

2024 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 2024 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: 7/31/24 (GDD=1921)

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Brianna		260	14.7	2.92	10.6	14
Einset		244	15.9	2.83	9.5	17
Faith		274	13.7	2.80	14.2	10
Jupiter		342	15.6	2.95	11.8	13
Marquis		318	11.9	2.86	13.5	9
MN 1285 - Itasca		118	17.3	2.96	19.1	9
Vanessa		242	17.7	2.63	9.7	18

*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: 8/5/24 (GDD=2043)

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Brianna		264	16.3	3.09	7.4	22
Einset		266	17.3	2.88	7.8	22
Jupiter		382	17.0	3.07	9.6	18
Itasca		120	19.1	3.05	14.0	14
Marquis		352	12.1	2.95	10.1	12
Regent		106	16.2	2.92	15.5	10
Vanessa		258	18.0	2.93	7.6	24

(3) Sampling Date: 8/12/24 (GDD=2191)

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Brianna	8-Aug	268	17.6	3.15	6.6	27
Einset		270	18.0	3.10	6.4	28
Jupiter		396	18.1	3.11	7.5	24
Itasca		124	21.2	3.14	12.7	17
Marquis		372	14.0	3.00	6.7	21
Regent		206	18.1	2.98	12.3	15
Vanessa		244	18.6	3.03	5.8	32



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(4) Sampling Date: 8/19/24 (GDD=2327)

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Brianna	8-Aug	268	17.6	3.15	6.6	27
Chardonnay		160	17.7	3.00	13.9	13
Crimson Pearl		198	18.5	3.03	10.8	17
Einset	13-Aug	273	19.0	3.11	6.0	32
Frontenac blanc		118	21.7	3.12	16.4	13
Jupiter	14-Aug	432	18.4	3.11	7.1	26
Itasca		126	22.8	3.16	10.7	21
Marquis		394	14.9	3.13	5.3	28
Regent		202	18.8	3.06	10.2	18
Vanessa	13-Aug	274	18.8	3.11	5.3	35

(5) Sampling Date: 8/26/24 (GDD= 2418)

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Brianna	8-Aug	268	17.6	3.15	6.6	27
Chardonnay		166	19.9	3.04	11.7	17
Clarion - MN 1220		162	23.4	3.11	11.6	20
Crimson Pearl		192	20.8	3.09	9.4	22
Einset	13-Aug	273	19.0	3.11	6.0	32
Frontenac blanc		120	22.9	3.04	15.6	15
Jupiter	14-Aug	432	18.4	3.11	7.1	26
Itasca	22-Aug	126	22.8	3.19	9.3	25
Marquis	21-Aug	440	15.5	3.23	5.3	29
Regent		214	19.7	3.02	9.2	21
Vanessa	13-Aug	274	18.8	3.11	5.3	35
Verona		176	18.1	2.52	10.76	17



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(6) Sampling Date: 9/3/24 (GDD= 2600)

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Brianna	8-Aug	268	17.6	3.15	6.6	27
Chardonnay		160	20.5	3.10	10.9	19
Clarion - MN 1220	28-Aug	165	23.5	3.03	11.3	21
Crimson Pearl	27-Aug	208	20.6	3.05	8.6	24
Einset	13-Aug	273	19.0	3.11	6.0	32
Frontenac blanc		124	24.2	3.27	13.1	18
Jupiter	14-Aug	432	18.4	3.11	7.1	26
Itasca	22-Aug	126	22.8	3.19	9.3	25
Marquis	21-Aug	440	15.5	3.23	5.3	29
Petite Pearl		138	21.1	3.17	8.5	25
Regent	29-Aug	223	20.1	3.14	8.1	25
Vanessa	13-Aug	274	18.8	3.11	5.3	35
Verona		194	18.7	2.85	10.1	18

(7) Sampling Date: 9/9/24 (GDD= 2659)

