

1-1-1970

## Boordy Vineyard Grape Book, 1970s

Boordy Vineyards

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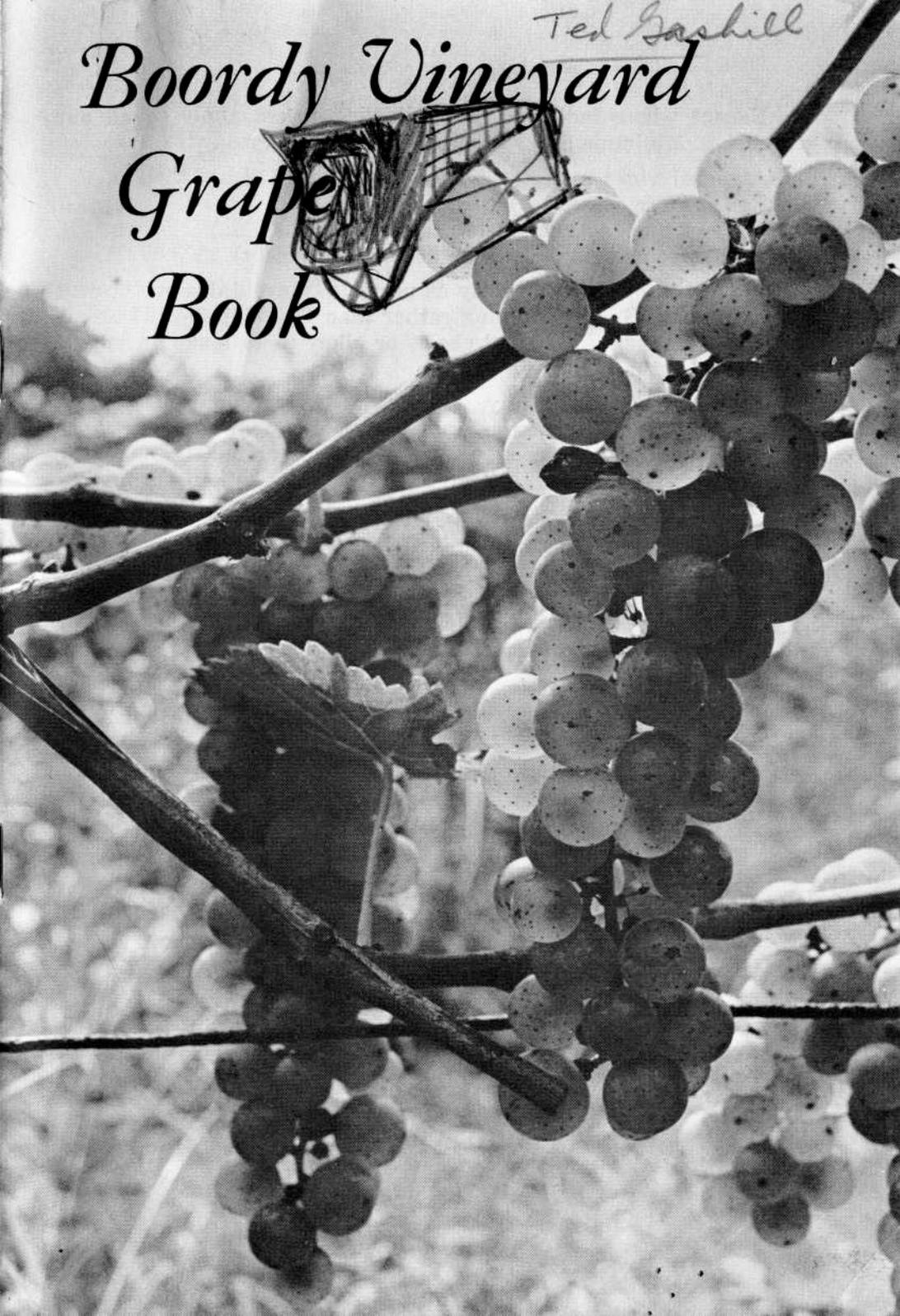
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Ted Gashill

*Boordy Vineyard  
Grape  
Book*



## ***Prices and Shipping***

Except where indicated, the following prices apply to all our grapevines. Minimum order 3 vines. Shipping charges extra.

