

How to Plant Grapes

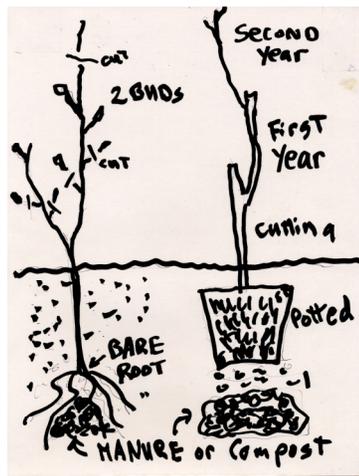
Most grape plants are clones of the mother plant. Like almost any fruit, you cannot tell what the new plant will be like if started from seed. There are a lot of tricks to this trade, but there is no substitute for the thick canes from our mature vines. The cuttings are tender when they first sprout, so we prefer using plants that are one to two years old. They will take 3 to five years to bear respectable amounts of fruit.



Plants from Barreca Vineyards have been grown for at least one year. They have fully-developed root systems. It is best to buy them from a local nursery outlet or directly from the vineyard. For larger orders, we can arrange delivery. Plan to plant either early or late in the season. If you live in an area where gophers are a problem, you can cut the bottom off the plastic pot and leave the sides as a

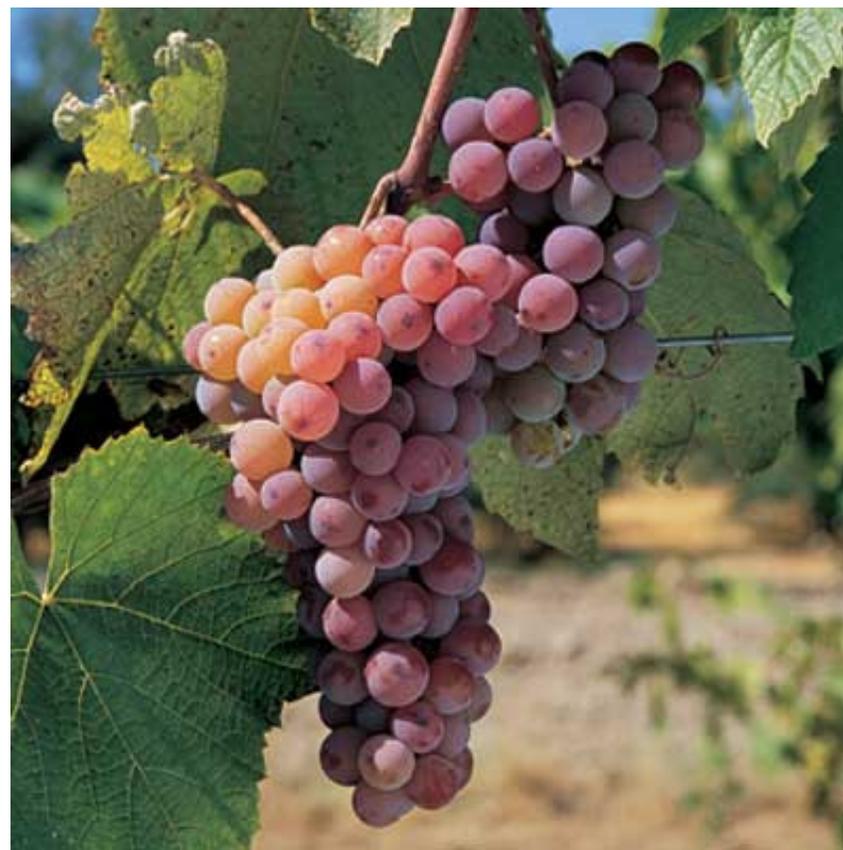
sleeve to protect from gopher damage.

Dig a hole 18" to 24" deep. Put some dry aged manure or compost at the bottom and perhaps some moss or water-absorbent material above it. Mound up some dirt and spread the roots over the mound. Clip "j" roots. Put the plant in and sift dirt into water in the hole so that it settles around the roots without air pockets. You want the plant to sink its roots into the manure at the bottom. Water 2 gal./week. Stake the plant so that it can climb up to the cordon level (I put that at 42"). Prune the plant so that only one or two canes climb the stake. The sooner you can get the plant running along the cordon, the sooner it will produce fruit.



