

'Baco noir'



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Synonyms: Baco No. 1 (in 1910), Bacoï, Bago, Bakon, Bako Speiskii, Baco 24-23 (7).

Pedigree: 'Folle Blanche' (*V. vinifera*) x *V. riparia* (2, 5).

Origin: Bilus, Landes, France by Francois Baco (2, 5).

Cross/Selection/Test: Cross made in 1902; tested as Baco 24 -23 (2).

Introduction: Brought to United States in 1951; Canada in 1955 (2).

Type: Interspecific hybrid (includes *V. vinifera*; *V. riparia*) (7).

Color: Black

Berry: Small in size and round in shape; skin black; soft pulp and herbaceous taste (5). Berries are high in acids but low in tannins (8).

Cluster: Small to medium; cylindrical and compact (2, 5).

Viticultural Characteristics: Domoto (4) described the cultivar as being very vigorous and having a semi-procumbent growth habit. He stated that early bud break makes it susceptible to injury from late spring frost damage and that cluster thinning is usually not needed. Galet (5) added that long cane pruning may be needed in order to obtain a satisfactory yield since the clusters rarely weigh more than .33 lb. Domoto (4), Nonnecke (8), and Reisch et al. (9) report that 'Baco noir' does best on heavy soils, growing well even in poorly drained soils. Reisch et al. (9) also added that excessive vigor often occurs on light soils, increasing the risk of winter injury.

Disease/Pests: 'Baco noir' is rated as highly susceptible to black rot and crown gall (1, 3, 4, 9); moderately susceptible to Botrytis bunch rot (1, 3, 4), Eutypa dieback and powdery mildew (1, 3, 4, 9) and slightly susceptible to anthracnose (1, 3, 4) downy mildew and Phomopsis cane and leaf spot (1, 3, 4, 9). Reisch et al (9) and Domoto (4) rated it as slightly susceptible to Botrytis bunch rot. It is reported as not prone to injuries from sulfur (1, 3, 4, 9) and it's unknown whether it's prone to injuries from copper (1, 3, 4). It is sensitive to attack by soil-borne virus diseases (9) and is attractive to birds (8).

Wine Quality and Characteristics: Highly acid and deeply colored wine that is often low in tannin content (9); sometimes said to have a herbaceous taste (5). Light to medium bodied, it blends well with varieties of less color (10). Regarded by some as a good if rustic substitute for

'Baco noir'

Cabernet Sauvignon, particularly if given a suitable finish (such as oak); it's also capable of aging and sometimes requires it (6).

Season: Midseason (4)

Cold Hardiness: Moderately hardy (-10° to -15° F) (4)

Use: Often used for wine, arbor-type plantings (2)

Notes: Considered for trial only in upper Midwest (8)

Literature Cited

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