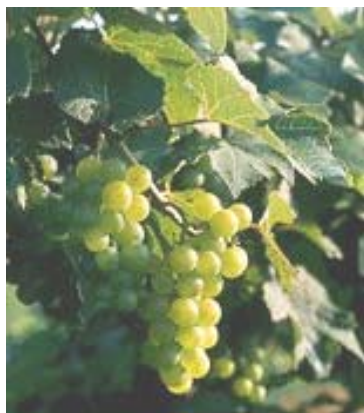


'Louise Swenson'



Tom Plocher

Synonyms: E.S. 4-8-33 (4).

Pedigree: E.S. 2-3-17 x 'Kay Gray' (1, 4, 6).

Origin: Osceola, Wisconsin. Bred by Elmer Swenson (1, 4, 6).

Cross/Selection/Introduction: Cross made in 1980; selected in 1984; introduced in 2001 (1).

Type: Interspecific hybrid (includes *V. labrusca* and *V. riparia*) (7).

Color: White (4)

Berry: Medium sized (average berry weight is around 3 g); and round (1, 6). Yellow-gold when fully ripe (1). Soluble solids rarely exceed 20° Brix, even if left to hang past midseason (1, 6).

Cluster: Small to medium in size (average cluster weight is .23 lb) (1, 6); slightly loose with no shoulder (1); conical and compact; with clusters hanging free of tendrils (6).

Viticultural Characteristics: 'Louise Swenson' has a trailing to semi-upright growth habit which does well on a bilateral cordon (1). Plocher and Parke (6) report it has moderate vigor with a relatively late bud break. They also note that it has shown some sensitivity to droughty conditions and may benefit from irrigation in dry, sandy soils in dry years. Cluster thinning not needed (2). Some consider it a smaller vine, that closer spacing is ok, and that it's somewhat slow to become established (3).

Disease/Pests: Disease resistance generally very good; some susceptibility to anthracnose (6). At the University of Minnesota Horticultural Research Center vineyard, 'Louise Swenson' showed very good resistance to black rot, downy mildew and phylloxera and had moderate resistance to powdery mildew (3).

Wine Quality and Characteristics: Said to be reminiscent of a white burgundy (1). Plocher and Parke (6) report that in trials, wine is described as light bodied and with a delicate "floral and honey" aroma. They added that it tends to have moderate acidity usually needing no reduction.

'Louise Swenson'

Plocher (5) mentions that he typically picks 'Louise Swenson' at 19° to 20° Brix, but in 2007, it ripened to 21.8° Brix by September 6th. He said the wine had pear, banana, honey and pollen aromas and also had more body than usual, so he needed to add tartaric acid back in, as it finished too low after cold stabilization.

Season: Early midseason (5)

Cold Hardiness: Very hardy (has survived -27.4° F when observed at sites in southern Minnesota and western Wisconsin and has suffered little winter injury at -40°F) (1).

Use: Wine and table.

Notes: Named for Elmer Swenson's wife, Louise (1).

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6. Plocher, T., and B. Parke. 2001. Northern Winework. Northern Winework, Inc. Hugo, MN. pp. 161-162.
7. Swenson, E.P. 1985. Wild *Vitis riparia* from northern United States and Canada. A breeding source of winter hardiness in cultivated grapes. A background of the Swenson hybrids. Fruit Varieties Journal 39(1):28-31.