

The Moored Grape

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The Moored grape was recently named and released by the Research Division of Agriculture and Life Sciences of Virginia Polytechnic Institute. This is the second new grape variety resulting from the grape breeding program initiated by Professor Emeritus of Horticulture, Robert C. Moore, more than thirty years ago. It was named Moored in recognition of the many years of service given by Professor Moore to the program in fruit breeding at V.P.I.

The parents are Fredonia and Athens. The cross was made in 1949. The original vine bore fruit in 1953 and was held for further observation because of lack of infection of the fruit clusters by the black rot fungus in a year of more than average prevalence of this disease. The large, well filled clusters of medium red berries were also noted. It was selected for propagation and further testing in 1956. The selection number V.P.I. 26 was assigned to it at that time. Prior to his retirement from active service on June 30, 1964, Professor Moore recommended that V.P.I. 26 be considered for eventual naming and introduction.

The original vine of Moored has a record of bearing heavy crops of fruit for seventeen consecutive years even though it is located in an area susceptible to spring frosts. Propagations of the original vine have performed equally well for eleven consecutive years at Blackburg and for fewer years in the vineyards of cooperative home fruit growers. Only very slight infection has been observed of black rot, downy mildew, powdery mildew or anthracnose on fruit or foilage of sprayed vines. The fruiting canes

mature early and no evidence of susceptibility to winter injury has been observed at Blackburg. Uniform ripening and coloring of the clusters seem to be inherent in the variety as are above average vigor and productivity.

Vines of Moored have been distributed for testing purposes to agricultural experiment stations in twelve states and in one Canadian province. Nineteen home fruit growers in Virginia and one commercial grower of grapes in Pennsylvania also have received vines of this variety.

Moored seems well adapted to sites and soils suitable for grapes in the Mountain and Piedmont areas of Virginia and possibly to areas in nearby states having similar soil and environmental conditions.

Moored ripens about with Fredonia or about three weeks before Concord. The vine is much above average in vigor and appears to be as productive as Concord. The compact clusters are of above average size, and of taper to wedge shape, often having shoulders. The berries have medium red skin color and medium bloom. The skin is of the slipskin type and medium in thickness and toughness. The fruit is above average in firmness and withstands average picking and handling operations without damage. The pulp of the berries is characteristically labrusca in texture and flavor, being somewhat tough and slightly acid near the seeds. The flavor is moderately foxy when harvested at its optimum level of quality but becomes strongly foxy when allowed to become over ripe. The fruit appears to have use for fresh market only. Its quality has been rated as above average.

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