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A Catalog of Grape Vines for Wine and Table, 1970s

Boordy Vineyard

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A
Catalogue
of
GRAPE VINES



for
Wine and Table

for sale by
BOORDY VINEYARD

J. & P. Wagner, props.

Box 38 Riderwood, Maryland

Prices And Shipping

Except for certain very scarce varieties, which are indicated, the following prices apply to all our grapevines:

Assorted vines	\$1.00 ea.
Ten or more <i>of one variety</i>	.75 ea.
Fifty or more of one variety	.55 ea.
Per thousand of one variety	(rates on request)

Minimum order 3 vines. Shipping charges extra.

Cautionary Notes

Demand for our French Hybrids always exceeds the supply, so we advise ordering early whether for Fall or Spring shipment. If ordering late, specify second choice if possible.

We ship none but healthy, viable vines. Occasionally they are mishandled after being received. Naturally we cannot be responsible for mishandling once the vines have left our nursery, so our vines are shipped without guarantee of replacement and we reserve the right to make adjustment on the basis of individual circumstances. Let us add that we have no dissatisfied customers.

Remember that grape varieties differ, 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 others have thread-like roots and slight top growth. Such variations are inherent, and it may be that the weaker looking variety is in fact the more durable and productive once it gets started.

We ship in Fall after frost (some time after November 10) or at planting time in Spring. Fall planting is much more risky than Spring planting. We advise Spring planting.

Visitors are Welcome, by Appointment

ALLOW US TO INTRODUCE OURSELVES. Boordy Vineyard is a nursery specializing in grape vines, the wonderful new table and wine grapes known as the French Hybrids. We are also wine growers producing red and white table wines from these same French Hybrids.

Our wines are produced in a small model winery, of about 10,000 gallons capacity, which is located on our home property. The wines are made and aged in small quantities, 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 also from selected outlets in New York City, Chicago, Boston, Wilmington and a few other cities.

We are wine-growers because we are fond of wine ourselves, believing with Pasteur that wine is a most healthful and temperate beverage and with the French people in general that “a day without wine is a day without sunshine.” We are wine-growers also because, by the fine quality of the wines we produce, we demonstrate the exciting possibilities of the French Hybrids under American conditions. Results speak louder than words.

As nurserymen, we have been propagating the French Hybrids for almost two decades. 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, many of whom wind up as friends, we have developed an unrivalled storehouse of information as to the behavior of these vines under all sorts of conditions. This information is at your service.

In addition to their value for wine-making, *many of the French Hybrid varieties are superb table grapes*, more nearly resembling the table grapes of Europe and California than the standard American table grapes such as Concord and Niagara.

The French Hybrids

In wine-making the main thing is 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 making the wine.

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 will not yield wine of the European type.

Thanks to the French Hybrids, it is now possible to grow wine grapes and table grapes of the European type in those parts of the United States where, hitherto, only the native grapes could be grown successfully. These French Hybrids are a group of vines which were bred in France by crossing the classic European varieties with certain American species. The object of this breeding has been to obtain vines with fruit like the classic European sorts but with the hardiness and disease resistance of the American vines. The result is a truly remarkable family of new grape vines capable of yielding good wine of the European type under American as well as French conditions and of providing a whole array of handsome and delicious fruit for our tables and for culinary use.

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 ordinary wine, less abundant producers of superior wine, vines for dry climates and others for humid climates, and striking table grapes ranging from extra-early to late and in color from the deepest blue to pale gold. From them it is possible to choose with reasonable assurance for north, south, east or west.

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. Confusing as this may seem at first, the grower quickly finds that these numbers have a poetry all their own.

Red Wine Varieties

(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 and aged in bottle, its wine develops the bouquet of red Bordeaux, or Claret. Handsome foliage and great vigor commend it for trellis or arbor. Long pruning.

BURDIN 7705. A Gamay hybrid, early mid-season, 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.

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

624
167

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. Good wine but not quite equal in quality to L. 244.

MILLOT. Same group of hybrids as Foch and equally healthy, but ripening a week earlier. Produces an even 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 and a bit subject to spray burn of the foliage but worth a trial for the quality of its wine. Half-long pruning.

R. *SEIBEL 7053. Early mid-season. Probably the most widely-grown variety in France, and one of the heaviest producers when handled right. Well-balanced ordinary wine, 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 average productivity. Very good wine, slightly recalling French Burgundy. Another late-pusher for frosty spots. Half-long pruning. (y)

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

SEYVE VILLARD 23-657. Late mid-season. Healthy and vigorous. Runs to very high sugar. Grown in the Rhone Valley and its heady wine recalls those of that region. Spur pruning.

White Wine Varieties

MEYNIEU 6. Early mid-season. A hybrid from Bordeaux showing promise as a rugged and steady producer of good ordinary white wine. Extremely vigorous and productive. Long pruning.

