

'Alden'



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Synonyms: NY 13035 (1, 3).

Pedigree: 'Ontario' x 'Grosse Guillaume' (1, 3).

Origin: Geneva, New York. New York State Agricultural Experiment Station, Cornell University. Developed by Richard Wellington (1, 3, 6).

Cross/Selection/Test: Cross made in 1925; selected in 1932; tested as NY 13035 (1, 3, 6).

Introduction: 1952 (1, 3, 6).

Type: Interspecific hybrid (includes *V. labrusca* and *V. vinifera*) (3).

Color: Black

Berry: Large and ellipsoidal (1). Average berry weight is 4.8 g/berry (4). Slater et al. (6) described the berries as reddish-black in color with a heavy bloom, causing the fruit to appear nearly black. They also report that the skin is medium in thickness; moderately adherent and occasionally cracks (although not seriously). They added that the flesh is firm, meaty and tender with a pleasant flavor.

Cluster: Medium size (.48 lb/cluster average) (2); short, conical and shouldered; usually loose, but occasionally has medium compactness (6).

Viticultural Characteristics: Slater et al. (6) described the vine as strong and vigorous with a procumbent growth habit. They reported that the vines are productive, with a tendency to overbear and cautioned that overloaded vines may not mature their fruit, resulting in low sugar and quality. Also, overloaded vines may fail to recover normal vigor, so careful pruning is essential. Reisch et al. (4) recommend cluster thinning to increase cluster compactness and permit even ripening. One hundred days from bloom to harvest (2). It is adapted to a wide range of soils (1).

Disease/Pests: Reisch et al (4) reported 'Alden' as rated as moderately susceptible to Botrytis bunch rot, and powdery mildew; slightly susceptible to crown gall and downy mildew; and it is uncertain if it is susceptible to Eutypa dieback and Phomopsis cane and leaf spot. They added that it is not sensitive to injuries from sulfur applications.

Wine Quality and Characteristics: Not typically used as a wine grape.

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Season: Midseason (2).

Cold Hardiness: Moderately hardy (-10° F to -20° F) (2, 4).

Use: Table, juice, wine and raisin. Recommended for home use and local markets (1).

Notes: Among the largest of American cultivar grapes. Comparatively low acid so it tastes sweet at lower sugar than other varieties (5).

Literature Cited

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5. Rombough, L. 2002. The Grape Grower: A Guide to Organic Viticulture. Chelsea Green Publishing, White River Junction, VT. p. 181.
6. Slater, G., J. Watson and J. Einset. 1962. Grape varieties introduced by the New York state agricultural experiment station 1928-1961. Information Bulletin 794. New York State Agricultural Experiment Station. Cornell University.