	76	23.1	3.09	14.3	16
Regent	94	20.5	3.41	6.8	30
Sauvignon blanc	73	21.4	3.21	8.4	25

(3) Sampling Date: 9/4/2018 (GDD=2594)

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Cabernet franc		145	19	3.22	9.6	20
Chardonnay		146	20.9	3.16	8.1	26
La Crescent		142	22.3	3.25	14.3	16
Marquette		144	23.7	3.26	11.6	20
Regent	7-Sep	200	21.6	3.53	6.3	34
Sauvignon blanc	7-Sep	160	21.6	3.33	7.2	30

(4) Sampling Date: 9/10/2018 (GDD=2719)

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Cabernet franc		165	19.2	3.29	8.6	22
Chardonnay		175	18.7	3.32	8.3	23
La Crescent		148	21.7	3.28	13.2	16
Marquette		147	22.4	3.30	9.6	23
Regent	7-Sep	200	21.6	3.53	6.3	34
Sauvignon blanc	7-Sep	160	21.6	3.33	7.2	30



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Grape maturity of grape varieties at the Wooster research vineyard:

(5) Sampling Date: 9/17/2018 (GDD=2856)

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Cabernet franc		157	20.5	3.34	7.7	27
Chambourcin		245	20.9	3.22	9.3	22
Chardonnay		163	19.4	3.29	7.8	25
La Crescent		148	22.2	3.34	11.9	19
Marquette		128	22.8	3.43	9.6	24
Regent	7-Sep	200	21.6	3.53	6.3	34
Sauvignon blanc	7-Sep	160	21.6	3.33	7.2	30

(6) Sampling Date: 9/24/2018 (GDD=2985)

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Cabernet franc		157	20.5	3.34	7.7	27
Chambourcin		245	20.9	3.22	9.3	22
Chardonnay		175	20.9	3.32	6.8	31
La Crescent*	20-Sep	147	22.3	3.27	12.6	18
Marquette*	18-Sep	150	23.1	3.44	8.8	26
Regent	7-Sep	200	21.6	3.53	6.3	34
Sauvignon blanc	7-Sep	160	21.6	3.33	7.2	30

*Fruit harvested earlier than desired, thus without optimal fruit composition numbers due to excessive rot.



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Grape maturity of grape varieties at the Wooster research vineyard:

(7) Sampling Date: 10/1/2018 (GDD=3031)

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Cabernet franc		152	21.4	3.44	7.0	31
Chambourcin		233	20.8	3.28	9.0	23
Chardonnay	1-Oct	171	20.9	3.33	7.0	30
La Crescent*	20-Sep	147	22.3	3.27	12.6	18
Marquette*	18-Sep	150	23.1	3.44	8.8	26
Regent	7-Sep	200	21.6	3.53	6.3	34
Sauvignon blanc	7-Sep	160	21.6	3.33	7.2	30

*Fruit harvested earlier than desired, thus without optimal fruit composition numbers due to excessive rot.

(8) Sampling Date: 10/8/2018 (GDD=3185)

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Cabernet franc		158	20.7	3.40	7.4	28
Chambourcin		244	21.7	3.32	8.2	27
Chardonnay	1-Oct	171	20.9	3.33	7.0	30
La Crescent*	20-Sep	147	22.3	3.27	12.6	18
Marquette*	18-Sep	150	23.1	3.44	8.8	26
Regent	7-Sep	200	21.6	3.53	6.3	34
Sauvignon blanc	7-Sep	160	21.6	3.33	7.2	30

*Fruit harvested earlier than desired, thus without optimal fruit composition numbers due to excessive rot.



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Grape maturity of grape varieties at the Wooster research vineyard:

(9) Sampling Date: 10/19/2018 (GDD=3262)

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Cabernet franc	19-Oct	146	20.6	3.42	6.4	32
Chambourcin	19-Oct	232	22.0	3.36	8.0	28
Chardonnay	1-Oct	171	20.9	3.33	7.0	30
La Crescent*	20-Sep	147	22.3	3.27	12.6	18
Marquette*	18-Sep	150	23.1	3.44	8.8	26
Regent	7-Sep	200	21.6	3.53	6.3	34
Sauvignon blanc	7-Sep	160	21.6	3.33	7.2	30

*Fruit harvested earlier than desired, thus without optimal fruit composition numbers due to excessive rot.



