

2025 Grape Maturity at The Ohio State University Research Vineyards



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THANKS TO SUPPORT FROM OHIO GRAPE INDUSTRIES COMMITTEE AND CONTINUED INTEREST BY OHIO GROWERS AND VINTNERS, we are pleased to resume monitoring fruit maturity procession of cultivars grown at Ohio State research vineyards during the 2025 growing season. This information will be sent weekly to OGEN subscribers and posted on the program website, go.osu.edu/grapes.

GROWING DEGREE DAYS (GDD)

The date of berry sampling and corresponding heat units, or growing degree days (GDD), are included. These units are calculated from 1 January to sampling date, and are expressed in °F, base 50. Note: GDD in your location will vary based on site location. For example, grape ripening of similar cultivars lags central and southern OH by 1-2 weeks and is 1-2 weeks ahead of northern OH vineyards and the Lake Erie shores areas.

To determine GDD at your location, visit the [OSU-GDD Calculator](#).

LEARN MORE ABOUT MONITORING FRUIT MATURITY AND BERRY SAMPLING

To learn more about monitoring fruit maturity and berry sampling, please visit the OSU factsheet, [Are your grapes ready to pick?](#) Historic fruit maturity information can be found [here](#). For further questions or more information, please reach out to Maria Smith at smith.12720@osu.edu. We wish you a bountiful and successful harvest sesason!

WOOSTER (HORT UNIT 2) GRAPE MATURITY

(2) Sampling Date: 8/18/2025 (GDD = 2205)						
Cultivar	Harvest Date	100 Berry wt (g)	*SS (%)	**pH	***TA (g/L)	****FMI
Einset		232	19.2	3.16	6.2	31
Itasca (MN 1285)		126	23.0	3.17	13.3	17
Jupiter		408	17.0	3.23	8.7	20
Marquette		126	21.0	3.17	20.2	10
Regent		190	18.5	3.22	11.8	16
Vanessa		298	19.3	3.13	5.7	34

*SS: Soluble solids - estimated sugar concentration (%) in grape juice
**pH: Measurement of acidity (concentration of H⁺ ions) in grape juice
***TA: Titratable acidity, or total acidity, measures concentration of organic acids in grape juice
****FMI: Fruit maturity index = (SS/TA)*10

WOOSTER (HORT UNIT 2) GRAPE MATURITY

(3) Sampling Date: 8/25/2025 (GDD = 2333)						
Cultivar	Harvest Date	100 Berry wt (g)	SS (%)	pH	TA (g/L)	FMI
Chardonnay		152	17.1	3.06	14.2	12
Crimson Pearl		186	18.5	3.04	12.9	14
Frontenac blanc		124	23.1	3.14	19.2	12
Einset	8/21/2025	273	20.2	3.13	6.1	34
Itasca (MN 1285)	8/21/2025	124	22.5	3.23	12.8	18
Jupiter		438	17.7	3.30	7.7	23
Marquette		128	21.9	3.09	15.8	14
Regent		182	20.2	3.24	9.6	21
Vanessa	8/21/2025	295	19.1	3.12	5.3	36

(4) Sampling Date: 9/2/2025 (GDD = 2429)						
Cultivar	Harvest Date	100 Berry wt (g)	SS (%)	pH	TA (g/L)	FMI
Chardonnay		154	19.1	3.10	12.4	15
Crimson Pearl		190	20.2	2.98	12.5	16
Frontenac blanc		110	24.1	3.08	17.0	14
Einset	8/21/2025	273	20.2	3.13	6.1	34
Itasca (MN 1285)	8/21/2025	124	22.5	3.23	12.8	18
Jupiter	9/2/2025	470	19.2	3.10	6.5	29
Marquette		122	24.7	3.16	14.5	17
Regent		184	21.8	3.24	8.6	25
Vanessa	8/21/2025	295	19.1	3.12	5.3	36