Northeast Washington Grape Catalog

Grapes specifically cultured for the cold winters, hot summers and shorter seasons of Northeast Washington



For more information and direct orders go to

www.BarrecaVineyards.com

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Planning Your Vineyard:

By Joseph Barreca

In this catalog, you will find a selection of grapes for all uses from fresh eating and juicing to making raisins and producing both white and red wines. How many plants you will need and how you need to trellis, fertilize, water and care for them depends heavily on what you want to use the grapes for and the sites that you have for growing them. Dealing with all of these details is beyond the scope of this catalog. Our best suggestion for a grape-growing manual is **Sunlight Into Wine; A Handbook for Wine Grape Canopy Arrangement** by **Richard Smart and Mike Robinson**. Even used editions however cost almost \$100 from Amazon.com. In lieu of getting this book from the library or using others, we may begin posting grape-growing information on www.BarrecaVineyards.com. In the meantime, here are some things to consider.

Although they take 3 to 5 years to develop, grape vines can be tremendously productive. For table grapes, 2 or 3 vines will be sufficient for most families. For juicing, you can estimate a quart or two of juice per young vine. For wine making however, we develop our vineyards to emphasize sweetness and maturity. This means cutting back on water after the middle of July, not fertilizing extensively so as to promote fruit production, not leaf production, pruning canes and culling grape clusters. All of these measures curtail quantity and culture quality. Another factor in wine making is that larger batches are safer than small ones. Think of it this way, the larger the batch, the less surface is exposed per volume to air and container walls, the main sources of contamination. Larger volumes also produce more carbon dioxide, which protects the wine from oxidation. They also are less likely to suffer from temperature fluctuations which often lead to breaking the water seal on vapor locks and rapid contamination of the whole batch. I recommend a minimum batch size of 5 gallons.

So, working backwards, on average it takes 18 pounds of grapes to make a gallon of wine. (Like all things in winemaking, this can be debated but I'll stick to my numbers on this one.) A good standard for vineyard spacing in NE Washington, is to plant rows 10 feet apart and vines every 6 feet along those rows. Production will increase over the life of a vine, but to get going, 1 pound of grapes per foot of row is a ballpark estimate. So for every gallon of wine or juice, you will need 3 plants (18 feet at 1 lb. per foot/ 6 feet per plant). For a minimum of 5 gallons therefore, figure 15 plants and almost 100 ft. of trellis.

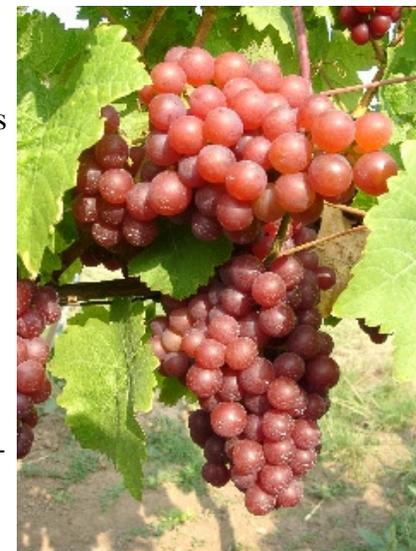
SIEGERREBE

Siegerrebe (literally "Victory vine" in German) is a white wine grape that is grown primarily in Germany with some plantings in England, Washington State, British Columbia's North Okanagan and Nova Scotia's Annapolis Valley. The vine is suited to colder climates as bud-burst is late and fruit ripening is very early. Despite high sugar content the wine

Color	Pink
Use	Wine, Juice
Season	Early September
Type	German Hybrid
Vigor	Good

tends to be very low in acid. The finished wine has an intense aroma reminiscent

of strawberries.



SYLVANER

Madeleine Sylvaner is a wonderful grape for folks in cold climates or at higher elevations. It ripens early, can be eaten fresh (though it has seeds) or be made into juice or a delicious light wine. Its low acid and its early ripening attracts wasps, but that can be useful because they tend to frequent the same locations where they can be trapped or sprayed. For fresh eating, pick them as soon as they are ripe and refrigerate them.

Color	White
Use	Table, Wine, Juice
Season	Early September
Type	French Hybrid
Vigor	Good



NIAGRA

Niagra, or "White Concord", grapes are best known for the sweet white grape juice that is the base for many juice mixes and frozen juice. They grow prolifically in this climate and because of their extraordinary sweetness, as high as 30° Brix, they can be blended with later ripening white varieties to increase sugar. The pure varietal wine can be very good as a dessert wine and is especially nice after aging in oak. Many people use them as table grapes starting in early September.

