

2020 Grape Maturity at OSU Research Vineyards

Imed Dami, Diane Kinney, Lorena Brown, Andy Kirk, and Yvonne Woodworth The Ohio State University.

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 2020 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: 8/10/2020 (GDD=1950)

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Brianna		218	13.2	2.73	18.3	7
Itasca		136	17.8	2.91	17.3	10
Marquette		130	16.3	2.65		

*SS: soluble solids, which estimates sugar concentration in grape juice.

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

TA: titatable acidity, or total acidity, measures actual amount of organic acid reserve in grape juice.

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

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(2) Sampling Date: 8/17/2020 (GDD=2117)

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Brianna		242	16.3	2.95	12.2	13
Itasca		146	21.4	3.07	13.4	16
Marquette		146	18.6	2.90	22.3	8
Regent		122	12.4	2.80	14.2	9

(3) Sampling Date: 8/24/2020 (GDD=2246)

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Brianna		230	20.1	3.25	9.8	21
Cabernet franc		152	14.6	2.93	19.0	8
Chambourcin		186	15.8	2.84	19.1	8
Chardonnay		128	15.7	2.92	17.0	9
Frontenac		122	20.2	3.05	20.3	10
Itasca		142	24.1	3.29	11.8	20
La Crescent		134	22.1	3.08	18.3	12
Marquette		152	22.6	2.97	18.1	13
Regent		138	15.2	3.13	11.1	14
Sauvignon blanc 27		148	17.8	3.04	14.5	12

(4) Sampling Date: 8/31/2020 (GDD=2408)

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Aromella		200	17.9	2.77	12.67	14
Brianna		270	21.8	3.30	6.8	32
Cabernet franc		174	16.3	2.88	15.2	11
Chambourcin		200	16.9	2.83	14.6	12
Chardonnay		158	17.5	2.92	11.4	15
Frontenac		124	21.5	3.03	17.3	12
Itasca		150	24.4	3.35	9.4	26
La Crescent		138	22.8	2.96	17.0	13
Marquette		154	23.4	2.91	16.7	14
Regent		166	17.4	3.04	8.9	20
Sauvignon blanc 27		148	18.8	2.92	9.3	20

(5) Sampling Date: 9/8/2020 (GDD=2559)

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Aromella		202	19.8	2.86	11.5	17
Brianna	1-Sep	249	23.1	3.69	4.3	54
Cabernet franc		182	18.3	3.16	12.5	15
Chambourcin		219	18.8	3.06	13.6	14
Chardonnay		179	19.3	3.08	9.9	19
Frontenac		122	22.8	3.23	15.6	15
Itasca	1-Sep	145	23.9	3.48	9.06	26
La Crescent		145	23.9	3.08	15.2	16
Marquette		147	24.6	3.08	13.2	19
Regent		183	17.3	3.18	7.8	22
Sauvignon blanc 27		169	20.6	3.03	8.4	25

(6) Sampling Date: 9/14/2020 (GDD=2678)

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Aromella	15-Sep	212	18.7	3.03	9.8	19
Brianna	1-Sep	249	23.1	3.69	4.3	54
Cabernet franc		180	18.8	3.22	10.5	18
Chambourcin		222	20.3	3.11	11.8	17
Chardonnay		168	19.2	3.12	10.2	19
Frontenac		126	23.1	3.27	14.9	15
Itasca	1-Sep	145	23.9	3.48	9.06	26
La Crescent		296	23.1	3.27	14.9	15
Marquette	11-Sep	148	24.5	3.1	12.8	19
Regent		192	18.9	3.35	7.5	25
Sauvignon blanc 27	15-Sep	170	20.1	3.16	7.5	27

(7) Sampling Date: 9/21/2020 (GDD=2716)

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Aromella	15-Sep	212	18.7	3.03	9.8	19
Brianna	1-Sep	249	23.1	3.69	4.3	54
Cabernet franc		189	20.7	3.12	9.5	22
Chambourcin		218	21.1	2.97	11.7	18
Chardonnay	23-Sep	175	20.0	3.06	9.9	21
Frontenac		130	24.0	3.23	14.2	17
Itasca	1-Sep	145	23.9	3.48	9.06	26
La Crescent	22-Sep	140	23.5	3.1	13.3	18
Marquette	11-Sep	148	24.5	3.1	12.8	19
Regent	17-Sep	201	17.0	3.31	7.1	24
Sauvignon blanc 27	15-Sep	170	20.1	3.16	7.5	27

(8) Sampling Date: 9/28/2020 (GDD=2791)

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Aromella	15-Sep	212	18.7	3.03	9.8	19
Brianna	1-Sep	249	23.1	3.69	4.3	54
Cabernet franc	29-Sep	177	20.1	3.22	10.3	20
Chambourcin		216	21.7	3.14	11.4	19
Chardonnay	23-Sep	175	20.0	3.06	9.9	21
Frontenac		119	26.5	3.25	13.4	19
Itasca	1-Sep	145	23.9	3.48	9.06	26
La Crescent	22-Sep	140	23.5	3.1	13.3	18
Marquette	11-Sep	148	24.5	3.1	12.8	19
Regent	17-Sep	201	17.0	3.31	7.1	24
Sauvignon blanc 27	15-Sep	170	20.1	3.16	7.5	27

