

'St. Vincent'



Iowa State University

Pedigree: Uncertain, but may be a chance seedling resulting from a cross between 'Pinot Noir' and 'Chambourcin', both of which were growing next to each other in the vineyard (7).

Origin: Augusta, Missouri. Discovered in 1973 by Scott Toedesbusch, who was managing a vineyard owned by Lucian Dressel. Cuttings were sent to Philip Wagner, who propagated them and was the first to sell the vines commercially (7, 8).

Introduction: Added to the list of approved grape variety names in 2006 (8).

Type: Assumed to be an interspecific hybrid, but the species are unknown. However, Wagner (7) reported that several tests confirmed the presence of monoglucoside pigments (exclusive to *vinifera*); so 'St. Vincent' does consist of *V. vinifera*, the other species are unknown.

Color: Blue

Berry: Large (3) and deep purple in color (2).

Cluster: Moderate size; loose (7) and conical (2). Based on average of four Iowa State University research sites in 2007, cluster weight was .41 lb (5).

Viticultural Characteristics: Domoto (4) described the 'St. Vincent' vine as moderately vigorous and having an upright growth habit. He indicated that cluster thinning may be needed in some years and added that it has good tolerance to 2,4-D, but is susceptible to dicamba.

Disease/Pests: Domoto (4) reported 'St. Vincent' as being moderately susceptible to black rot, Botrytis bunch rot, downy mildew and powdery mildew. Bordelon et al (1) rated it as being moderately susceptible to downy mildew; and slightly susceptible to black rot, Botrytis bunch rot, crown gall, Eutypa dieback, Phomopsis cane and leaf spot and powdery mildew. He also indicated that it is not sensitive to applications from sulfur applications and its unknown if it is sensitive to copper. In Missouri, slight Phomopsis infections are seen in years with cool, wet springs (3).

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Wine Quality and Characteristics: Burry and Pugliese (2) described the overall characteristics of wine made by ‘St. Vincent’ as similar to a young Italian Chianti. The color is bright red to brick red and the nose is complex but light with cherry, nutty and smoky overtones. They added that the taste of the finished wine is strongest in cherry and citrus, with melon and toasted nut overtones and that the aftertaste is surprisingly long and complex. These characteristics are different from the heavier tannins found in many red grapes grown in the Eastern United States. According to Burry and Pugliese (2), a common problem with ‘St. Vincent’ in central Ohio is that of higher acid levels and they suggest trying different styles of vinification. It is said to be capable of making an excellent rosé sparkling wine, also (6).

Based on mean harvest data collected over ten years at Southwest Missouri State University, ‘St. Vincent’ tended to have low soluble solids at 18.6° Brix, low pH at 3.09; and had high titratable acidity at 10.3g/L (3).

Season: Late Mid-season (late September-early October in Iowa) (5). Average date of harvest based on a ten-year study at Missouri State University is September 20th (3).

Cold Hardiness: Moderately hardy (-10° F to -15° F) (3). The temperature of 50% primary bud kill (LTF₅₀) for ‘St. Vincent’ was -3.6° F (3).

Use: Wine

Notes: Named after the patron saint of the Côte d’Or in the Burgundy region of France and also because that name would reflect the fact that the wine had a resemblance to ‘Pinot noir’ (8). The leaves also turn bright red in the fall (similar to ‘Pinot noir’) (6).

May not properly mature in areas with shorter growing seasons (upper Midwest) (4).

Literature Cited

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