

'Sabrevois'



Tom Plocher

Synonyms: ES 2-1-9 (3, 6).

Pedigree: E.S. 283 x E.S. 193 (3, 6).

Origin: Osceola, Wisconsin. Bred by Elmer Swenson (3, 6). Gilles Benoit named the cultivar after the village of Sabrevois near the Richelieu River south of Montreal (1).

Introduction: Has been grown in Minnesota for a long time as ES 2-1-9. Grown in Quebec as 'Sabrevois' since *circa* 2000 (7).

Type: Interspecific hybrid (*includes V. labrusca, V. riparia*) (3), sister cross of St. Croix (8).

Color: Black

Berry: Small to medium in size (Average berry weight is 1.5 g) (6).

Cluster: Plocher and Parke (6) described the cluster as small to medium sized and somewhat loose but well filled. They report that clusters range in weight from 60 to 120 g (.13 to .26 lb).

Viticultural Characteristics: Mostly upright growth habit (5). Plocher and Parke (6) reported the vine as vigorous but not overly productive. They add that good production and balanced growth have been achieved using a divided trellis system. Breault (1) noted that 'Sabrevois' is not tolerant to drought (maturity is postponed). He also said that wood hardens very early. It has been injured in Minnesota only in the most severe winters (6).

Disease/Pests: Good disease resistance. Based on observations at the University of Minnesota in 2006, 'Sabrevois' was said to have only slight susceptibility to black rot, downy mildew and powdery mildew. Phylloxera can be a problem (2).

Wine Quality and Characteristics: Plocher and Parke (6) stated that 'Sabrevois' juice is not deeply pigmented, but wine can be very dark in color. Also according to Plocher and Parke, sugar content rarely exceeds 20° Brix (even in very ripe fruit) and wines can have a pleasant berry like fruitiness in the nose and mouth but tend to lack body and tannin. Breault (1) described the wine as well balanced, low in alcohol and very *vinifera*-like (similar to Cabernet franc) He further stated that 'Sabrevois' can make a highly aromatic rosé if pressed very early, and that as a dry red varietal, 'Sabrevois' should age well and improve after two years in the bottle. He also suggested that it is probably best as part of a blend with other red hybrid varieties known for higher sugars (such as 'Frontenac' or 'Landot noir'). Parke (4) said off-flavors can develop from over ripe fruit and suggests stripping mushy berries from the clusters to avoid these off flavors.

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Based on the 2006 harvest data from the University of Minnesota Horticultural Research Center vineyards, 'Sabrevois' was low in soluble solids at 19.3° Brix; was low in pH at 3.19; and high in titratable acidity at 13.99 g/liter (2).

Season: Early Midseason (late August in Minnesota) (2).

Cold Hardiness: Reported to be hardy to -31° F (7).

Use: Wine

Notes: Lesser known sister of 'St. Croix', but considerably hardier and more reliable (6). Plocher (7) noted that winemakers needs to manage skin extraction very carefully or they will get the infamous "bacon taint" in the aroma.

Literature Cited

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4. Parke, B., *co-author of* Northern Winework. *Personal communication* (2008).
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6. Plocher, T., and B. Parke. 2001. Northern Winework. Northern Winework, Inc. Hugo, MN. p. 157.
7. Plocher, T., *co-author of* Northern Winework. *Personal communication* (2008).
8. Swenson, E. 1982. A grapevine named 'St. Croix'. U.S. Plant Patent No. PP4,928. (assigned to Swenson-Smith Vines, Inc.).