Color	White
Use	Table, Wine, Juice
Season	Mid September
Type	American
Vigor	Good



OKANOGAN RIESLING

This grape is a sweetheart. If you bring it to full ripeness, the aroma in the vineyard will enchant you. It does not tend to over-ripen and get too sweet in this climate. Give it good soil, space and water. Be sure bring light into the clusters.

Color	White
Use	Wine
Season	Mid October
Type	Vinifera
Vigor	Moderate



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Don't even bother to buy plants if you do not have an area that is protected from deer. A 6 ft high deer fence is a minimum. You can get going on a vineyard without having the trellis and irrigation in place, but you can't skip the fence. There are plenty of other pests (skunks, turkeys, raccoons and numerous birds) that you will need protection from down the line so field fencing is best. Insects can also be a problem. (I want to be able to staple this catalog together, not write a book, so keep an eye on the website for more pest information.)

Grapes do not need excellent soil or a lot of water. I have seen them thrive in sand, clay and rocks. They do need some nourishment however. Soil testing is a good idea. You can't make up for soil deficiencies if you don't know what they are. Drip irrigation is better for grapes than overhead sprinkling. I now prefer low travelling sprinklers. Moisture on the leaves from overhead sprinkling leads to leaf hoppers and mildew. Believe me, you don't want either one of those.

What grape vines really like is a lot of sunshine and a lot of air circulation. That is why they are trellised up off the ground. The best exposure is generally thought to be on rows running north and south. Other orientations however are common if they allow better air drainage. You can trellis in configurations that compensate for non-north-south rows. Avoid frost pockets. Grapes are very susceptible to spring frost. If the buds freeze, the canes will regenerate, but the crop may be set back too far to completely ripen. These grapes are very hardy. They will not die easily, but they need attention to grow in healthy directions and lead productive lives. Sounds almost like children, I know, but a little study on the topic can prevent a lot of pain from trial and error.

Some parts of my vineyard are on a gentle north slope. A south slope is generally better, but by the time the buds emerge in May, the

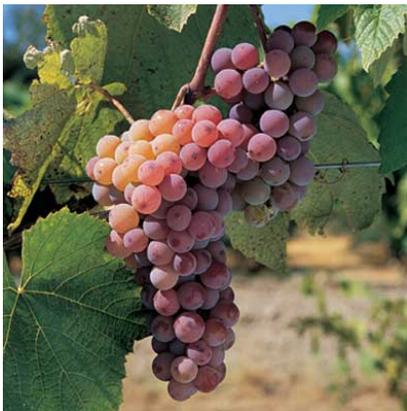


sun is already well on its way to the summer zenith and they get good light. In some ways, not having the soil warm too quickly, ensures later budding during frost-free weather. Planting with walls, buildings or cliffs to break the cold air from uphill or the northern sky also retains heat. The higher your elevation, the more attention you will need to bring in a crop. On the plus side, cool nights and warm days make for very complex and tasty wine.

Table Grapes

CANADICE

Candadice grapes were developed as a seedless table grape in Geneva New York in 1977. They are very hardy and resistant to disease and pests, though they can become infested with leaf hoppers if you don't protect them. They grow enthusiastically and have large clusters in a few short years. This is a good variety for this area and along with Reliance is more reliable than Red Flame.



Color	Pink
Use	Table
Season	Late September
Type	Americana
Vigor	Excellent

HIMROD

Himrod is the most popular grape in our family, mostly because it makes wonderfully sweet raisins with a little bite to them. Its extreme vigor means you need to allow plenty of room. Canes can grow 20 feet in a year. You have to set bounds, but leave room for them to breathe. They are seedless and make great table grapes. The wine is light and dry. The long languid clusters tend to loose grapes, so have a container under them when you pick.

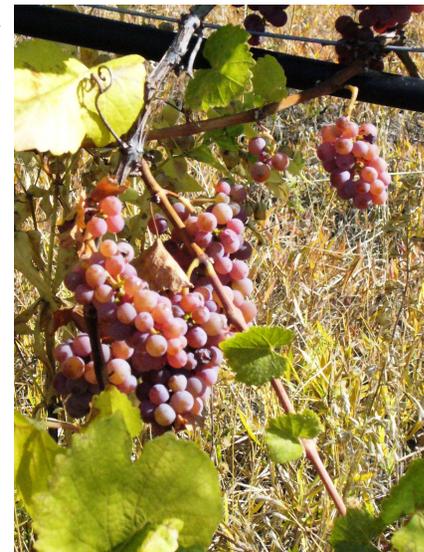


Color	White
Use	Table, Wine, Juice
Season	September
Type	French Hybrid
Vigor	Excellent

White Wine Grapes

GEWURZTRAMINER

This grape has big flavor and tiny berries. Even if you don't grow it, buy some at the store and try it. I remember the first time I made wine from it. Every time I tasted it to see how it was doing, I cursed the fact that it was still working and I couldn't drink it yet. It would take a good site and some patience to grow this grape for a pure varietal wine, but it would certainly be worth it.



