

'Edelweiss'



Iowa State University

Synonyms: Elmer Swenson, E.S. 40 (6, 8).

Pedigree: MN #78 ('Beta' x 'Witt') x 'Ontario' (1, 6, 8).

Origin: Osceola, Wisconsin. Developed by Elmer Swenson, P. Pierquet, C. Stushnoff (1, 6, 8).

Introduction/Selection/Test: Selected in 1955; tested as E.S. 40 (1, 6, 8).

Release: 1978 by Elmer Swenson and the University of Minnesota (6, 8).

Type: Interspecific hybrid (including *V. riparia* and *V. labrusca*) (5, 8).

Color: White

Berry: Swenson et al. (8) report the berry as medium sized and round; slipskin as green with a white bloom. He described the flesh as tender and melting; and the flavor as fruity-*labrusca*, becoming strongly foxy at late maturity.

Cluster: Medium; very loose to moderately compact; often double shouldered (8); conical in shape (1). Average cluster weight at four Iowa State University research sites in 2007 was .32 lb (3, 4).

Viticultural Characteristics: Vines are vigorous (1, 2, 8) and productive (1, 8) with a procumbent growth habit (2). Domoto (2) added that young shoots tend to be easily damaged in strong winds. Also, bud break is very early, making it vulnerable to late frosts and is not productive on secondary buds. He noted that cluster thinning may be needed.

Disease/Pests: 'Edelweiss' is reported as moderately susceptible to anthracnose (2), Botrytis bunch rot (2, 7) and powdery mildew (2, 7), and slightly susceptible to downy mildew (2, 7) and crown gall (2, 7). Domoto (2) considers it slightly susceptible to black rot. It is uncertain if it is susceptible to Eutypa dieback and Phomopsis cane and leaf spot (2, 7). Domoto (2) noted that it is moderately susceptible to injury from 2, 4-D and dicamba. He added that it is not sensitive to injuries from sulfur and copper applications.

Wine Quality and Characteristics: According to Swenson et al. (8), the white wine from 'Edelweiss' is pleasant if fruit is picked at an "early mature" stage and wine is finished semi-sweet. It should be harvested early if is to be used for wine; Swenson suggested between 14-16° Brix. When completely ripe, its *labrusca* flavor becomes very strong (1).

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Season: Early (mid-August in Iowa) (3, 4).

Cold Hardiness: Rated as hardy to -15° F, but Swenson (8) noted it has survived a winter low of -32° F and fruited well without winter protection.

Use: Table, juice, wine.

Notes: Fruit does not handle or store well (8).

Literature Cited

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