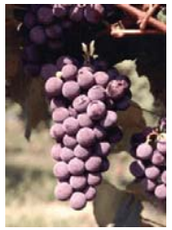

Catawba is an American *Vitis labruscana* type grape that was discovered by the Catawba river in North Carolina. The 180-day growing season in southern Missouri allows Catawba to ripen fully and avoid the high acid levels encountered in other eastern grape growing areas. The pinkish-blue berries are large and the clusters are medium in size. It has the characteristic "foxy" *labrusca* character. The vines are hardy and vigorous with susceptibility to several fungal diseases including black rot and downy mildew. Catawba ripens late, a couple of weeks after Concord. Catawba is a pinkish-blue grape that is processed as a white wine grape. It is not fermented on the skins so rice hulls are recommended for use in processing due to its "slip skin" characteristic. It makes a medium bodied, fruity, *labrusca* wine that is best made in a sweeter style. The wine is pink to orange in color.

Cayuga White is a hybrid wine grape released from the New York State Agricultural Experiment Station at Geneva in 1972. The clusters and berries are large and cluster thinning is recommended. The vines are vigorous and moderately winter hardy with susceptibility to several fungal diseases including black rot, downy mildew and anthracnose. Cayuga White should be harvested at about 15 to 17 degrees Brix sugar level in Missouri for the best quality wine. It is usually picked about two weeks before Concord. It has nice, fruity (citrus) notes and could be described as “Germanic” (Reisling-like) in style. It is light bodied and light green in color.

Chambourcin is a French-American hybrid blue-black wine grape with beautiful large loose clusters of medium-sized berries. The vines must be cluster thinned. The vine is low to moderately vigorous and is not reliably hardy in northern Missouri. Chambourcin is susceptible to several fungal diseases including powdery mildew and, to a lesser extent, downy mildew. Chambourcin ripens about the same time as Concord. It is processed as a red wine grape and is fermented on the skins. Chambourcin makes a high-quality, full-bodied, dry red wine that is moderately fruity, possibly with some subdued berry notes. The wine color is medium to dark red.

Chardonel is a high quality white hybrid wine grape released from the New York State Agricultural Experiment Station at Geneva, New York in 1996. It is a cross of Chardonnay by Seyval blanc and is very similar in flavor to its Chardonnay parent. It is a moderately vigorous and moderately cold hardy vine that is highly productive and requires cluster thinning to prevent overcropping and to achieve maximum quality. It has moderate- to large-sized clusters of medium-sized berries and is somewhat more rot resistant than its Chardonnay parent. It has been found to be somewhat susceptible to the root form of phylloxera and may benefit from grafting to a pest resistant rootstock.

Concord grapes were selected from the wild in the 1840s in Concord, Massachusetts. This American *Vitis labruscana* has the characteristic foxiness associated with *labrusca* grapes. Concord has medium-sized clusters of large berries. Uneven ripening of the berries can be a problem in warm climates. The vines are very winter hardy and vigorous. They are susceptible to powdery mildew and black rot. Concord ripens in early September at Mountain Grove in south-central Missouri. Concord is fermented on the skins, as recommended for red wine grapes. Since it is fermented on the skins, it does not need rice hulls in processing even though it is a "slip skin" *labrusca* type. Concord is best made into a sweeter style wine that is fruity and candy-like. To achieve this style, after fermentation on the skins, it should then be processed as a white wine. Concord is medium in body and is deep blue-purple in color.

Norton/Cynthiana is an American grape, *Vitis aestivalis*, which was found in 1835 near Richmond Virginia. Sometimes called Virginia seedling, it is the premium red wine grape in Missouri. There is some controversy as to the name. Some call the grape Norton and others Cynthiana, but most consider both one and the same. The clusters are small- to medium-sized with small blue-black berries. Norton is very hardy and extremely vigorous and often must be trained to a divided canopy training system. It is one of the most disease resistant grape varieties, with some resistance even to black rot. Norton is the latest ripening grape in Missouri, about two to three weeks after Concord. Norton is processed as a red wine and is fermented on the skins. Norton makes a dry red wine that is medium in body with some fruity overtones. It is very dark in color. Due to its high pH, high acid nature, it is not recommended for long aging (much longer than a year) by home winemakers.

St Vincent supposedly came from Philip Wagner’s Boordy Nursery in a shipment of vines to Lucian Dressel in Missouri. Lucian propagated it and sent it back to Wagner for further propagation and distribution. It is a red grape for wine with a large berry size and moderately-sized, loose clusters. It has high vigor and moderate to high degree of winter hardiness. The fruit matures late season. It should be cluster thinned and yield is high. The vine trains well to a cordon system with spur training. A good spray program is needed to control diseases. Loose clusters make it less susceptible to bunch rot. Wine quality is good. It is typically made into a dry, red wine or used for blending.