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Brianna	8-Aug	268	17.6	3.15	6.6	27
Chardonnay		154	21.1	3.04	9.9	21
Clarion - MN 1220	28-Aug	165	23.5	3.03	11.3	21
Crimson Pearl	27-Aug	208	20.6	3.05	8.6	24
Einset	13-Aug	273	19.0	3.11	6.0	32
Frontenac blanc	5-Sep	127	25.2	3.19	11.8	21
Jupiter	14-Aug	432	18.4	3.11	7.1	26
Itasca	22-Aug	126	22.8	3.19	9.3	25
Marquis	21-Aug	440	15.5	3.23	5.3	29
Petite Pearl	5-Sep	125	22.3	3.32	7.6	29
Regent	29-Aug	223	20.1	3.14	8.1	25
Vanessa	13-Aug	274	18.8	3.11	5.3	35
Verona		202	19.9	2.65	9.3	21



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(8) Sampling Date: 9/16/24 (GDD= 2775)

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Brianna	8-Aug	268	17.6	3.15	6.6	27
Cabernet franc		154	22.1	3.22	8.1	27
Chardonnay	12-Sep	175	21.9	3.31	9.1	24
Clarion - MN 1220	28-Aug	165	23.5	3.03	11.3	21
Crimson Pearl	27-Aug	208	20.6	3.05	8.6	24
Einset	13-Aug	273	19.0	3.11	6.0	32
Frontenac blanc	5-Sep	127	25.2	3.19	11.8	21
Jupiter	14-Aug	432	18.4	3.11	7.1	26
Itasca	22-Aug	126	22.8	3.19	9.3	25
Marquis	21-Aug	440	15.5	3.23	5.3	29
Petite Pearl	5-Sep	125	22.3	3.32	7.6	29
Regent	29-Aug	223	20.1	3.14	8.1	25
Vanessa	13-Aug	274	18.8	3.11	5.3	35
Verona	11-Sep	207	19.8	2.765	9.5	21

(9) Sampling Date: 9/23/24 (GDD= 2906)

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Brianna	8-Aug	268	17.6	3.15	6.6	27
Cabernet franc	23-Sep	157	22.9	3.23	7.2	32
Chardonnay	12-Sep	175	21.9	3.31	9.1	24
Clarion - MN 1220	28-Aug	165	23.5	3.03	11.3	21
Crimson Pearl	27-Aug	208	20.6	3.05	8.6	24
Einset	13-Aug	273	19.0	3.11	6.0	32
Frontenac blanc	5-Sep	127	25.2	3.19	11.8	21
Jupiter	14-Aug	432	18.4	3.11	7.1	26
Itasca	22-Aug	126	22.8	3.19	9.3	25
Marquis	21-Aug	440	15.5	3.23	5.3	29
Petite Pearl	5-Sep	125	22.3	3.32	7.6	29
Regent	29-Aug	223	20.1	3.14	8.1	25
Vanessa	13-Aug	274	18.8	3.11	5.3	35
Verona	11-Sep	207	19.8	2.765	9.5	21

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Grape maturity of grape varieties at the [AARS](#) research vineyard:

(1) Sampling Date: 8/26/24 (GDD=2398)

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Auxerrois		212	16.6	3.01	10.7	16
Cabernet Franc		116	12.8	2.66	25.4	5
Gamay Noir		202	13.4	2.82	18.7	7
Gruner Veltliner		183	14.6	2.81	14.5	10
Arandell		126	17.8	3.03	15.4	12
Pinot Noir		175	14.6	2.88	16.5	9
Regent		203	18.0	3.02	10.6	17
Saperavi		212	12.0	2.65	29.1	4
Sauvignon Blanc		157	16.4	2.79	17.4	9

*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.

(2) Sampling Date: 9/3/24 (GDD=2576)

Variety	Harvest Date	100 Berry wt (g)	SS (%)	pH	T.A. (g/L)	FMI
Auxerrois		221	17.4	3.20	8.0	22
Cabernet Franc		123	15.4	2.92	16.5	9
Gamay Noir		214	16.8	3.11	12.2	14
Gruner Veltliner		192	16.4	3.09	9.1	18
Arandell		135	18.6	3.37	10.2	18
Pinot Noir		187	18.0	3.17	10.3	17
Regent		225	18.8	3.24	8.4	22
Saperavi		246	14.4	2.96	20.2	7
Sauvignon Blanc		161	17.8	3.03	12.3	14



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