‘Worden’

**Pedigree:** ‘Concord’ Open pollinated seedling (2)

**Origin:** According to Hedrick et al. (2), ‘Worden’ was originated by Schuyler Worden in Oswego County, New York from a seed of Concord planted about 1863. It was given its name by J.A. Place of Oswego, New York who was a local horticulturist and friend of Worden.

**Introduction:** It was placed on grape list of the American Pomological Society Catalog in 1881 (2).

**Type:** Interspecific hybrid (includes *V. labrusca* and some *V. vinifera*) (2).

**Color:** Black

**Berry:** Hedrick et al. (2) describe the berries as large, roundish to oval; dark purplish black to black, covered with heavy blue bloom. They reported an average skin thickness which is tender and subject to fruit cracking in wet years. They noted that the skin adheres tightly to pulp, contains dark red pigment and is astringent. The flesh is greenish in color and translucent; juicy and slightly foxy with a sweetness at the skin to tartness at the center. Some growers describe the flavor as very *labrusca* (3).

**Cluster:** Hedrick et al. (2) reported the clusters as large and broad in size and tapering to cylindrical in shape. They also note the clusters are usually single shouldered and somewhat compact (2).

**Viticultural Characteristics:** Marshall (3) described ‘Worden’ as being vigorous and having a procumbent growth habit. Marshall also reported there are often four clusters to a shoot and it will over bear if allowed too many fruiting buds, so cluster thinning is needed.

**Disease/Pests:** Quite disease resistant, but has a high susceptibility to anthracnose (5). Sensitive to some strobilurin fungicides (Flint, Pristine) (1).

**Wine Quality and Characteristics:** N/A

**Season:** Early Midseason (3).
‘Worden’

Use: Table, juice, jelly.

Notes: Main fault is berry cracking. Does not store or ship well (2).

Literature Cited


