

## 2022 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 2022 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: 8/8/2022 (GDD=2068)

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Brianna		250	15.1	3.01	12.8	12
Crimson Pearl		176	12.7	2.79		
Einset		199	14.5	2.82	10.6	14
Itasca		136	18.3	3.11	16.3	11
La Crescent		109	16.3	2.93		
Marquette		120	15.8	2.96	21.9	7
Regent		175	14.2	2.92	16.9	8
Vanessa		198	14.6	2.79	11.0	13

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

pH: measures active acidity (strength of H<sup>+</sup> 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: 8/15/2022 (GDD=2196)**

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Brianna		268	17.0	2.99	10.2	17
Crimson Pearl		210	14.6	2.80	19.3	8
Einset		225	15.9	2.49	8.2	19
Itasca		137	19.6	2.89	14.2	14
La Crescent		117	18.5	2.70	19.8	9
Marquette		123	19.0	2.51	19.1	10
Regent		199	16.5	2.57	12.7	13
Vanessa		213	15.5	2.38	9.3	17

**(3) Sampling Date: 8/22/2022 (GDD=2323)**

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Brianna	17-Aug	268	17.1	3.00	8.9	19
Crimson Pearl		202	16.3	3.00	15.8	10
Einset		215	17.8	2.59	6.7	26
Itasca		127	19.2	2.93	12.3	16
La Crescent		114	19.3	2.69	18.2	11
Marquette		123	19.9	2.79	17.5	11
Regent		189	17.7	2.72	10.7	17
Vanessa		240	15.8	2.52	6.8	23

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**(4) Sampling Date: 8/29/2022 (GDD=2464)**

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Brianna	17-Aug	268	17.1	3.00	8.9	19
Crimson Pearl		224	18.3	3.03	12.8	14
Einset		243	19.2	3.07	5.4	35
Frontenac blanc		133	20.8	3.12	18.3	11
Itasca		145	22.1	3.34	11.4	19
La Crescent		130	20.6	3.08	17.9	11
Marquette		132	20.9	3.11	14.9	14
Regent		206	19.0	3.25	9.0	21
Vanessa		266	17.1	3.06	6.2	28

**(5) Sampling Date: 9/6/2022 (GDD=2631)**

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Brianna	17-Aug	268	17.1	3.00	8.9	19
Chardonnay		188	19.7	3.06	11.1	18
Crimson Pearl		228	19.0	3.13	10.5	18
Einset	31-Aug	252	19.3	3.12	5.4	36
Frontenac		110	20.7	3.20	17.6	12
Frontenac blanc		132	22.2	3.06	16.1	14
Itasca	7-Sep	152	22.9	3.50	8.6	27
La Crescent		132	20.8	3.13	15.8	13
Marquette		132	20.8	3.31	12.1	17
Marquis		494	14.1	3.10	6.2	23
Regent		236	19.8	3.45	7.4	27
Vanessa	1-Sep	274	18.0	3.21	4.8	37

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**(6) Sampling Date: 9/12/2022 (GDD=2737)**

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Brianna	17-Aug	268	17.1	3.00	8.9	19
Chardonnay		200	19.4	3.24	9.9	20
Crimson Pearl		240	19.2	3.30	9.0	21
Einset	31-Aug	252	19.3	3.12	5.4	36
Frontenac		122	21.7	3.29	16.4	13
Frontenac blanc		128	22.2	3.14	16.0	14
Itasca	7-Sep	152	22.9	3.50	8.6	27
La Crescent		132	20.9	3.11	14.7	14
Marquette		132	20.3	3.23	12.3	16
Marquis	9-Sep	502	13.9	2.88	5.1	27
Regent		230	20.0	3.38	7.4	27
Vanessa	1-Sep	274	18.0	3.21	4.8	37

**(7) Sampling Date: 9/19/2022 (GDD=2844)**

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Brianna	17-Aug	268	17.1	3.00	8.9	19
Chardonnay		194	20.6	3.07	9.5	22
Crimson Pearl		250	20.5	3.25	8.9	23
Einset	31-Aug	252	19.3	3.12	5.4	36
Frontenac		120	22.0	3.24	16.3	14
Frontenac blanc		138	23.0	3.09	16.1	14
Itasca	7-Sep	152	22.9	3.50	8.6	27
La Crescent		142	21.1	3.08	15.1	14
Marquette	14-Sep	142	21.6	2.87	13.3	17
Marquis	9-Sep	502	13.9	2.88	5.1	27
Regent	15-Sep	251	19.8	3.07	7.2	28
Sauvignon blanc 27		212	20.9	3.05	8.5	25
Vanessa	1-Sep	274	18.0	3.21	4.8	37