Seyval blanc is a French-American white hybrid grape with large greenish-yellow clusters and medium-sized berries. Cluster thinning is necessary to prevent overcropping. The vines are moderately vigorous and moderately hardy. It is susceptible to fungal diseases including powdery mildew and bunches are susceptible to rot. Seyval blanc ripens about two weeks before Concord. It is processed as a white wine and is not fermented on the skins. Seyval blanc makes a good all purpose neutral, crisp, white wine that is light to medium in body. It is light green to straw in color.

Traminette is a late mid-season, high-quality white winegrape released by the New York State Agricultural Experiment Station in Geneva, New York in 1996. It is a cross between Joannes Seyve 23.416 and Gewürztraminer and produces fruit and wine quality similar to its Gewürztraminer parent. Vines are vigorous, moderately cold hardy, and have a late bud burst, similar to that of Norton and Vignoles. It is moderately productive and does not require cluster thinning. It has a high percentage of *Vitis vinifera* in its background and grafting to pest-resistant rootstocks is recommended to overcome potential problems with the root form of phylloxera. The wines have floral and fruity aromas with a fruity, somewhat spicy flavor and are currently growing in popularity in Missouri and the Midwest.

Vidal blanc is a French-American hybrid grape. It has large clusters of medium to small size berries with small russet dots on them. Vines should be cluster thinned. The vines are moderately winter hardy and susceptible to several fungus diseases including powdery mildew and anthracnose. Vidal blanc is harvested about a week or two before Concord. The clusters resist rot and can stay on the vine for a longer period of time compared to Seyval blanc. Vidal blanc is processed as a white wine grape and is not fermented on the skins. Vidal blanc makes a very good white wine with fruity and floral notes. It can be describes as "Germanic" in style and is light green to straw in color.

Vignoles is a French-American hybrid grape variety that is commonly grown for wine production in the Mid-Atlantic and Midwest states including Missouri. This is a white wine grape that is used to produce a variety of different wines from dry white to sweet dessert wines. It is a woody, deciduous, tendril-climbing vine that grows well in Missouri. Panicles of fragrant, greenish flowers in spring bloom later than most wine grape varieties, thus making this variety less susceptible to damage from late frosts. Flowers are followed by clusters of small green grapes that ripen in mid-season. Large, shallowly-three-lobed, green foliage.

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In cooperation with the
Missouri Agricultural Statistics Service

Missouri Grape Facts

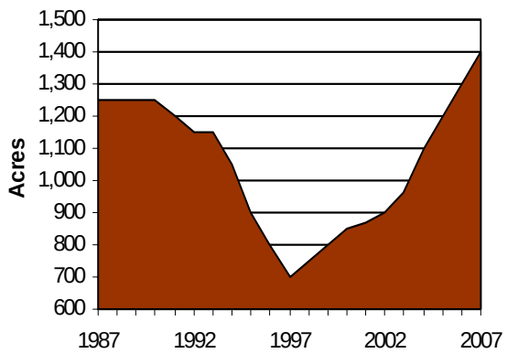
MISSOURI WINES™

February 2008

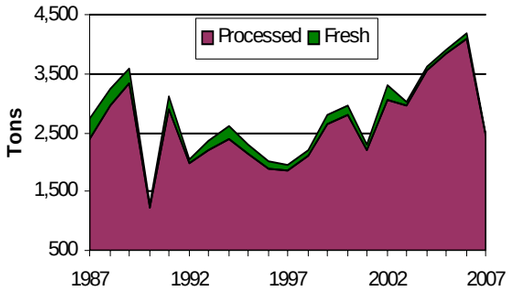
Bearing Acreage and Yield
by State, 2005 - 2007

State	2005	2006	2007	2005	2006	2007
	acres			*tons per acre*		
AZ	400	400	400	2.50	2.25	2.75
AR	750	700	750	2.53	3.29	0.67
CA	800,000	797,000	797,000	8.70	7.18	7.40
GA	1,100	1,100	1,100	3.18	2.64	2.64
MI	14,200	14,200	14,100	7.23	2.29	7.09
MO	1,200	1,300	1,400	3.25	3.21	1.79
NY	31,000	31,000	34,000	5.74	5.00	5.29
NC	1,300	1,300	1,400	3.00	3.52	2.29
OH	2,200	2,200	2,300	3.86	1.41	3.30
OR	11,800	12,600	13,000	2.29	2.73	2.92
PA	12,000	12,100	12,100	7.50	6.78	6.94
TX	2,900	2,900	2,900	3.34	2.45	1.69
VA	2,000	2,100	2,300	2.80	2.95	2.17
WA	54,000	55,500	56,500	7.69	5.69	7.06
US	934,850	934,400	939,250	8.36	6.82	7.16