Assorted vines .....	\$1.00 ea.
Ten or more <i>of one variety</i> .....	.75 ea.
Fifty or more <i>of one variety</i> .....	.55 ea.
Per thousand rate (minimum 500 of one variety)	\$325.00/M

We advise ordering as early as possible to avoid disappointment and recommend Spring shipping rather than Fall shipping. If ordering late, please specify second choice or allow us to make an appropriate substitution.

We ship none but healthy, viable vines. As we cannot be responsible for mishandling once the vines have left our nursery, our vines are shipped without guarantee of replacement and we reserve the right to make adjustment on the basis of individual circumstances.

Grape varieties differ a lot, not only in the vineyard but as nursery stock. Do not be surprised if some of the vines you receive have fat flourishing roots and heavy top growth while other varieties have threadlike roots and slight top growth. Such variations are inherent. Frequently the weaker looking variety is the more durable and productive once it gets started.

Fall planting is much more risky than Spring planting, and that is why we recommend Spring planting. We ship from late March to early May.

VISITORS ARE WELCOME, BY APPOINTMENT ONLY

PLEASE SAVE THIS CATALOGUE FOR REFERENCE

BOORDY VINEYARD  
*Wine Growers and Nurserymen*  
J. & P. Wagner, props.  
Box 38, Riderwood, Md. 21139  
Tel. 301 VA 3-4624

## *General Information*

We are nurserymen specializing in grape vines, the new wine grapes known as the French Hybrids. We are also wine growers producing red and white table wines from these same French Hybrids. These wines are made and matured after the French manner and bottled exclusively at the winery. They are to be had in the best hotels, restaurants, clubs and retail outlets of Baltimore and Washington, and from a few selected outlets elsewhere. Our Boordy Vineyard Rosé, made entirely of French Hybrids, is one of the wines recommended by the Department of State for serving in American embassies abroad.

We are wine growers because we are fond of wine ourselves and believe with Pasteur that wine is a most healthful and temperate beverage, and because we like to demonstrate that the production of table wines of superior quality is entirely practical on both a commercial and an amateur basis in most parts of the United States provided the right grapes are used.

As nurserymen we have been propagating the French Hybrids for a quarter century. In fact, we introduced them commercially into the United States. Vines from our nursery are now yielding good red and white table wines for producers small and large in almost every State of the Union and in many parts of Canada. Through our customers we have built a good fund of information on the behavior of these vines under all sorts of American conditions. Our information is at your service.

Many of the French Hybrid varieties are also good table grapes, more like the table grapes of Europe and California than the standard American sorts such as Concord and Niagara.

In wine making the main thing is not the soil but the grape. If the grapes are right good wine can be made. If the grapes are wrong the wine will be unsatisfactory no matter what the soil and climate or how much care is put into the making.

In most parts of the United States the classical European wine grapes are not well adapted, or may not grow at all. Until recently the only grapes that could be relied on were the old so-called "foxy" American grapes which do not yield wine of the European type.

The French Hybrids are a group of vines bred in France by crossing the classic European sorts with certain American species. The object has been to obtain vines with wine qualities like the classic European sorts but with the hardiness and disease resistance of the

American vines. The result is a remarkable family of grape vines capable of yielding good wines of the European type under American as well as French conditions.

The family of the French Hybrids is large and varied. There are late ripening sorts for long-season areas, early ones for the more northerly regions, heavy producers for "ordinaire", less abundant producers for superior wine, vines for dry climates and others for humid climates. From them it is possible to choose with reasonable assurance for North, South, East or West.

New hybrids are constantly under test. For this purpose we maintain what amounts to a Viticultural Experiment Station that the taxpayer doesn't have to pay for.

Some of the French Hybrids have names, but most of them do not. They are identified by the name of the hybridizer plus a number. *Examples:* Seibel 13053, Seyve-Villard 12375, Vidal 256. Confusing as this may seem at first, the grower quickly finds that these numbers have a poetry all their own.

— = sold out  
1971

### *Grapes For Red Wine*

*Asterisk indicates our leaders—safest and surest for the amateur who wants wine without too much experimenting.*

**BACO NO.1.** Early, ripe with us first week in September. Hardy, disease resistant, ultra-vigorous. Moderate to heavy crops. Contributes quality to a blend. When well made in a good year and aged in bottle, its wine develops a bouquet recalling red Bordeaux. Handsome foliage and great vigor commend it for trellis or arbor. Long pruning.

