

'St. Pepin'



Mark Hart

Synonyms: Elmer Swenson 282, E.S 282 (5).

Pedigree: (Minnesota #78 x Seibel 1000) x 'Seyval blanc' (5, 6, 8).

Origin: Osceola, Wisconsin. Bred by Elmer Swenson (1, 5, 6).

Introduction: 1983 (1) Plant patent 5771 assigned in 1986 to Swenson Smith Vines (7).

Type: Interspecific hybrid (includes *V. labrusca*; *V. lincecumii*; *V. riparia*; *V. rupestris*; *V. vinifera*) (5).

Color: White

Berry: Spherical and small to medium in size; ripens evenly (8). Has a slipskin and tender flesh; pink juice (1).

Cluster: Medium to large in size and conical in shape; moderately loose (8).

Viticultural Characteristics: Swenson (8) described the 'St. Pepin' vine as vigorous with an upright growth habit and somewhat open canopy. He also stated that 'St. Pepin' is productive and fruit holds well on the vine with no shattering (shelling). The flowers are imperfect flowers (pistillate) and not self-pollinated so it needs to be planted near perfect flowering vines for cross-pollination to occur (8). Fruit set and low yields can be an issue (2).

Disease/Pests: 'St. Pepin' is rated as highly susceptible to powdery mildew; moderately susceptible to Botrytis bunch rot; and slightly susceptible to downy mildew (2, 7). Hart (3) reported that 'St. Pepin' is moderately susceptible to downy mildew, powdery mildew; and a low susceptibility to anthracnose and black rot. He has not seen Botrytis bunch rot (but does not typically see it on any cultivars at his location in northern Wisconsin) and stated that crown gall has not been a concern. Also, Hart has not observed injuries from sulfur or copper spray applications.

Wine Quality and Characteristics: Very fruity, comparable to many German style white wines and often has a mild *labrusca* flavor (8). Some northern growers are also making quality ice wine from it. Swenson also reported that 'St. Pepin' typically has low acidity and that average sugar content ranges from 17.6° to 21.0° Brix (depending upon the location).

The 2006 harvest data from the University of Minnesota's horticultural research vineyard show 'St. Pepin' had somewhat high soluble solids at 21.8° Brix; moderate pH at 3.26; and had low titratable acidity at 6.28g/liter (4).

‘St. Pepin’

Season: Early Midseason. Mid to late September at Excelsior, Minnesota (8).

Cold Hardiness: Swenson (8) reported ‘St. Pepin’ as hardy (-15° F to -20° F). The predicted temperature of 50% primary bud kill (LTF₅₀) was -32° F., with no apparent injury to the trunks (8). Some bud injury can be expected at temperatures below 25° F (6).

Use: Wine, table and juice.

Notes: Sister seedling of ‘LaCrosse’ (but not as hardy) (1).

Literature Cited

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