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Grape maturity of grape varieties at the Kingsville research vineyard:

(1) Sampling Date: 8/28/2017 (GDD=2273)

Variety	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Arandell	101	16.2	3.03	17.4	9
Frontenac	125	18.4	3.01	20.6	9
Gamay noir	185	12.2	2.97	17.3	7
Pinot noir	153	14.2	3.02	17.0	8
Regent	210	17.6	3.22	11.4	15
Siegenerrebe	264	17.0	3.49	6.8	25

(2) Sampling Date: 9/5/18/2017 (GDD=2464)

Variety	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Arandell	124	18.6	3.25	9.0	21
Cabernet franc	144	18.4	3.03	12.7	14
Chardonnay	156	17.4	3.16	10.7	16
Frontenac	119	22.0	3.14	15.9	14
Gamay noir	233	16.0	3.05	10.7	15
Pinot noir	170	17.0	3.25	10.2	17
Regent	216	18.2	3.37	7.6	24
Sauvignon blanc	210	17.2	3.21	11.8	15
Sauvignon gris	166	18.2	3.24	10.4	18
Teroldego	250	14.6	3.04	17.7	8



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Grape maturity of grape varieties at the Kingsville research vineyard:

(3) Sampling Date: 9/12/18/2018 (GDD=2578)

Variety	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Arandell	124	18.8	3.34	8.4	22
Cabernet franc	157	14.2	3.19	9.8	14
Chardonnay	161	18.4	3.17	9.7	19
Frontenac	123	22.6	3.23	14.7	15
Gamay noir	227	18.8	3.17	9.5	20
Pinot noir	170	17.2	3.28	9.2	19
Regent	223	18.2	3.25	7.3	25
Sauvignon blanc	199	17.8	3.04	11.0	16
Sauvignon gris	177	19.0	3.2	10.1	19

(4) Sampling Date: 9/18/18/2018 (GDD=2708)

Variety	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Arandell	123	19.2	3.60	5.6	34
Cabernet franc	169	18.0	3.25	8.7	21
Chardonnay	172	19.0	3.32	7.4	26
Frontenac	124	23.0	3.3	14.1	16
Gamay noir	207	17.6	3.2	9.0	20
Pinot noir	170	18.2	3.32	9.3	20
Regent	235	19.0	3.46	6.9	28
Sauvignon blanc	248	19.2	3.22	9.0	21
Sauvignon gris	182	19.8	3.38	8.0	25



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Grape maturity of grape varieties at the Kingsville research vineyard:

(5) Sampling Date: 9/25/18/2018 (GDD=2812)

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Arandell		133	18.8	3.61	5.6	33
Cabernet franc		168	18.8	3.30	7.1	26
Chardonnay		159	19.8	3.30	6.5	30
Frontenac		156	23.4	3.31	10.4	22
Gamay noir		226	18.2	3.29	7.1	26
Pinot noir	24-Sep		20.8	3.4	7.7	27
Regent		233	19.0	3.51	5.3	36
Sauvignon blanc		195	19.8	3.31	7.4	27
Sauvignon gris	21-Sep		19.7	3.19	8.7	23

(6) Sampling Date: 10/3/18/2018 (GDD=2901)

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Cabernet franc		171	19.0	3.50	8.0	24
Chardonnay		173	20.2	3.57	7.6	27
Frontenac	1-Oct	255	24.4	3.5	12.5	20
Gamay noir		229	19.2	3.44	7.8	25
Pinot noir	24-Sep		20.8	3.4	7.7	27
Regent		195	20.2	3.65	6.3	32
Sauvignon blanc		207	20.8	3.46	8.0	26
Sauvignon gris	23-Sep	192	20.4	3.26	6.1	33



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Grape maturity of grape varieties at the Kingsville research vineyard:

(7) Sampling Date: 10/10/18/2018 (GDD=3021)

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Cabernet franc		168	20.2	3.47	7.2	28
Chardonnay		183	20.2	3.49	7.8	26
Frontenac	1-Oct	255	24.4	3.5	12.5	20
Gamay noir	9-Oct	221	19.2	3.36	7.7	25
Pinot noir	24-Sep		20.8	3.4	7.7	27
Regent		229	20.0	3.67	5.8	34
Sauvignon blanc	9-Oct	215	21.0	3.36	8.0	26
Sauvignon gris	23-Sep	192	20.4	3.26	6.1	33

(8) Sampling Date: 10/17/18/2018 (GDD=3044)

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Cabernet franc		163	20.2	3.46	6.8	30
Chardonnay	16-Oct	169	21.4	3.49	6.9	31
Frontenac	1-Oct	255	24.4	3.50	12.5	20
Gamay noir	9-Oct	221	19.2	3.36	7.7	25
Pinot noir	24-Sep		20.8	3.40	7.7	27
Regent	5-Oct	245	20.8	3.62	5.4	38
Sauvignon blanc	9-Oct	215	21.0	3.36	8.0	26
Sauvignon gris	23-Sep	192	20.4	3.26	6.1	33



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Grape maturity of grape varieties at the Kingsville research vineyard:

(9) Sampling Date: 10/25/18/2018 (GDD=3044)

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Cabernet franc	25-Oct	154	21.0	3.67	6.8	31
Chardonnay	16-Oct	169	21.4	3.49	6.9	31
Frontenac	1-Oct	255	24.4	3.5	12.5	20
Gamay noir	9-Oct	221	19.2	3.36	7.7	25
Pinot noir	24-Sep		20.8	3.4	7.7	27
Regent	5-Oct	245	20.8	3.62	5.4	39
Sauvignon blanc	9-Oct	215	21.0	3.36	8.0	26
Sauvignon gris	23-Sep	192	20.4	3.26	6.1	33



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