

PERLETTE AND DELIGHT TWO NEW EARLY MATURING SEEDLESS TABLE GRAPE VARIETIES

By H. P. Olmo, 1948.

Calif. Agr. Exp. Sta. Bul. 705, 8 p.

Seedlessness in table varieties has been emphasized in the grape-breeding project. The great success of Thompson Seedless as a table fruit amply proves that the consumer is willing to forego large fruit size, flavor, and attractive color if he can eat the whole berry without the bother of seeds. Perlette and Delight are the first new seedless varieties of a series now under test at Davis.

Perlette

Perlette is a hybrid of Scolokertek hiralyoje 26 x Sultanina marble.

Because the translucence of the mature fruit is its most striking feature, a name describing this characteristic was sought. The name "Pearl" was suggested, but it had already been used for another grape variety. The French name Perlette, signifying "little pearl" was selected. Perlette seems to have a definite place in the variety picture because it is the earliest maturing seedless variety in existence.

The vines of Perlette are vigorous and very productive, yielding about twice as much as Thompson Seedless. The fruit is neutral in flavor and could not compete with Thompson at the same season. Raisins made from Perlette are similar to those from Seedless Sultana; they lack meatiness and are low in sugar content.

Both Perlette and Delight have been consistently superior to Thompson Seedless for canned fruit salad and fruit cocktail mix.

Delight

Delight is a sister seedling of Perlette. This variety offers promise because of its early maturity and characteristic muscat-like flavor.

The vines of Delight are less vigorous than Thompson seedless but are about equal in production. The fruit of Delight ripens about 12 to 14 days before Thompson and is preferred by most tasters over the latter variety. Raisins from this new grape are equal or superior to those from Thompson Seedless.

—W. P. J.



Thompson Seedless, a leading grape in California with which Perlette and Delight must compete.