**BURDIN 7705.** A Gamay hybrid, early midseason, moderate vigor, wine of distinct Beaujolais character. Spur pruning.

**\*FOCH.** An extra-early red-wine variety originating in Alsace. Widely adapted in this country but especially valuable for short-season areas such as Northeastern and North Central States. Just as the wine of Baco develops bouquet resembling Bordeaux red wines, so Foch yields a wine which when well made recalls Burgundy. Extremely vigorous and healthy requiring no better than average care for good average crops. Long pruning.

**CALIBERT 115-24.** Mid-season. Does best in hot and relatively dry climates yielding an excellent Mediterranean type wine. Spur pruning.

**JOANNES-SEYVE 26-205.** Mid-season, wine of very superior quality. Currently enjoying a vogue in France especially in the Loire valley and the Touraine. Hardy and disease-free. Spur pruning.

- LANDOT 244.** Early mid-season. Deep-colored Beaujolais-type wine, fruity and full bodied. A moderate producer only, but healthy. Half-long pruning.
- LANDOT 4511.** Vigorous, disease-resistant. Mid-season. This is Landot 244 x S.V. 12375, designed to combine the high red-wine quality of the former with the great vigor and productivity of the latter. Very heavy producer.
- LANDOT ROGUE.** Isolated from our original planting of Landot 4511, this is distinctly different in foliage and fruit. Equally vigorous and hardy. Early mid-season. Medium-long pruning. As productive as L.4511 but bunches are smaller. May be L.204.
- MILLOT.** Same group of hybrids as Foch and equally healthy, but ripening a week earlier. Makes possibly a better Burgundy-type wine than Foch. One of its parents is Pinot Noir. Long pruning.
- RAVAT 262.** An early-midseason Pinot Noir hybrid. Somewhat irregular in bearing habit but worth a trial for the quality of its wine. Half-long pruning.
- \*SEIBEL 7053.** Early mid-season. Probably the most widely-grown hybrid in France, and one of the heaviest producers when handled right. Wine is full-bodied, “solid,” absolutely French in character. Spur pruning.
- SEIBEL 8357.** Early mid-season, hardy, vigorous and productive, no disease trouble. This is a *teinturier* grape, intended to strengthen the color of light-colored red wines. Its wine is not for separate use but should be used in a blend up to 5 per cent. The color of its wine is some ten or fifteen times the intensity of normal red wines. A priceless asset in a cold, rainy year. Long pruning.
- \*SEIBEL 10878.** Medium early. Healthy, vigorous and of good productivity. Very good wine, somewhat recalling French Burgundy. Growth starts relatively late in Spring, an advantage in frosty spots. Already important commercially. Half-long pruning.
- \*SEIBEL 13053.** Earliest ripening, with Foch. Vigorous, hardy and resistant and the best variety for short-season regions. Heavy producer of superior wine, rather light in color, which blends well with Baco and Foch. Also makes a fine rosé. Half-long pruning.
- SEIBEL 13666.** Early mid-season. Heavy producer. Adequately hardy and disease-free. Blends well with Burdin 7705 and Landot 244 for Beaujolais-type wine. One of the best at this point in terms of quality. Half-long pruning.
- SEIBEL 14596.** Mid-season. Extremely vigorous vine, heavy producer of very large bunches. Yields an agreeable full-bodied ordinaire that blends well with other varieties. Fine for the southwest and other long-season areas. Spur or half-long pruning.

**\*SEYVE-VILLARD 5247.** Early. Hardy and healthy. Vine has bushy habit of growth and produces large crops of huge compound lavender-colored bunches. It is relatively weak in pigment, and is a triple-purpose grape. Fermented on the skins it produces a fine rosé; or it may be combined with other grapes of more pigment in making red wine; or the free-run juice of its crushed grapes may be fermented separately to make a white wine. One of the reliables. Half-long pruning.

**SEYVE-VILLARD 18-315.** Late mid-season. Very heavy producer, practically disease free. Heavy-bodied Midi-type wine. A standard in southern France. Spur pruning.

### *Grapes For White Wine*

*Asterisk indicates our leaders—safest and surest for the amateur who wants wine without too much experimenting.*

**BURDIN 5201.** Early mid-season. Good vigor offering no special cultural difficulties, good average production. Its wine is pale and delicately aromatic with what the French call the “gout d’Alsace”. A relatively recent introduction, with great promise. Long pruning.