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**(8) Sampling Date: 9/26/2022 (GDD=2934)**

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Brianna	17-Aug	268	17.1	3.00	8.9	19
Cabernet franc		146	19.7	3.17	8.3	24
Chambourcin		226	19.8	2.99	12.6	16
Chardonnay	27-Sep	186	21.2	3.14	8.5	25
Crimson Pearl	21-Sep	206	20.7	3.35	8.4	25
Einset	31-Aug	252	19.3	3.12	5.4	36
Frontenac	21-Sep	120	22.0	3.24	16.3	14
Frontenac blanc	21-Sep	125	23.7	3.11	14.7	16
Itasca	7-Sep	152	22.9	3.50	8.6	27
La Crescent	22-Sep	138	20.9	3.02	15.1	14
Marquette	14-Sep	142	21.6	2.87	13.3	17
Marquis	9-Sep	502	13.9	2.88	5.1	27
Regent	15-Sep	251	19.8	3.07	7.2	28
Sauvignon blanc 27		190	21.9	3.05	8.2	27
Vanessa	1-Sep	274	18.0	3.21	4.8	37



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**(9) Sampling Date: 10/3/2022 (GDD= 2954)**

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Brianna	17-Aug	268	17.1	3.00	8.9	19
Cabernet franc		136	20.8	3.14	8.4	25
Chambourcin		232	20.3	3.01	12.7	16
Chardonnay	27-Sep	186	21.2	3.14	8.5	25
Crimson Pearl	21-Sep	206	20.7	3.35	8.4	25
Einset	31-Aug	252	19.3	3.12	5.4	36
Frontenac	21-Sep	120	22.0	3.24	16.3	14
Frontenac blanc	21-Sep	125	23.7	3.11	14.7	16
Itasca	7-Sep	152	22.9	3.50	8.6	27
La Crescent	22-Sep	138	20.9	3.02	15.1	14
Marquette	14-Sep	142	21.6	2.87	13.3	17
Marquis	9-Sep	502	13.9	2.88	5.1	27
Regent	15-Sep	251	19.8	3.07	7.2	28
Sauvignon blanc 27	29-Sep	203	20.5	3.09	9.0	23
Vanessa	1-Sep	274	18.0	3.21	4.8	37

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(10) Sampling Date: 10/10/2022 (GDD= 2965)

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Brianna	17-Aug	268	17.1	3.00	8.9	19
Cabernet franc	11-Oct	141	20.9	3.13	8.1	26
Chambourcin		236	21	2.96	12.4	17
Chardonnay	27-Sep	186	21.2	3.14	8.5	25
Crimson Pearl	21-Sep	206	20.7	3.35	8.4	25
Einset	31-Aug	252	19.3	3.12	5.4	36
Frontenac	21-Sep	120	22.0	3.24	16.3	14
Frontenac blanc	21-Sep	125	23.7	3.11	14.7	16
Itasca	7-Sep	152	22.9	3.50	8.6	27
La Crescent	22-Sep	138	20.9	3.02	15.1	14
Marquette	14-Sep	142	21.6	2.87	13.3	17
Marquis	9-Sep	502	13.9	2.88	5.1	27
Regent	15-Sep	251	19.8	3.07	7.2	28
Sauvignon blanc 27	29-Sep	203	20.5	3.09	9.0	23
Vanessa	1-Sep	274	18.0	3.21	4.8	37



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**(11) Sampling Date: 10/25/2022 (GDD= 3015)**

