

'Chontay'



John Marshall

Pedigree: 'Massasoit' x 'Beta' (1, 3).

Origin: Brookings, SD by N. E. Hansen, South Dakota Agricultural Experiment Station (1).

Introduction: 1925 (1).

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

Color: Black (3).

Berry: Medium sized and slightly oblong; skin bluish-purple; spicy and fruity (2)
Seeds separate easily from flesh (1).

Cluster: Medium sized, slightly loose and conical in shape (2).

Viticultural Characteristics: Vigorous and procumbent growth habit (2).

Disease/Pests: Quite disease resistant; some susceptibility to anthracnose (2)

Wine Quality and Characteristics: According to Marshall (2), 'Chontay' is not regarded as a wine grape as the wine flavor is very strong and unpleasant. He added that even when made as a rosé, it tends to have a strong, unpleasant flavor and is rather pale and orangish in color.

Season: Early to mid-September in southeastern Minnesota (2).

Cold Hardiness: Very cold hardy (below -20° F) (2).

Use: Table grape with flavor comparable to Steuben. Flavor may become too strong if left to over ripen (2).

Notes: Said to be hardier than 'Bluebell' (2).

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Literature Cited

1. Brooks, R.M., and H.P. Olmo. 1997. The Brooks and Olmo Register of Fruit & Nut Varieties. ASHS Press, Alexandria, VA, USA.
2. Marshall, J., Great River Vineyard and Nursery, Lake City, MN. *Personal communication* (2008).
3. 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.