

# 'Van Buren'



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**Synonyms:** Gladwin 3000 (3, 5).

**Pedigree:** 'Fredonia' x 'Worden' (1, 3, 5).

**Origin:** Fredonia, New York. Developed by F.E. Gladwin at the Vineland Laboratory of the New York State Agricultural Experiment Station (1, 7).

**Cross/Selection/Tested:** The date this cross was made is not known, but Gladwin noted that in 1936 'Van Buren' had just borne its fifth consecutive crop. Introduced in 1935 (7).

**Type:** Interspecific hybrid (includes *V. labrusca* and *V. vinifera*) (3).

**Color:** Black

**Berry:** Slater et al. (7) describe the 'Van Buren' berry as medium sized; spherical and uniform; deep purplish-black with heavy bloom. They added the slipskin was thick and tender and the flesh was foxy, slightly tough, juicy, greenish, translucent and sweet. They also noted that it tends to shatter when ripe.

**Cluster:** Small to medium (.22 to .67 lb); compact and cylindrical; shouldered and well-filled (7).

**Viticultural Characteristics:** Vigorous and with a procumbent growth habit (1, 2, 4, 7). Whealy (8) reported that it grows well even on poor soil. He added that growth starts late in the spring, so it is seldom injured by spring frosts. It has a tendency to overbear without proper pruning (7).

**Disease/Pests:** Highly susceptible to downy mildew on foliage and clusters (1, 2, 4, 5, 6, 7, 8); It's also reported to be slightly susceptible to Botrytis bunch rot, crown gall and powdery mildew and it's uncertain whether it is susceptible to anthracnose, black rot, Eutypa dieback, and Phomopsis cane and leaf spot (2, 6). It is sensitive to injuries from sulfur applications and it's uncertain whether it is sensitive to injuries from copper (2, 6). Earliness of maturity makes it attractive to birds (7).

**Wine Quality and Characteristics:** Mainly a table grape as acid is too low for best processing (8).

**Season:** Early (end of August at Geneva, New York) (7).

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**Cold Hardiness:** Hardy (-15° F to -20° F) (2, 4).

**Use:** Wine, table.

**Notes:** Does not keep well, so crop should be harvested and used as soon as it matures (7).

## Literature Cited

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