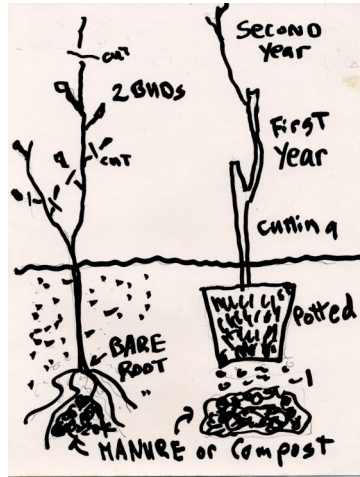### How to Plant Grapes

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. 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 each plant 2 gal./week. Stake the plant (I use 4' sections of 3/8" rebar) so that it can climb up to the cordon level (the main trellis wire, I put it 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 and the less likely it is to suffer from late frost.

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Northeast Washington Grape Catalog

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

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2023

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 The Grape Grower, by Lon Rombough. It is very complete with information on trellising, pests, varieties, starting cuttings and improving the soil. 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 vineyard 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 over leaf production, pruning canes and culling grape clusters. All of these measures limit quantity to improve quality. Another factor in wine making is that large batches are safer than small ones. Think of it this way, the larger the batch, the less surface per volume is exposed 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 feed per plant). For a minimum of 5 gallons therefore, figure 15 plants and almost 100 ft. of trellis.

FRONTENAC

Frontenac is an interspecific hybrid grapevine that is a result of research and cross-breeding by the University of Minnesota. It was released in 1996. The vines produce loose clusters of dark, highly acidic, high sugar berries. Frontenac is quite vigorous, extremely cold hardy (below -30C), highly resistant to downy mildew, and resistant to powdery mildew and botrytis. Extremely early ripening, dark red color, good acid and sugar plus disease resistance. This grape will produce winemaking quality sugars at higher elevations than any other variety we offer.
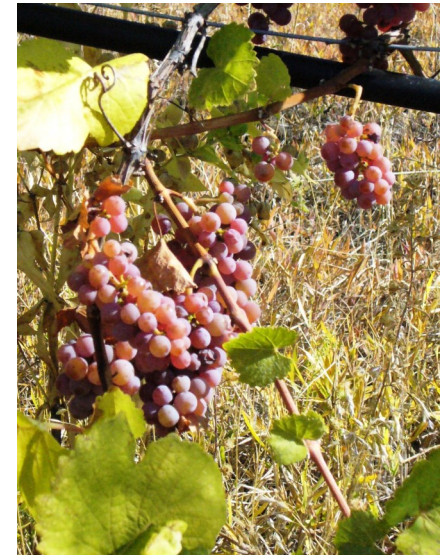
Color	Red
Use	Wine
Season	Early September
Type	Hybrid
Vigor	Good

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 takes a good site and some patience to grow this grape for a pure varietal wine, but it is certainly worth it.

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

FREDONIA

This grape is also known as Early Concord. The grapes are much bigger and it gets ripe two weeks sooner. It can be eaten fresh or made into juice or wine. It does have seeds but is very hardy and a good choice for an all-around home-grown variety in Northeast Washington. It grows large vines, so give it some space.

Color	Red
Use	Juice or Wine
Season	October
Type	Lambrusca
Vigor	Good

SIEGERREBE

The vine is suited to colder climates as bud-burst is late and fruit ripening is very early however due to these traits bird depredation is serious and attack by wasps can be a problem. The vines are fruitful and vigor is low with grape bunches being large, red in color and loosely packed. Siegerrebe is noted as the record holder for highest sweetness recorded in Germany. The wine tends to be very low in acid. The finished wine has an intense aroma reminiscent of Muscat and a flavor reminiscent of Gewürztraminer or strawberries. It is the favorite white wine we produce.

Color	White
Use	Table, Wine, Juice
Season	Late September
Type	Vinifera
Vigor	Good

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. I spinning downriggers spread water over the whole root system. 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 against 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. They grow enthusiastically and have large clusters in a few short years. This is a good variety for this area.

Color	Pink
Use	Table, Wine, Juice
Season	Late September
Type	Ameicana
Vigor	Excellent

BLACK MONUKKA

'Black Monukka' was received by the USDA ca. 1910 from England, where it had been acquired from India. Its true origin is not known; its name is thought to have originated from that of a Persian elongated grape, 'Munaqqa,' the name of which means "raisin."

These grapes are "seedless" (all seedless grapes have tiny seeds). The clusters are huge, often over a pound each. They make great raisins as well as good fresh eating and juice.

Color	Red
Use	Wine, Raisins
Season	August to Sept.
Type	East Indian
Vigor	Moderate

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 stock is more cold-hardy than other Pinot Noir cultivars. 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

White Wine Grapes

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 to bring light into the clusters.

Color	White
Use	Wine
Season	Mid October
Type	Vinifera
Vigor	Moderate

LUCIE KUHLMAN

Lucie Kuhlman grapes were developed in the Alsace Lorraine mountainous area bordering France and Germany. Researchers at Washington State University thought it was the perfect grape for NE Washington. It seems to just love it here. It starts more easily 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	Very Good

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

HIMROD

Himrod is the most popular grape in our family, mostly because it is seedless and makes sweet raisins . 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. The wine is light and dry.   The long languid clusters tend to lose grapes , so have a container under them when you pick.

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

RED FLAME

This is a highly prized seedless grape. It is familiar to most people because it is frequently found in grocery stores. Our stock has been grown locally for 20 years so it is proven to be cold hardy. A heavy-bearing table grape cultivar that keeps well in storage. It is a hybrid of Thompson Seedless, Cardinal, and several other Vitis vinifera cultivars. It produces large clusters of medium-large red grapes with a sweet flavor. It can be used to make raisins.

Color	Red
Use	Juice & Jelly
Season	September
Type	Americana
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 concentrated 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 content. 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. They do have seeds.

Color	White
Use	Juice, Wine
Season	September
Type	Americana
Vigor	Good

Red Wine Grapes

CABERNET FRANC

Cab Franc is a classic French wine grape often used in blends to add complex tannins to the taste. It ripens late but the tannins are available even when not at full sweetness. In this increasingly warm climate, this grape achieves full ripeness in late October.

True vinifera like these are more easily trained to trellis than hybrid grapes. Their canes reach straight up without as much lateral movement. They need good soil and water.

Color	Red
Use	Wine
Season	Late October
Type	Vinifera
Vigor	Good

BACO NOIR

Baco Noir is a very vigorous grape more well-known in the Northeast. 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. The wine ages well and the vine produces abundantly.

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

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. Some people say that this is their favorite wine. Early ripening makes it suitable for higher elevations.

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