625
167 RAVAT 6. Early mid-season. A Chardonnay hybrid producing superb white wine of the White Burgundy type. Only moderate vigor and occasionally affected by winter killing, but a heavy producer. Spur pruning. In France this is considered the best of the white hybrids so far as wine quality is concerned.

✓ RAVAT 51. Early mid-season. Much more vigorous and hardy than the above, 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 *must* be picked promptly to avoid ripe rot. Very regular producer, wine of high quality. Spur pruning.

R *SEIBEL 5279. Very early. Our leading white wine variety, with a wide area of adaptation. Superb variety, very vigorous and hardy but occasionally subject to black rot if not sprayed carefully. 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 but 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.

R *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 Southern France. Another variety of great promise in all but short-season areas, for wine and table. Spur pruning.

SEYVE-VILLARD 14287. Early, with Seibel 13047. A 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.

11 VIDAL 256. Mid-season. A hybrid of the grape called Ugni Blanc in France and Trebbiano in the Chianti district of Italy, and yields wine of the same type. Very vigorous, good producer. Foliage almost always shows small spots of mildew which, however, are self-healing. Half-long pruning.

WHITE BACO. Early, great vigor, good producer. Disease-free. Gives promise as a variety yielding good ordinary white wine with minimum care.

Grapes for Eating

The standard American sorts, such as Concord and Niagara, are to be had from most general nurserymen and we do not propagate them. Those listed below will really open your eyes! Beautiful to look at, offering an astonishing array of flavor and texture and a wide range of ripening dates, they open new possibilities for both amateur and commercial fruit-grower. On roadside stands, they sell on sight. Two of these are refined and greatly improved American varieties. The others are of French origin, and most but not all have already been mentioned in the sections dealing with grapes for wine.

ELLEN SCOTT. A late mid-season variety of Texas origin, far and away the best creation of the late T. V. Munson, a man who contributed so much to grape-breeding that he was awarded the Legion of Honor by the French Government. Vine is healthy and of good vigor, bearing huge, handsome bunches

of extra-large berries which range in color from pink to garnet. Fully ripened, it has a pure and delicate flavor. Will also double as a white-wine grape. For long-season areas. Half-long pruning.

LANDOT 2832. Mid-season. Vine vigorous and hardy. One of the most spectacular fruits we know. Huge compound bunches of lavender-blue berries as big as small plums. This is the French Dattier type of table grape. Unfortunately the fruit is somewhat susceptible to rot and must be given careful attention in humid areas. Spur pruning. \$1.25 ea. 1/2

STEUBEN. Medium early. By all odds the finest hybrid to date from the New York State Experiment Station at Geneva, N. Y. Ripens a bit before Concord, and has an area of adaptability much wider, we believe, than Concord. Vine is vigorous and sufficiently disease-resistant. Heavy producer of gorgeous bluish-lavender bunches which ripen evenly. Its beauty and delicious spicy flavor will be a revelation to those who enjoy grapes of the American type, and no vineyard should be without a few. Also yields an agreeable aromatic white wine and a pale-pink grape juice for home use. Long pruning. 2/1

SEIBEL 5279. Early, see White Wine Varieties. Excellent for home use or roadside stands and for white grape-juice as well as wine.

SEIBEL 9110. See White Wine Varieties. Loose but well-filled bunches. Delicious to eat and stunning to look at. 1/2

SEIBEL 13047. Early, vigorous. Big bunches of golden fruit. Edible skin like the other French eating varieties. Makes a good white wine also. Spur pruning. 1/2

SEYVE-VILLARD 12309, 12375. See White Wine Varieties. Do double duty as excellent table grapes, the first pale pink, the second golden.

SEYVE VILLARD 20-365. Hardy, vigorous, fruit slightly subject to rot. Another Dattier-type grape with huge bunches and berries, but white instead of lavender. Spur pruning. \$1.25 ea.

SEEDLESS VARIETIES. We list two productions of the New York Experiment Station, named Himrod and Romulus. These are hybrids of Thompson Seedless with native varieties—vigorous, handsome vines. Delicious and handsome early-ripening fruit. Long pruning. \$1.25 ea.

Vinifera Varieties

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.

ALIGOTÉ. Second only to Chardonnay in the production of White Burgundies.

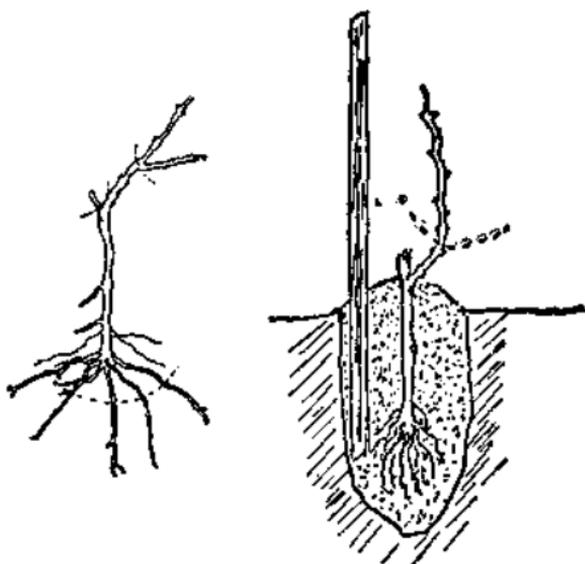
CHARDONNAY. The noble vine of Chablis, the Champagne district and the white wine sections of the Burgundian Cote d'Or. We find it quite hardy and get a small crop about every other year.