Color	White
Use	Wine, Juice
Season	Late October
Type	Vinifera
Vigor	Moderate

GEISENHEIM

Geisenheim has deep roots in German Riesling. It's strong open vines and loose yellow clusters give it light, beauty and some immunity from disease. It does ripen later than other white varieties but the more the earth warms, the better it looks.



Color	White
Use	Wine
Season	Late October
Type	German Hybrid
Vigor	Moderate

MARECHAL FOCH

Marechal Foch is a hardy French Hybrid and Canada's biggest producing red variety. Give it good soil and water but don't let it get overgrown and it will yield large crops. Both the skins and the meat are red. Most red grapes have red skin and white meat. It ripens early and makes a very red wine with fruit flavor.



Color	Red
Use	Wine
Season	Late September
Type	French Hybrid
Vigor	Good

PINOT NOIR

Pinot Noir grapes make a fruit-forward lighter wine that excels in cooler climates. It produces good crops of big grapes, hence more juice per pound. This particular variety is more cold-hardy than others. It needs good soil, water and light. I have been making a highly-acclaimed vintage by blending it with Baco Noir.



Color	Red
Use	Wine
Season	Late October
Type	Vinifera
Vigor	Moderate

Juice Grapes

CATAWBA

Catawba is a red American grape variety used for wine as well as juice, jams and jellies. The grape can have a pronounced musky or "foxy" flavor. Catawba played an important role in the early history of American wine. During the early to mid-19th century, it was the most widely planted grape variety in the country and was the grape behind Nicholas Longworth's acclaimed Ohio sparkling wines that were distributed as far away as California and Europe.

Color	Pink
Use	Juice or Wine
Season	Late October
Type	Americana
Vigor	Good



CONCORD

This is a highly prized grape since pioneer days because it produces in abundance, is very cold-tolerant and is not as susceptible to insects and disease as wine grapes. It can be eaten fresh or made into juice. It is not commonly made into wine, though a sweet Kosher wine is made from Concord grapes. It has adapted to a wide variety of trellis configurations. It has seeds.

Color	Red
Use	Juice
Season	September
Type	Americana
Vigor	Good



Red Wine Grapes

BACO NOIR

Baco Noir is a very vigorous grape. Catalogs warn you not to give it too much good soil or water. But its loose clusters and long canes lessen problems with leaf hoppers and give it a head start in production. The wine is light and strong. I blend it with Pinot Noir to boost brix without adversely affecting the delicate flavor.



Color	Red
Use	Wine
Season	Late September
Type	French Hybrid
Vigor	Good

CABERNET FRANC

Cabernet Franc is always a key part of the famous Bordeaux Blends because it develops the good tannins that make wine improve with age. Our cold nights enhance those tannins. Another "Global Warming" grape, it appreciates good soil, water and heat. If you are serious about blending your own red wines, this grape can help.

Color	Red
Use	Wine
Season	Late October
Type	Vinifera
Vigor	Moderate



LEON MILLOT

Leon Millot is an up-and-coming French Hybrid. It ripens early, gets very sweet, bears heavily and makes great red wine. What more could you want? Give it a good site and decent care and you will reap big rewards.

Color	Red
Use	Wine
Season	Mid October
Type	French Hybrid
Vigor	Very Good



LUCIE KUHLMAN

Lucie Kuhlman grapes were developed the Alsace Lorraine mountainous area between France and Germany. Researchers at Washington State University because thought it was the perfect grape for NE Washington. It seems to just love it here. It starts easier than other grapes, does well in our glacial soils, doesn't mind the hot sun or cool nights, produces tons of grapes that ripen early and makes a full-bodied rich red wine. If you are going to bet your wine-making money on just one grape. This is the sure bet.

Color	Red
Use	Wine
Season	Late September
Type	French Hybrid
Vigor	Good

