

# 'Buffalo'



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**Synonyms:** NY 10830 and Early Steuben (5).

**Pedigree:** 'Herbert' x 'Watkins' (1, 5).

**Origin:** Geneva, New York. New York State Agricultural Experiment Station. Bred by Richard Wellington (1, 5).

**Cross/Selection/Test:** Cross made in 1921; selected in 1928; tested as N.Y. 10830 (1).

**Introduction:** 1938 (1, 5).

**Type:** Interspecific hybrid (includes *V. labrusca*; *V. vinifera*) (5).

**Color:** Black

**Berry:** According to Slater et al. (7) 'Buffalo' has medium sized berries (but can vary in size), which are spherical to slightly ellipsoidal in shape and reddish-black in color with heavy bloom. They also described the medium thick, tough skins as having a slight acidic flavor; and the flesh as greenish, translucent, tender and juicy with a sweet and spicy *labrusca* flavor. Sugar content can be high, with 23.4° Brix having been recorded.

**Cluster:** Medium to large in size; conical and shouldered; frequently long and usually loose but occasionally well filled (7). Average cluster weight as reported by Reisch et al. (5) was .31 lb.

**Viticultural Characteristics:** Slater et al. (7) described 'Buffalo' as vigorous and having a procumbent growth habit. They noted it is productive with a tendency to overbear. Brittleness of cluster rachises can be a problem (6). Eighty five days from bloom to harvest (2).

**Disease/Pests:** Reported to be highly susceptible to powdery mildew; moderately susceptible to downy mildew and Botrytis bunch rot; and slightly susceptible to crown gall (3, 6) Reisch et al. noted it has considerable resistance to black rot (6), but Double A Vineyards (4) rates it as moderately susceptible. Not sensitive to injuries from sulfur applications (3, 5) and unknown for copper (3).

**Wine Quality and Characteristics:** Not typically used for wine.

**Season:** Early Midseason (2).

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**Cold Hardiness:** Hardy (-15° to -20° F) (3).

**Use:** Table, juice and jelly.

**Notes:** Fruit is of excellent quality, retaining its flavor even when harvesting is delayed, and keeps well in storage (6).

## Literature Cited

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7. 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.