

'La Crescent'



University of Minnesota

Synonyms: MN 1166 (7).

Pedigree: 'St. Pepin' x E.S. 6-8-25 (*V. riparia* x 'Muscat Hamburg') (2, 7).

Origin: Excelsior, Minnesota. University of Minnesota Horticultural Research Center. Developed by Peter Hemstad and James Luby (2, 8).

Cross/Selection/Test: Cross made in 1988; selected in 1992; tested as MN 1166 (7).

Introduction: 2002 (6).

Type: Interspecific hybrid (including 45% *V. vinifera*, 28% *V. riparia*, and less than 10% each of *V. rupestris*, *V. labrusca*, and *V. aestivalis*) (6).

Color: White

Berry: Round; yellow-amber with a waxy bloom when ripe; and fairly small, averaging 1.3 g (7). Flavor fruity but not foxy (2). Berries have not been observed to split even in wet years, but in some years a small percentage of the berries have been observed dropping from the cluster before or during harvest (6).

Cluster: Medium sized; slightly loose to loose and conical with a shoulder; average weight of 144 g (.32 lb); and length of 15 cm (7).

Viticultural Characteristics: Sprawling growth habit, high vigor and medium productivity with vines setting a light to moderate crop load that varies from year to year (6). As observed at four Iowa State University research sites, bud break is early (similar to 'Maréchal Foch') and secondary buds are moderately productive (5). Domoto (3, 4) also reported that 'La Crescent' is somewhat susceptible to injury from 2,4-D and very susceptible to injury from dicamba.

Disease/Pests: 'La Crescent' is reported to have moderate susceptibility to black rot and powdery mildew; low susceptibility to Botrytis bunch rot, crown gall, Eutypa dieback and Phomopsis cane and leaf spot (1, 3). Domoto (3) rates it as highly susceptible to anthracnose, while Bordelon et al (1) rates it as slightly susceptible. It is susceptible to foliar phylloxera (6). It is uncertain if it is sensitive to injuries from sulfur or copper applications (1, 3).

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Wine Quality and Characteristics: According to the University of Minnesota (6), ‘La Crescent’s’ intense nose of apricot, peach and citrus lends itself to superior quality off-dry or sweet white wine. They added that it lacks “foxy” aromas associated with *V. labrusca* and herbaceous aromas associated with *V. riparia*.

‘La Crescent’ fruit at harvest are usually relatively high in sugar (averaging 24.5%); moderate to high in acidity at 1.19% titratable acidity (11.9g/liter); and a pH averaging 3.00 (6). The University of Minnesota (6) also suggested that the grape’s high acidity provides good structure for excellent dessert or late harvest wines and it may also be used as a blending wine to add good aromatics to more neutral white wines.

Season: Early (average harvest date September 26th in Excelsior, MN) (2).

Cold Hardiness: Very hardy (-20° to -35° F). Trunks have survived -36° F with only minor bud loss (2).

Use: Wine

Notes: Said to be reminiscent of ‘Vignoles’ or ‘Riesling’ (2).

Literature Cited

1. Bordelon, B, M. Ellis, and R. Weinzerl (editors). 2008. Midwest commercial small fruit & grape spray guide. (Univ. Arkansas Coop. Ext. Ser.; Univ. of Illinois Ext. ICSG3-08; Purdue Ext. ID-169; Iowa St. Univ. Ext. PM 1375; Kansas St. Univ. Ag Expt. Sta. & Coop Ext. Ser. S-145; Univ. of Kentucky Coop. Ext. Ser. ID-94; Univ. of Missouri, Missouri St. Univ. MX37; Univ. of Nebraska-Lincoln Ext.; Ohio St. Univ. Ext. 506B2; Oklahoma Coop. Ext. Ser. E-987; W. Virginia Univ. Ext. Ser. 865). *On:* <http://www.hort.purdue.edu/hort/ext/sfg/>.
2. Clark, John R. 2002. La Crescent. *In* Register of New Fruit and Nut Varieties, List 41. W.R. Okie, editor. HortScience 37(2):256.
3. Domoto, P. 2008. Grape cultivars for consideration in Iowa. *On:* <http://viticulture.hort.iastate.edu/info/pdf/cultivars08.pdf>.
4. Domoto, P., G. Nonnecke, D. Portz, L. Smiley, B. Havlovic, N. Howell, K. Pecinovskyy, K. VanDee, and J. Hannan. 2008. Wine Grape Cultivar Trial Performance in 2007. Ann. Prog. Rept. – 2007 for Hort. Res. Sta., ISRF07-36:39-45; Armstrong R&D Farm, ISRF07-12; Muscatine Island R&D Farm, ISRF07-20; Northeast R&D Farm, ISRF07-13; and Southeast R&D Farm, ISRF07-34. *On:* <http://viticulture.hort.iastate.edu/research/pdf/winegrapecultivar07.pdf>.
5. La Crescent Grape. University of Minnesota Cold Hardy Grapes. *On:* <http://www.grapes.umn.edu/lac/index.html> (Prepared by Jim Luby and Peter Hemstad).

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6. La Crescent Wine. University of Minnesota Cold Hardy Grapes. *On:* <http://www.grapes.umn.edu/lac/enology.html> (*Prepared by Anna Katharine Mansfield*).
7. Luby, J and P. Hemstad. 2004. A grape plant named 'La Crescent'. U.S. Plant Patent PP14,617.
8. National Grape Registry (NGR) website: <http://ngr.ucdavis.edu/>. Supported by University of California Agriculture and Natural Resources, Foundation Plant Services, and National Clonal Germplasm Repository of the USDA Agricultural Research Service.