**GOUDERC 299-35.** Early. Average vigor, satisfactory hardiness and disease resistance. Its fruit has the pronounced aroma of the true Muscat, making it suitable either for sweet Muscatel or for heightening the bouquet of a neutral white wine. Half-long pruning.

**MEYNIEU 6.** Early mid-season. A hybrid from Bordeaux showing promise as a rugged and steady producer of white wine recalling “Graves”. Extremely vigorous and productive. Long pruning.

**RAVAT 6.** Early mid-season. A Chardonnay hybrid producing fine white wine of the White Burgundy type. Only moderate vigor and quite often affected by winter killing, but a heavy producer. Spur pruning.

**RAVAT 34.** Almost as early as Ravat 578. Much hardier and more vigorous. Wine is pale, neutral and extremely clean-tasting. Some have compared it to the central European grape called Veltliner. Spur pruning.

**RAVAT 51.** Early mid-season. Much more vigorous and hardy than Ravat 6, not so heavy a producer. Clean, crisp white wine recalling Chablis, less “moelleux” than Ravat 6. Long pruning.

**RAVAT 578.** Earliest of all good white wine hybrids. Vigor and winter hardiness are only moderate, but produces well from short spur pruning. Like the other white Ravats, its wine is of the white Burgundy type.

\***SEIBEL 4986.** Mid-season. Trim, handsome vine, healthy and hardy; fruit greyish-pink at maturity, in beautiful winged bunches of moderate size which should be picked promptly when ripe. Very regular producer, wine of high quality. Spur pruning.

\***SEIBEL 5279.** Very early. Now a leading white wine variety, with a wide area of adaptation. It has become a "standard" in the New York Finger Lakes district where the best American champagnes are produced. Very vigorous and hardy but should be sprayed systematically for the best results. Long, loose cluster, the pulp of the berries being very liquid and pressing easily. Wine pale, fresh, delicate, somewhat like the Alsatian. Delicious eating. Long pruning.

~~\*SEIBEL 9110.~~ Early mid-season. Vigorous, hardy and resistant. Fruit exceptionally beautiful, with loose well-formed bunches of pinkish yellow, oval-pointed fruit. A magnificent table grape, and also yields a wine with a pronounced but delicate perfume. Half-long pruning.

~~SEIBEL 10868.~~ Early. Handsome, pale-pink fruit resembling the Traminer in appearance (though not in wine quality). Yields a clean wine with "stony" taste. Half-long pruning.

**SEIBEL 13047.** Early, with S.5279. Good vigor, disease free, good producer. Clean neutral wine, also a fine table grape. Half-long pruning.

~~\*SEYVE-VILLARD 5276.~~ Early. Medium vigor, with no serious cultural defects, highly productive. Superior wine, clean and brisk. Our all-around favorite and a variety of great promise for American viticulture. Spur pruning.

~~SEYVE-VILLARD 12309.~~ Late mid-season, for the South and Southwest. Heavy producer, big, handsome compound bunches, fruit amber turning to deep pink on the exposed side. Good wine, and good to eat. Spur pruning.

\***SEYVE-VILLARD 12375.** Mid-season. First cousin to the above variety, but ripens ten days earlier. Superbly healthy vine, big production of good wine. Very popular in all but short-season areas, for wine and table. Spur pruning.

~~SEYVE-VILLARD 12481.~~ Early. Large conical bunches of oval berries. Healthy and productive. Good white wine and excellent eating. Spur pruning.

**SEYVE-VILLARD 14287.** Early, with Seibel 10868. Another true Muscat, for Muscatel or to heighten the aroma of neutral white wines. Moderate vigor, healthy, hardy except under extreme conditions, good production. Fruit sometimes ripens unevenly. Spur pruning.

**VIDAL 256.** Mid-season. A hybrid of the grape called Ugni Blanc in French Provence and Trebbiano in the Chianti district of Italy, and yields wine of the same type. Very vigorous, big producer, one of our best. Foliage often shows spots of mildew which, however, are self-healing. Half-long pruning.

### *The Vinifera Grapes*

For those who wish to experiment we propagate limited quantities of some of the classic European wine varieties, not grafted but on their own roots, priced at \$1.25 each. The wine quality of these is of course outstanding. The controversy about their adaptability to American conditions has been going on for better than two centuries and has lately broken out anew. In expert hands and with the benefit of modern fungicides and insecticides they have been made to produce in some parts of the east. Because of the risk of root damage by phylloxera they should not be grown on their own roots in old grape growing areas. Risk is least on light sandy soils.