(9) Sampling Date: 10/5/2020 (GDD=2818)

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Aromella	15-Sep	212	18.7	3.03	9.8	19
Brianna	1-Sep	249	23.1	3.69	4.3	54
Cabernet franc	29-Sep	177	20.1	3.22	10.3	20
Chambourcin	7-Oct	216	21.7	3.14	11.4	19
Chardonnay	23-Sep	175	20.0	3.06	9.9	21
Frontenac	5-Oct	133	25.6	3.28	12.8	20
Itasca	1-Sep	145	23.9	3.48	9.06	26
La Crescent	22-Sep	140	23.5	3.1	13.3	18
Marquette	11-Sep	148	24.5	3.1	12.8	19
Regent	17-Sep	201	17.0	3.31	7.1	24
Sauvignon blanc 27	15-Sep	170	20.1	3.16	7.5	27

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

(2) Sampling Date: 9/8/2020 (GDD= 2444)

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Cabernet franc		170	15.2	2.86	14.5	11
Frontenac		148	22.1	3.00	17.8	12
Gamay noir		248	16.8	2.97	12.0	14
Gruener Veltliner		213	18.6	3.02	9.0	21
Pinot gris		163	18.4	3.02	7.6	24
Pinot noir (P)		161	19.1	3.15	8.85	22
Regent		204	18.6	3.09	9.29	20
Sauvignon blanc		172	19.5	2.96	11.8	17
Siegerrebe		295	18.6	3.39	5.49	34

(3) Sampling Date: 9/14/2020 (GDD= 2566)

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Cabernet franc		149	16.8	2.94	12.1	14
Frontenac		127	23.8	3.03	15.8	15
Gamay noir		262	17.6	2.99	10.7	17
Gruener Veltliner		188	19.4	3.10	7.1	27
Pinot gris		173	19.4	3.11	6.4	30
Pinot noir (P)		116	21.2	3.27	7.9	27
Regent		219	20.4	3.16	8.2	25
Sauvignon blanc		195	21.4	3.02	9.6	22
Siegerrebe	14-Sep	319	20.0	3.53	5.1	39

(4) Sampling Date: 9/21/2020 (GDD=2606)

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Cabernet franc		150	20.4	3.02	10.0	20
Frontenac		124	24.7	3.01	15.5	16
Gamay noir		231	18.2	3.03	10.8	17
Gruener Veltliner		200	20.8	3.14	6.8	31
Pinot gris		152	20.5	3.11	6.6	31
Pinot noir (P)		163	22.3	3.24	7.5	30
Regent		206	21.3	3.18	7.9	27
Sauvignon blanc		173	22.6	3.05	9.8	23
Siegerrebe	14-Sep	319	20.0	3.53	5.1	39

(5) Sampling Date: 9/29/2020 (GDD=2730)

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Cabernet franc		166	20.6	3.11	10.2	20
Frontenac						
Gamay noir		261	20.0	3.09	10.4	19
Gruener Veltliner		209	21.6	3.18	6.9	31
Pinot gris	29-Sep					
Pinot noir	24-Sep					
Regent		218	22.4	3.28	7.7	29
Sauvignon blanc		183	23.4	3.19	8.3	28
Siegerrebe	14-Sep	319	20.0	3.53	5.1	39

(6) Sampling Date: 10/5/2020 (GDD=2738)

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Cabernet franc		145	21.2	3.19	8.7	24
Frontenac		127	26.6	3.20	15.2	17
Gamay noir		243	20.2	3.17	8.9	23
Gruner Veltliner	30-Sep					
Pinot gris	30-Sep					
Pinot noir	24-Sep					
Regent		269	22.6	3.43	7.4	31
Sauvignon blanc		196	23.6	3.13	9.6	25
Siegenerbe	14-Sep	319	20.0	3.53	5.1	39

(7) Sampling Date: 10/12/2020 (GDD=2799)

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Cabernet franc		149	22.2	3.19	8.7	26
Frontenac		123	27.6	3.23	16.2	17
Gamay noir		227	21.4	3.17	9.7	22
Gruner Veltliner	30-Sep					
Pinot gris	30-Sep					
Pinot noir	24-Sep					
Regent	6-Oct					
Sauvignon blanc						
Siegenerbe	14-Sep	319	20.0	3.53	5.1	39

(8) Sampling Date: 10/20/2020 (GDD=2837)

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Cabernet franc		167	21.6	3.20	8.6	25
Frontenac		123	27.6	3.23	16.2	17
Gamay noir	14-Oct					
Gruner Veltliner	30-Sep					
Pinot gris	30-Sep					
Pinot noir	24-Sep					
Regent	6-Oct					
Sauvignon blanc	7-Oct					
Siegenerrebe	14-Sep	319	20.0	3.53	5.1	39