

'Steuben'



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Synonyms: New York 12696 (6).

Pedigree: 'Wayne' x 'Sheridan' (2, 6).

Origin: Geneva, New York. New York State Agricultural Experiment Station. Developed by Richard Wellington and George D. Oberle (2, 6).

Cross/Selection/Tested: Cross made in 1925; selected in 1931 (9).

Introduction: Named and introduced in 1947 (2, 9).

Type: Interspecific hybrid (includes *V. labrusca*) (6).

Color: Black (2, 6).

Berry: According to Slater et al. (8), the 'Steuben' berry is medium sized, spherical and slightly elongated by pressure in cluster. They described the color as jet black with heavy lilac bloom and said the slipskin is slightly astringent and acidic. They added the flesh is slightly tough, juicy, greenish and translucent and that the flavor is sweet with a spicy tang and is not aromatic. Average berry weight is 3.1 g (7).

Cluster: Medium to large (.22 to .67 lb); cylindrical, small shouldered (often not shouldered); compact (9).

Viticultural Characteristics: Slater et al. (9) described the 'Steuben' vine as very vigorous; productive; and having a trailing growth habit. They added that it will overbear if not carefully pruned and fruit will not ripen well, so cluster thinning is usually required. One hundred days from bloom to harvest (3).

Disease/Pests: 'Steuben' is moderately susceptible to black rot (1, 3, 4, 7); and slightly susceptible to Anthracnose (1, 4) Botrytis bunch rot (1, 3, 4, 7) crown gall (1, 3, 4), downy mildew (1, 3, 4, 7), Phomopsis cane and leaf spot (3) and powdery mildew (1, 3, 4, 7) It is not sensitive to injuries from sulfur applications (1, 3, 4, 7) and it is uncertain if it is sensitive to injuries from copper applications.

Wine Quality and Characteristics: Makes an aromatic white, blush or rosé wine (2). Based on 2006 harvest data from the University of Minnesota, 'Steuben' tended to run low in soluble solids at 19.8° Brix; somewhat low in pH at 3.21; and had low titratable acidity at 5.0 g/liter (5).

Season: Midseason (4) Early to mid-October in Minnesota (5).

'Steuben'

Cold Hardiness: Hardy (-15° F to -20° F) (4).

Use: Wine, table, juice. Also sometimes used as an arbor vine (red fall foliage) (8).

Notes: High dessert quality and high flavor is retained until December in cold storage. Likely not hardy where winters are more severe than Geneva, New York (9).

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