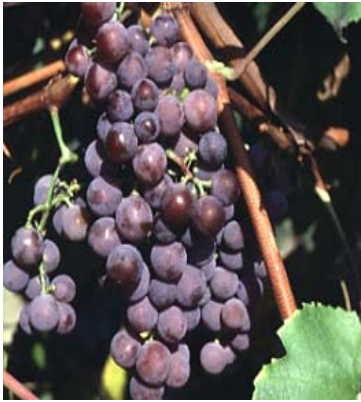


# 'Catawba'



www.nysaes.cornell.edu

**Synonyms:** 'Arkansas', 'Catawba Rosa', 'Cherokee', 'Fancher', 'Lincoln', 'Merceron', 'Michigan', 'Municipale Red', 'Omega', 'Red Muncy', 'Rose of Tennessee', 'Saratoga', 'Singleton', 'Tekomah', 'Tokay' (7).

**Pedigree:** Uncertain

**Origin:** The origin of 'Catawba' is not completely known, but it's been documented that John Adlum from the District of Columbia took cuttings in 1819 from the vineyard of Mrs. Scholl of Clarksburgh, MD (6).

**Introduction:** circa 1823 (6).

**Type:** Interspecific hybrid (including *V. labrusca*; *V. vinifera*) (7).

**Color:** Red

**Berry:** Hedrick et al. (6) consider the berries intermediate in size with an oval to roundish shape. They describe the color as a dull purplish-red, covered with moderate amount of lilac bloom; and the skin as rather thick and adhering to the pulp slightly with no pigment and having a slightly astringent taste. They add that the flesh is green, translucent and slightly tough to soft. Reisch et al. (8) noted the spicy flavored slipskin has a pronounced *labrusca* flavor.

**Cluster:** Hedrick et al. (6) describe the clusters as being medium to large in size; rather long and usually broad. They added that the clusters are nearly cylindrical to tapering; single shouldered to sometimes double shouldered; and rather loose to compact. Average cluster weight .26 lb (2).

**Viticultural Characteristics:** According to Domoto (3), 'Catawba' vines are moderately vigorous and have a procumbent growth habit. He added the vines are quite productive and recommends cluster thinning. 'Catawba' requires favorable sites with long growing seasons and may ripen too late for many areas (8), as it requires One hundred twenty days from bloom to harvest (2).

**Disease/Pests:** 'Catawba' is rated as highly susceptible to black rot, downy mildew and Phomopsis cane and leaf spot; moderately susceptible to powdery mildew and slightly susceptible to Botrytis bunch rot, crown gall and Eutypa die back (1, 2, 3, 8). It is also reported to be not sensitive to sulfur but somewhat sensitive to injury from copper when applied under cool, slow drying conditions (1, 2, 3, 8). Bordelon et al (1) reports that it is moderately susceptible to anthracnose. Reisch et al. (8) noted that it experiences foliar injury in areas where ozone pollution occurs.

# 'Catawba'

**Wine Quality and Characteristics:** Tends to make somewhat “foxy” sweet white, red, rosé and dessert wines (5). Many Eastern wineries also make sparkling and ice style wines. High acidity may be a problem in some years (8), but this can be modified by blending with other wines (5). Early harvesting helps lessen the *labrusca* flavor.

**Season:** Late (3).

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

**Use:** Wine, jam, jelly, juice production, fresh market sales.

**Notes:** It's been said that if 'Catawba' had not come along when it did, it's quite probable that Eastern grape growing would have lagged many years (4). Keeps well after harvest, often until late December (9).

## Literature Cited

1. Bordelon, B, M. Ellis, and R. Weinzerl (editors). 2008. Midwest commercial small fruit & grape spray guide. (Univ. Arkansas Coop. Ext. Ser.; Univ. of Illinois Ext. ICSG3-08; Purdue Ext. ID-169; Iowa St. Univ. Ext. PM 1375; Kansas St. Univ. Ag Expt. Sta. & Coop Ext. Ser. S-145; Univ. of Kentucky Coop. Ext. Ser. ID-94; Univ. of Missouri, Missouri St. Univ. MX37; Univ. of Nebraska-Lincoln Ext.; Ohio St. Univ. Ext. 506B2; Oklahoma Coop. Ext. Ser. E-987; W. Virginia Univ. Ext. Ser. 865). *On:* <http://www.hort.purdue.edu/hort/ext/sfg/>.
2. Dami, I., B. Bordelon, D. Ferree, M. Brown, M. Ellis, R. Williams, and D Doohen. 2005. Midwest grape production guide. Ohio State University Extension Publication 919-05. *On:* <http://ohioline.osu.edu/b919/0010.html>.
3. Domoto, P. 2008. Grape cultivars for consideration in Iowa. *On:* <http://viticulture.hort.iastate.edu/info/pdf/cultivars08.pdf>.
4. Gladwin, F.E. 1931. A history of grape-growing in the eastern United States: part IV. *Rural New Yorker*, vol. XC, no.5 159. May 9, 1931. p. 565.
5. Hawkins, A.J. 2007. Super gigantic Y2K winegrape glossary: <http://wineloverspage.com/wineguest/wgg.html>.
6. Hedrick, U.P., N.O. Booth, O.M. Taylor, R. Wellington, and M.J. Dorsey. 1908. *The Grapes of New York*. Report of the New York Agricultural Experiment Station for the year 1907. J.B. Lyon Company, Albany, New York. Pp. 203-207.
7. National Grape Registry (NGR) website: <http://ngr.ucdavis.edu/>. Supported by University of California Agriculture and Natural Resources, Services, and National Clonal Germplasm Repository of the USDA Agricultural Research Service.
8. Reisch, B.I., R.M. Pool, D.V. Peterson, M.H. Martens, and T. Henick-Kling. 2000. Wine and juice grape varieties for cool climates. Information Bulletin 233. Cornell Cooperative Extension. *On:* <http://www.nysaes.cornell.edu/hort/faculty/reisch/bulletin/wine/index2.html>.
9. Whealy, K. 1993. Fruit, berry and nut inventory. Seed Saver Publications, Decorah, IA. p.335.