**ALIGOTE.** Early mid-season. Second to Chardonnay in the production of White Burgundies. It is more productive than Chardonnay. Fairly hardy. Half-long pruning.

**CABERNET SAUVIGNON.** Mid-season. The paramount grape of the Red Bordeaux, or Claret, district of France. Under our conditions it barely survives, and in a quarter century we have not yet been able to obtain wine from it. But we have vines of it for optimists. Half-long pruning.

**RUBY CABERNET.** Mid-season. This is a cross of Cabernet Sauvignon and the Carignane of southern France. Oddly enough it does much better with us than the true Cabernet and its wine is very full-bodied with the Cabernet flavor. Half-long pruning.

**CHARDONNAY.** Early mid-season. The noble vine of Chablis, the Champagne district and the white wine sections of the Burgundian Cote d'Or. We find it fairly hardy and get a small crop about every other year. Half-long pruning.

**RHESLING.** Late mid-season. The noble vine of the Moselle, the Rheingau, the Palatinate and other fine-wine producing areas of Germany, also of Alsace. Over several decades we have had no success with it in Maryland, but for expert growers it has given some remarkable wines in the Finger Lakes district of New York. Long pruning.

## *Rootstocks*

For those who wish to try their hand at grafting (either the vinifera or some of the less vigorous French Hybrids), we offer a limited number of the rootstock varieties best suited to American conditions. \$1.00 ea. These are the varieties known as **1613**, **1616**; **5BB**, Rupestris St. George, **3306** and **3309**. The best all-around varieties for use east of the Rockies appear to be 5BB and 3309.

## *Grapes For Eating*

The standard American sorts, such as Concord and Niagara, are generally available and we do not propagate them. Although most of the French Hybrids are primarily for wine, some of them are very good table grapes as well; and there exist a number of French Hybrids bred exclusively for table use—handsome bunches of fruit of delicate flavor and spectacular size. We also offer two refined and greatly improved American table varieties and two seedless varieties.

The French Hybrids which are desirable for table use as well as wine making are the following (see descriptions preceding): Seibel 5279, Seibel **9110**, Seibel 13047, Seyve-Villard **12309**, Seyve-Villard 12375 and Seyve-Villard **12481**.

**LANDOT 2832**. Mid-season. Strictly a table grape. Vine vigorous and hardy. Huge compound clusters of lavender-blue berries as big as small plums. Requires meticulous care. Spur pruning. \$1.25.

**SEYVE-VILLARD 20-365**. Mid-season. Hardy, vigorous. Golden-yellow lady-finger grapes carried in huge bunches. Also requires meticulous care. Spur pruning. \$1.25. ea.

**ELLEN SCOTT**. Late midseason, a Munson hybrid from Texas. Vine is healthy and of good vigor bearing handsome bunches of extra-large berries ranging in color from pink to garnet. Will also double as a white wine grape. For long-season areas. Half-long pruning.

**STUBEN**. Medium early. Vine is vigorous and sufficiently disease resistant. This is a production of the New York State Experiment Station at Geneva, N.Y., and is an improved grape of the American type with an agreeably spicy flavor. Long pruning.

**SEEDLESS VARIETIES**. These are hybrids of Thompson Seedless with native varieties. One of them, **HIMROD**, is early, the other, **ROMULUS**, ripens about two weeks later. Both are vigorous and handsome vines, and their fruit is delicious. Long pruning. \$1.25 ea.