WOOSTER (HORT UNIT 2) GRAPE MATURITY

(5) Sampling Date: 9/8/2025 (GDD = 2494)						
Cultivar	Harvest Date	100 Berry wt (g)	SS (%)	pH	TA (g/L)	FMI
Chardonnay		166	20.5	3.14	11.5	18
Clarion (MN 1220)		156	24.3	3.16	12.1	20
Crimson Pearl		198	22.2	3.09	9.8	23
Frontenac		104	25.5	3.28	17.5	15
Frontenac blanc		110	24.1	3.20	17.5	14
Einset	8/21/2025	273	20.2	3.13	6.1	34
Itasca (MN 1285)	8/21/2025	124	22.5	3.23	12.8	18
Jupiter	9/2/2025	470	19.2	3.10	6.5	29
La Crescent		118	22.9	3.06	16.8	14
Marquette		126	25.3	3.13	13.0	20
Petite Pearl		122	24.7	3.16	14.5	17
Regent	9/3/2025	207	21.5	3.21	9.1	24
Vanessa	8/21/2025	295	19.1	3.12	5.3	36

(6) Sampling Date: 9/15/2025 (GDD = 2571)						
Cultivar	Harvest Date	100 Berry wt (g)	SS (%)	pH	TA (g/L)	FMI
Cabernet franc		146	20.7	3.06	12.0	17
Chardonnay		176	21.6	3.12	11.1	19
Chambourcin		202	19.5	2.86	13.7	14
Clarion (MN 1220)	9/9/2025	153	24.5	3.15	10.9	22
Crimson Pearl	9/9/2025	212	22.3	3.09	9.1	24
Frontenac	9/10/2025	104	25.9	3.22	15.3	17
Frontenac blanc	9/9/2025	130	26.0	3.33	15.0	17
Einset	8/21/2025	273	20.2	3.13	6.1	34
Itasca (MN 1285)	8/21/2025	124	22.5	3.23	12.8	18
Jupiter	9/2/2025	470	19.2	3.10	6.5	29
La Crescent		116	23.7	2.84	17.0	14
Marquette	9/10/2025	125	25.3	2.97	11.7	22
Petite Pearl	9/9/2025	127	22.9	3.13	9.9	23
Regent	9/3/2025	207	21.5	3.21	9.1	24
Vanessa	8/21/2025	295	19.1	3.12	5.3	36

KINGSVILLE (AARS) GRAPE MATURITY

(1) Sampling Date: 9/2/2025 (GDD = 2553)						
Cultivar	Harvest Date	100 Berry wt (g)	SS (%)	pH	TA (g/L)	FMI
Auxerrois		167	17.8	3.10	9.5	19
Cabernet franc		121	13.9	2.72	25.9	5
Gamay Noir		212	16.9	3.01	13.9	12
Gruener Veltliner		169	15.9	2.94	14.0	11
Arandell (NY 95)		100	19.1	3.13	14.0	14
Pinot gris		176	16.9	3.01	14.9	11
Pinot noir		170	16.9	3.12	11.2	15
Regent		197	17.6	3.05	12.0	15
Saperavi		211	13.5	2.72	28.9	5
Sauvignon blanc		179	16.7	2.83	17.1	10

(2) Sampling Date: 9/8/2025 (GDD = 2632)						
Cultivar	Harvest Date	100 Berry wt (g)	SS (%)	pH	TA (g/L)	FMI
Auxerrois		172	18.5	3.11	9.7	19
Cabernet franc		131	15.1	2.90	19.6	8
Gamay Noir		204	15.3	3.07	13.1	12
Gruener Veltliner		170	17.0	3.00	11.6	15
Arandell (NY 95)		94	19.2	3.18	14.3	13
Pinot gris		168	17.8	3.08	9.8	18
Pinot noir		168	17.9	3.18	11.2	16
Regent		184	17.2	3.07	13.4	13
Saperavi		198	16.1	2.86	25.2	6
Sauvignon blanc		174	18.7	3.02	13.3	14

KINGSVILLE (AARS) GRAPE MATURITY

(3) Sampling Date: 9/15/2025 (GDD = 2723)						
Cultivar	Harvest Date	100 Berry wt (g)	SS (%)	pH	TA (g/L)	FMI
Auxerrois						
Cabernet franc		151	17.8	2.95	17.7	10
Gamay Noir		238	17.6	3.08	13.0	14
Gruener Veltliner		221	18.6	3.01	11.6	16
Arandell (NY 95)		127	19.9	3.25	13.8	14
Pinot gris		184	19.6	3.17	8.1	24
Pinot noir		208	19.3	3.21	11.0	18
Regent						
Saperavi		262	18.7	2.98	19.8	9
Sauvignon blanc		217	19.9	3.01	13.3	15