

'LaCrosse'



Iowa State University

Synonyms: E.S. 294 (6).

Pedigree: (Minn. #78 x Seibel 1000) x 'Seyval blanc' (6).

Origin: Osceola, Wisconsin. Bred by Elmer Swenson (6, 9).

Introduction: 1983 (6, 9).

Type: Interspecific hybrid (includes *V. labrusca*; *V. lincecumii*; *V. riparia*; *V. rupestris*; *V. vinifera*) (6).

Color: White

Berry: Medium; yellow-green, spherical with tender and juicy pulp (9). Thin skinned and subject to leaking (3).

Cluster: More cylindrical than cone shaped; tight, medium-small (average cluster weight is .25 lb) (9).

Viticultural Characteristics: Vigorous; somewhat open and semi-upright growth habit (9). Domoto (3) indicated that it has mid-season bud break and the secondary buds are productive. He found that with few tendrils it has a tendency to lay down in a VSP training system and shoots may need to be secured. He reported that it seems to have good tolerance to 2,4-D, but is susceptible to injury from dicamba (3, 4). One hundred four days from bloom to harvest (2).

Disease/Pests: 'LaCrosse' is rated as highly susceptible to black rot (1, 2, 3), and *Botrytis* bunch rot (1, 2, 3, 8), moderately susceptible to downy mildew (1, 2, 3), and powdery mildew (1, 2, 3, 8); and slightly susceptible to anthracnose (1, 3). Reisch et al (8) considers it slightly susceptible to downy mildew. Bordelon et al (1) rates it as moderately susceptible to *Phomopsis* cane and leaf spot, but Domoto (3) and Reisch (8) are uncertain. It's uncertain if it is susceptible to crown gall or *Eutypa* dieback (1, 2, 3, 8). It is not sensitive to injuries to applications from sulfur or copper (3).

Wine Quality and Characteristics: Plocher and Parke (7) report that depending on wine style, descriptions of aromatics in 'LaCrosse' wines range from pear, apricot and slightly Muscat to citrus and floral. They state that 'LaCrosse' wines have proven to be good as varietals and also have been valuable as blending components for lighter wines, as it adds body and finish. They feel the best wines from 'LaCrosse' have been dry

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whites fermented in oak, with the acidity softened by malolactic fermentation and that some excellent, fruity, semi-dry wines have also been made.

Season: Early Midseason. Early September to Mid-September in Minnesota (9). At four Iowa State University research sites in 2007, 'LaCrosse' was harvested during the last week of August (4, 5).

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

Use: Wine, juice.

Notes: Plocher and Parke (7) note that 'LaCrosse' is a sister to 'St. Pepin' and were named after the Wisconsin city on the Mississippi river.

Literature Cited

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