Grape Bearing Acres
Missouri 1987 - 2007



Grape Production By Utilization
Missouri, 1987 - 2007



Total Utilized Production
by State, 2005 - 2007

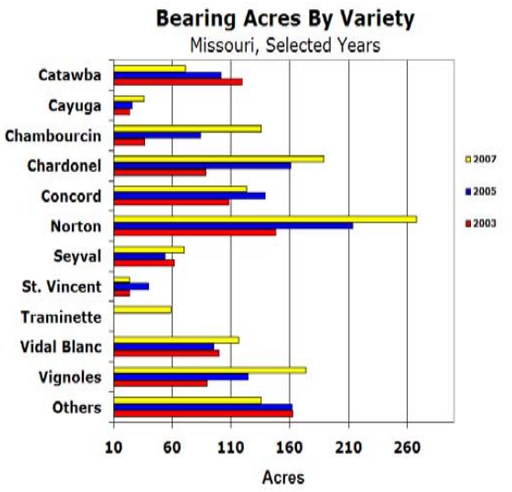
State	2005	2006	2007
		tons	
AZ	1,000	900	1,100
AR	1,900	2,200	500
CA	6,963,000	5,726,000	5,901,000
GA	3,500	2,900	2,900
MI	102,700	27,500	100,000
MO	3,900	4,170	2,500
NY	178,000	153,000	180,000
NC	3,900	4,480	3,200
OH	8,500	3,100	7,600
OR	25,000	34,400	38,000
PA	90,000	82,000	84,000
TX	8,500	3,200	4,100
VA	5,600	6,000	4,750
WA	415,000	316,000	399,000
US	7,810,500	6,365,850	6,728,650

Price and Value
by State, 2005 - 2007

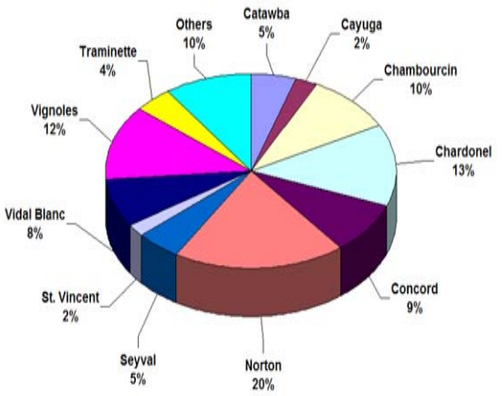
State	Price			Value of Production		
	2005	2006	2007	2005	2006	2007
	dollars per ton			*thousand dollars*		
AZ	538	832	1/	538	749	1/
AR	539	621	1/	1,024	1,366	1/
CA	459	524	511	3,197,820	2,999,958	3,012,848
GA	1390	1270	1200	4,850	3,690	3,477
MI	210	340	268	21,518	9,357	26,834
MO	774	698	932	3,017	2,912	2,331
NY	216	264	273	38,535	40,394	49,222
NC	937	1030	1260	3,653	4,624	4,040
OH	311	625	393	2,643	1,936	2,985
OR	1680	1750	1800	42,000	60,200	68,400
PA	214	251	249	19,221	20,607	20,913
TX	1250	1200	1160	10,625	3,855	4,751
VA	1360	1440	1400	7,616	8,640	6,650
WA	340	460	443	141,035	145,380	176,918
Oth Sts			791			1,265
US	447	519	502	3,494,095	3,303,668	3,380,634

1/ Included in other states to avoid disclosure of individual operation.

Bearing Acres By Variety
Missouri, Selected Years



Variety as Percent of Total Bearing Acres
Missouri, 2007



Bearing Acres By Variety
Missouri, Selected Years

Variety	2003		2005		2007	
	Bearing Acres	% of Total	Bearing Acres	% of Total	Bearing Acres	% of Total
Catawba	119.1	12.4	101.6	8.5	71.1	5.1
Cayuga	23.2	2.4	25.8	2.1	35.6	2.5
Chambourcin	36.5	3.8	83.9	7.0	135.6	9.7
Chardonel	88.4	9.2	160.8	13.4	188.9	13.5
Concord	107.9	11.3	139.1	11.6	123.2	8.8
Norton	148.2	15.5	213.5	17.8	268.2	19.1
Seyval	61.7	6.4	53.8	4.5	69.9	5.0
St. Vincent	23.3	2.4	40.0	3.3	23.2	1.7
Vidal Blanc	99.6	10.4	95.3	7.9	116.3	8.3
Vignoles	89.6	9.3	124.4	10.4	173.7	12.4
Traminette					58.8	4.2
Others	162.5	16.9	161.8	13.5	135.5	9.7
Total	960	100.0	1,200	100.0	1,400	100.0