RIESLING. The noble vine of the Moselle, the Rheingau, the Palatinate and other fine-wine producing areas of Germany, also of Alsace.

CABERNET. Ours is the Ruby Cabernet rather than the classic cabernet Sauvignon.

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



Left: As received from Nursery Right: Planted

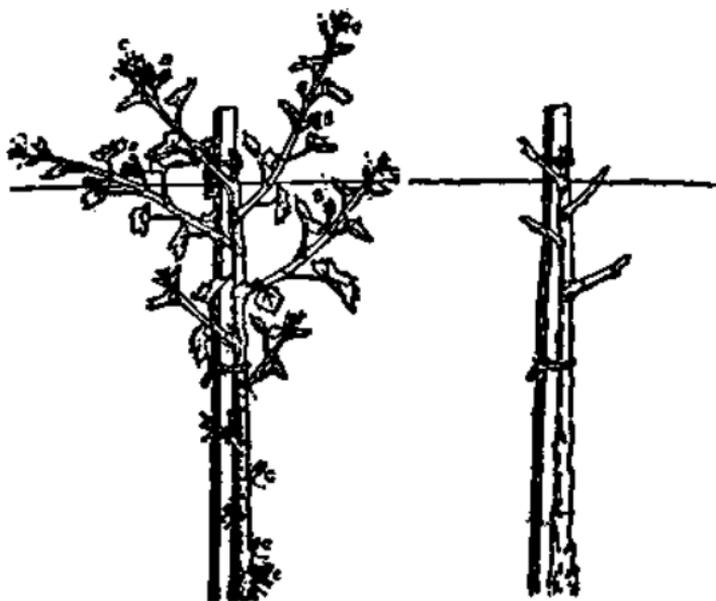
planting time. When ready to plant, put the small vines in a bucket of water to keep from drying out. Dig hole, put in a bit of rotted manure if available, cover this with a bit of topsoil, and plant vine so that the place where top growth begins is just above ground level. Trim off top growth to leave 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 vines 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 of 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 single cane *extends 1 bud above* this wire. Tie securely but not too tightly. Cut off all lateral shoots that may have developed.

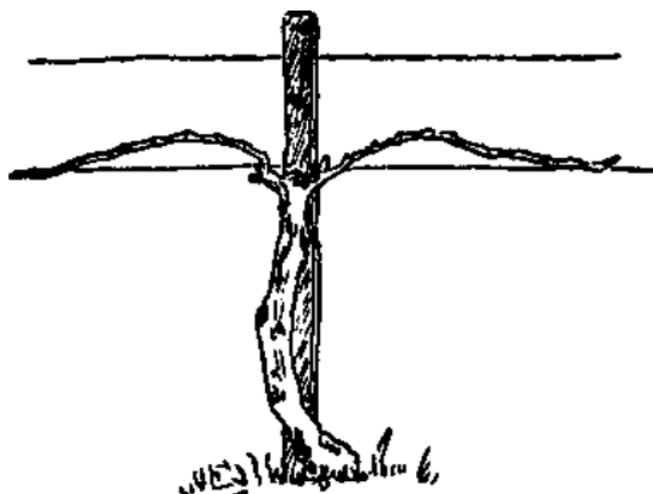


Left: 2nd year. Let shoots develop from top 4 buds, rub off all others.
Right: 3rd year. Prune back to 4 spurs.

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 ultra-vigorous, 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 after post-blossom spray. (*Caution:* In Japanese beetle areas it may be necessary to give additional sprays, as above, to control them.)



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*,



4th year. Cane pruning.

cut back two of the canes to two-bud spurs and prune back the other two canes so as to leave from five to 12 buds, depending on vigor. These long, or bearing, canes should be tied to the wire already in place. At this time attach additional wire 18 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.

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 new edition is now ~~in~~ ^{at} \$5.95 ~~preparation, price to be announced~~. The second is the standard work in English on wine making, and includes as well chapters on the history of wines and wine making and a guide to the contemporary wines of France and this country. It may be had from your bookseller or from Boordy Vineyard. Price ~~\$5.00~~ ^{\$5.95} postpaid.



11.90

 5.95
 5.95
~~9.95~~
~~9.95~~

The Boordy Vineyard Wine Glass

As wine drinkers know, good wine glasses are hard to find. Boordy Vineyard offers a glass of classic pattern and generous size (8 oz.), sturdy, handsome enough for any table, for \$9.75 the dozen. Shipping charge extra.



BOORDY VINEYARD
J. & P. Wagner, Props.
Box 38
Riderwood, Maryland