‘Veeblanc’

**Synonyms:** Vineland 53263, V 53263 (1, 2, 3).

**Pedigree:** ‘Cascade’ x Seyve Villard 14-287 (1, 2, 3, 4).

**Origin:** Vineland, Canada. University of Guelph and Horticultural Research Institute of Ontario. Bred by O.A. Bradt (1, 3).

**Cross/Selection/Introduction:** Cross made in 1953; selected in 1961; and introduced in 1977 (1, 3).

**Type:** Interspecific hybrid (includes *V. vinifera* and possibly *V. rupestris* and *V. lincecumii*) (6).

**Color:** White (2).

**Berry:** Medium-large; round; soft and juicy pulp (3); berries may crack with rain during late ripening period (5).

**Cluster:** Medium-large and long; somewhat compact; and not usuallyshouldered (2, 3).

**Viticultural Characteristics:** Moderate vigor and productivity; semi-upright, open growth habit (1, 5).

**Disease/Pests:** It has shown some resistance to downy and powdery mildews when given the recommended spray programs (1).

**Wine Quality and Characteristics:** Used to make dry white table wine that is free of *labrusca* type flavors (1). Wines have also been described as having a lemon-yellow color, clean, fruity and well-balanced (2). The fourteen year average of harvest data from the Horticultural Research Institute of Ontario shows soluble solids low at 18.1° Brix; moderate titratable acidity at .81% (or 8.1 g/liter); and a low pH of 3.10 (1).

**Season:** Early Midseason (5) Average maturity date is September 29 at the Horticultural Research Institute of Ontario (2).

**Cold Hardiness:** Said to be similar to ‘DeChaunac’ in hardiness, which is rated as moderately hardy to -10° F.

**Use:** Wine, table.
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Literature Cited