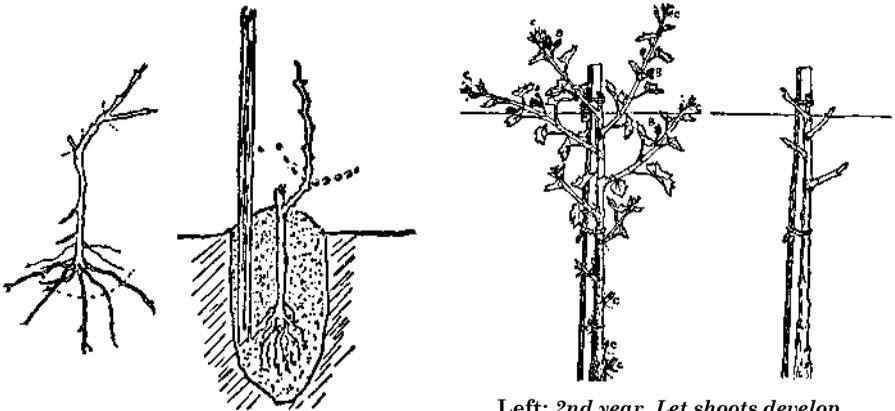
## Planting and Culture

Your order will arrive in a package of special pitch-lined waterproof wrapping paper, with sphagnum moss to keep the roots in condition. If you are not ready to plant immediately, open package, spread out roots, and heel it in damp sand or light soil until planting time. When ready to plant, put the small vines in a bucket of water to keep them from drying out. Dig hole, put in a bit of rotted manure if available, cover this with a bit of topsoil, and plant vine so that the place where top growth begins is just above ground level. Trim off top growth to leave two buds only.

Plant spur-pruned and half-long pruned varieties 6 feet apart in the row—other varieties 8 feet.

After growth begins and frost danger is past, rub off all shoots except the *strongest one*. This shoot will become your permanent trunk and should be tied to a lath or stake every eight inches or so as it grows. During the first season keep clean cultivated and water occasionally as necessary. A spraying of Bordeaux mixture, to which a bit of 50 per cent DDT powder has been added, made about July 1, will carry the vines through the first season.

**SECOND SEASON:** If main shoot made less than three feet of growth, it is best to prune back again to two buds, thus assuring an ultra-strong trunk even though a season is lost. If vines have made more than 3 feet growth (varieties vary, and so do growing conditions), set trellis posts and staple on bottom trellis wire (No. 9 smooth galvanized) about 30 inches from the ground. Set end posts firmly and secure with guy wires or wooden braces. Prune vines so



Left: As received from Nursery  
Right: Planted

Left: 2nd year. Let shoots develop  
from top 4 buds, rub off all others.  
Right: 3rd year. Leave 4 spurs.

single cane *extends 1 bud above this wire*. Tie securely but not too tightly. Cut off all lateral shoots.

When growth begins and frost danger is past, rub off all shoots along this young trunk *except the top four*. These should be allowed to grow, and each of them will try to produce a bunch or two. Pinch these off, if grapes are actually set, or at any rate don't leave more than two or three bunches if vine is ultravigorous, for vines should not be overtaxed this second season. Spray three times with Bordeaux mixture plus DDT: (1) just before grape blossoms begin to bloom; (2) just after the young berries are set; (3) two weeks later.

THIRD SEASON. Vines ready to bear first crop. The four shoots allowed to develop previous season will have become woody canes. *For spur pruned*, prune these four canes back to stubs, or spurs, of two buds each and trim off any side growth that may have developed. *For long-pruned and half-long pruned varieties*, cut back two of the

canes to two-bud spurs and prune back the other two canes so as to leave from five to 8 buds, depending on vigor. These long, or bearing, canes should be tied to the wire already in place. At this time, attach additional wire 10 inches above bottom wire. Spray as in second season.

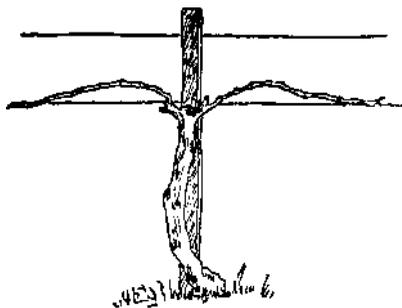
Rub off all suckers as they develop during season on trunk.

SUBSEQUENT SEASONS. Repeat as for third season, removing all growth except the necessary 4 spurs (in the case of spur-pruned varieties) or 2 spurs and 2 canes (in the case of

cane-pruned varieties), cultivate well, remove all suckers from trunk as growth develops, and spray as necessary. Add a third wire.

### ***Books on the Subject***

We call attention to two books, "A Wine Grower's Guide" and "American Wines and Wine Making," by Philip M. Wagner. The first is a comprehensive manual of grape growing, with special attention to wine grapes. A fully revised edition is now ready. The second is a standard work on wine making now in its 5th edition, with chapters on the history of wines and wine making and a guide to the wines of France and this country. May be had from your bookseller or from us. Price each, ~~\$5.95~~ postpaid.



*4th year, Long pruning.*

Delores 224-  
troused



*Wines*

*Grape Vines*

**BOORDY VINEYARD**

*Wine-Growers and Nurserymen*

J. & P. Wagner, props.

Box 38, Riderwood, Md. 21139