

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.

go.osu.edu/grapes

CFAES provides research and related educational programs to clientele on a nondiscriminatory basis. For more information, visit cfaesdiversity.osu.edu. For an accessible format of this



THE OHIO STATE UNIVERSITY

COLLEGE OF FOOD, AGRICULTURAL,
AND ENVIRONMENTAL SCIENCES

publication, visit cfaes.osu.edu/accessibility.

(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

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
Gruner 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
Siegenerbe		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
Gruner 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
Siegenerbe	14-Sep	319	20.0	3.53	5.1	39