

RUBY CABARNET AND EMERALD RIESLING, TWO NEW TABLE-WINE GRAPE VARIETIES

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The new varieties described in this bulletin are products of the grape-breeding program of the University of California. During the 10-year period 1931-1940, a total of 23,658 seedling vines of controlled parentage were observed. The varieties reported here have now completed semi-commercial trials.

Ruby Cabernet

Ruby Cabernet is a hybrid of Carignane X Cabernet Sauvignon. The purpose of the cross was to combine the excellent viticultural features of the Carignane with the outstanding wine quality of the Cabernet Sauvignon.

Ruby Cabernet greatly exceeded the yield of Cabernet, although it does not equal that of the Carignane. The fact that the new Ruby Cabernet can bear over 7 tons per acre of high-quality fruit seems to disprove the widely held opinion that high quality and very low yields must always go together.

The wines of Ruby Cabernet are of excellent quality and certainly rate on a par and often surpass the product of the world-famous Cabernet Sauvignon.

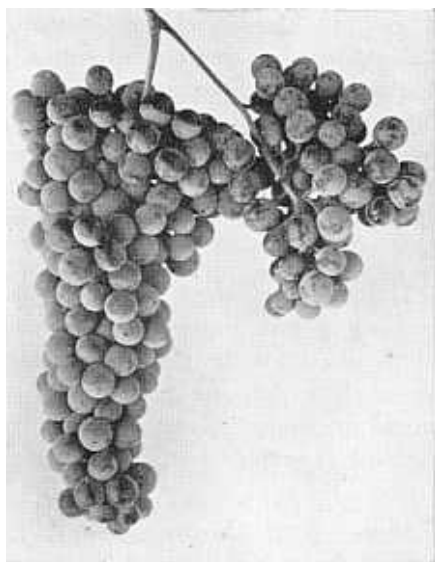
The vine is very vigorous with thick trunk and short thick canes. The fruit

clusters are medium in size, skin thick, bright green color, and juicy.

Emerald Riesling

Emerald Riesling is a hybrid of Muscadelle (of California) and White Riesling. It is distinguished by high productivity and healthy foliage. The vine is vigorous and bushy, very leafy and with numerous medium length canes. The fruit clusters are large, well-filled, conical, with thick skin and dark bluish green color.

The musts and wines of Emerald Riesling are characterized by high acidity. Commercial tests seem warranted to determine the suitability of this variety for the production of champagne. California vineyards lack varieties that produce sound fruit of high sugar and high acidity. —W.P.J.



Carignane, a parent of Ruby Cabernet, is a vigorous, productive variety.