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Brianna	17-Aug	268	17.1	3.00	8.9	19
Cabernet franc	11-Oct	141	20.9	3.13	8.1	26
Chambourcin	25-Oct	232	22.0	3.20	11.4	19
Chardonnay	27-Sep	186	21.2	3.14	8.5	25
Crimson Pearl	21-Sep	206	20.7	3.35	8.4	25
Einset	31-Aug	252	19.3	3.12	5.4	36
Frontenac	21-Sep	120	22.0	3.24	16.3	14
Frontenac blanc	21-Sep	125	23.7	3.11	14.7	16
Itasca	7-Sep	152	22.9	3.50	8.6	27
La Crescent	22-Sep	138	20.9	3.02	15.1	14
Marquette	14-Sep	142	21.6	2.87	13.3	17
Marquis	9-Sep	502	13.9	2.88	5.1	27
Regent	15-Sep	251	19.8	3.07	7.2	28
Sauvignon blanc 27	29-Sep	203	20.5	3.09	9.0	23
Vanessa	1-Sep	274	18.0	3.21	4.8	37

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

**(1) Sampling Date: 8/30/2022 (GDD= 2358)**

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Arandell		108	17.0	3.20	13.1	13
Cabernet franc		152	14.4	2.90	19.7	7
Gruner Veltliner		202	16.6	3.14	11.4	15
Pinot gris		144	16.6	3.08	12.2	14
Pinot noir		184	16.8	3.18	13.4	13
Regent		199	17.4	3.15	11.3	15

**(2) Sampling Date:9/6/2022 (GDD= 2507)**

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Arandell		136	18.4	3.28	9.7	19
Cabernet franc		152	16.2	2.98	15.2	11
Gruner Veltliner		213	17.2	3.17	8.6	20
Pinot gris		150	17	3.11	8.9	19
Pinot noir		186	17.2	3.22	10.9	16
Regent		212	18.4	3.16	9.0	20



**(3) Sampling Date: 9/12/2022 (GDD= 2614)**

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Arandell		116	19.4	3.29	9.2	21
Cabernet franc		171	17.8	3.07	11.9	15
Gruner Veltliner		221	17.6	3.23	7.8	23
Pinot gris		148	18.6	3.14	7.1	26
Pinot noir		190	18	3.29	10.4	17
Regent		214	18.6	3.23	7.8	24

**(4) Sampling Date: 9/19/2022 (GDD= 2728)**

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Arandell		133	20.6	3.55	7.2	29
Cabernet franc		155	19.4	3.20	11.1	18
Gruner Veltliner		220	17.6	3.29	7.4	24
Pinot gris		146	19.4	3.25	6.8	29
Pinot noir		180	19.2	3.29	10.0	19
Regent		201	20	3.3	7.2	28



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**(5) Sampling Date: 9/27/2022 (GDD= 2821)**

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Arandell		126	20.8	3.58	6.3	33
Cabernet franc		146	20.0	3.23	9.3	22
Gruner Veltliner		221	17	3.28	6.7	25
Pinot gris		137	20.4	3.42	5.8	35
Pinot noir	22-Sep	180	19.2	3.29	10.0	19
Regent		210	20.6	3.37	6.4	32

**(6) Sampling Date: 10/3/2022 (GDD=2848)**

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Arandell		148	20.4	3.60	7.5	27
Cabernet franc		169	20.6	3.24	9.5	22
Gruner Veltliner		236	17.2	3.35	6.8	25
inot gris		169	20.4	3.23	6.9	30
Pinot noir	22-Sep	180	19.2	3.29	10.0	19
Regent	29-Sep	210	20.6	3.37	6.4	32

**(7) Sampling Date: 10/12/2022 (GDD=2868)**

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Arandell		148	20.4	3.60	7.5	27
Cabernet franc		163	21.2	3.24	10.2	21
Gruner Veltliner		236	17.2	3.35	6.8	25
Pinot gris	3-Oct	169	20.4	3.23	6.9	30
Pinot noir	22-Sep	180	19.2	3.29	10.0	19
Regent	29-Sep	210	20.6	3.37	6.4	32



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**(8) Sampling Date: 10/13/2022 (GDD=2888)**

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Arandell	3-Oct	148	20.4	3.60	7.5	27
Cabernet franc	13-Oct	163	21.2	3.24	10.2	21
Gruner Veltliner	3-Oct	236	17.2	3.35	6.8	25
Pinot gris	3-Oct	169	20.4	3.23	6.9	30
Pinot noir	22-Sep	180	19.2	3.29	10.0	19
Regent	29-Sep	210	20.6	3.37	6.4	32



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