

'Niagara'



www.nysaes.cornell.edu

Synonyms: 'Niagara White' (7) also known as 'White Concord' (10).

Pedigree: 'Concord' x 'Cassady' (2, 6, 7).

Origin: New York, USA.

Introduction: 1882 by the Niagara Grape Company of Lockport, Niagara County, New York. (1) Originated by C. L. Hoag and B.W. Clark and placed on the grape list of the American Pomological Society in 1885 (6).

Type: Includes *V. labrusca* and *V. vinifera* (7).

Color: White

Berry: Hedrick et al. (6) describe the 'Niagara' berry as medium to large; slightly oval; light green changing to a pale yellowish-green as it ripens and covered with a thin gray bloom. They indicate the skin is thin and tender, adhering somewhat to the pulp, contains no pigment, and is slightly astringent. Also according to Hedrick et al. (6), the flesh is light green, translucent, juicy, moderately tender, foxy sweet next to the skin and tart at the center.

Cluster: Medium to large; tapering to cylindrical and often single shouldered and moderately compact (6). 0.35 lb average cluster weight (3).

Viticultural Characteristics: Procumbent growth habit (3); moderately to highly vigorous and productive (5). One hundred ten days from bloom to harvest (3).

Disease/Pests: 'Niagara' is rated as highly susceptible to black rot, downy mildew and Phomopsis cane and leaf spot (1, 3, 4, 8); moderately susceptible to crown gall (1, 3, 8) and powdery mildew (1, 3, 4, 8); and mildly susceptible to Botrytis bunch rot and Eutypa dieback (1, 3, 4, 8). Bordelon et al (1) however, considers it slightly susceptible to crown gall. They and Domoto (4) rate it as moderately susceptible to anthracnose, while Dami et al (3) considers it slightly susceptible to anthracnose. It is not sensitive to injuries from sulfur applications (1, 3, 4, 8) but copper applied under cool, slow drying conditions may cause injury (1, 3, 4).

'Niagara'

Wine Quality and Characteristics: Used to create fruity white wines with strong “grapey” flavor, at its best when blended with a neutral white wine (5). Acidity is lower than for most other American varieties (8).

Hedrick et al. (6) note that the foxiness is highest just after fruit is picked and is usually better flavored after having been stored for a few days. They indicate that the flavor is not at its best unless grapes are fully ripe.

Season: Late Midseason (just ahead of Concord) (6).

Cold Hardiness: Moderately hardy (-10° F to -15°F) (8). Hedrick et al. (6) indicated that 'Niagara' cannot be relied upon (without winter protection) where it falls much below 0° F.

Use: Juice, table, wine. Because of its excessive vigor, it's often used for arbors (9).

Notes: Some consider it the foxiest of all native grown varieties (6).

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. Bradt, O.A., R. F. Crowther, G. Hostetter, A. Neff, J. Monroe, and R. Moyer. *circa* 1975. Grape cultivar descriptive catalog. The Ontario Grape Research Committee. Vineland, Ontario, Canada. pp. 1, 2.
3. 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>.
4. Domoto, P. 2008. Grape cultivars for consideration in Iowa. *On:* <http://viticulture.hort.iastate.edu/info/pdf/cultivars08.pdf>.
5. Hawkins, A.J. 2007. Super gigantic Y2K winegrape glossary. *On:* <http://www.wineloverspage.com/wineguest/wgg.html>

'Niagara'

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. 359-362.
7. National Grape Registry (NGR) website: <http://ngr.ucdavis.edu/>. Supported by University of California Agriculture and Natural Resources, Services, and the 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. Rombough, L. 2002. The Grape Grower: A Guide to Organic Viticulture. Chelsea Green Publishing, White River Junction, Vermont. p. 189.
10. Weeks Berry Nursery. *On:* <http://www.weeksberry.com/graped.html>.