

# Grape Varieties for the Inland Northwest & Intermountain West

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**Expected Yield:** 6 to 10 pounds per vine  
**Age to maturity:** 4 years  
**Productive life:** 30+ years  
**Hardiness:** +5 to -25 F, depending on type and cultivar  
**Optimum pH:** 6.0 - 7.0  
**Spacing:** 5 to 6 feet apart in rows 8 to 10 feet apart

## North American, European, and Hybrid Grapes

There are several types of grapes, each named after their place of origin. European grapes have been grown in cultivation throughout recorded history. Wine is the primary use for European grapes, but the fruit can be used for eating out of hand, raisins, and juice. They are native to the Mediterranean and are adapted to mild climates. With the exception of a few locations in Idaho, European grapes are too cold tender to be grown here. If you absolutely must have European grapes and you live in a colder area, try growing the grapes in large tubs fitted with trellises. After the vines become dormant in the late fall, place the tub into an unheated garage or porch where the temperature will remain between 30 and 40 F. A few of the hardier European cultivars are grown in southeastern Idaho, near Boise. Even in this relatively warm location, winter injury is a chronic problem.

North American grapes were bred from native species. The cultivars listed below are more cold hardy than their European cousins. Uses include eating out of hand, juice, preserves, pastries, and wine. American cultivars are the most reliable for Idaho growers.

French-American hybrid grapes are crosses between American and European grapes. Most were bred in French, but a few came from Germany. They are used mostly for juice and wine, and have intermediate cold hardiness. They can be grown in southeastern Idaho around Boise and Twin Falls, near Lewiston, and in a few northern Idaho locations.

Seedless grapes come from various parents. They are used mostly for eating out-of-hand and raisins, but also make excellent juices, preserves, and pastries.

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**Heat Units**

The tables of recommended cultivars below refer to heat units. The term simply refers to the amount of heat a particular cultivar needs to ripen a crop. Early-ripening cultivars and those adapted to cool, short-season locations require fewer heat units than cultivars that ripen later and are adapted to warmer locations. The following table shows the average heat units received by selected Idaho communities.

<b>City</b>	<b>Heat Units</b>	<b>City</b>	<b>Heat Units</b>
Ashton	1,300	Moscow	1,650
Blackfoot	2,000	Mountain Home	2,700
Boise	2,650	Payette	2,900
Burley	2,200	Pocatello	2,100
Coeur d'Alene	1,600	Rexburg	1,700
Idaho Falls	1,800	Salmon	1,900
Kellogg	1,800	Sandpoint	1,500
Lewiston	2,700	Stanley	500
Malad	1,900	Twin Falls	2,000
McCall	950		

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**Seedless Grapes**

Cultivar	Color	Cold Hardiness (degrees F)	Heat Units	Ripens	Comments
Canadice	red	-15 to -25	1500-2500	3-4	One of the most reliable grapes for northern Idaho. Used fresh and for juice, jelly, and wine.
Concord Seedless	bluish black	-15 to -25	2000-2500	5	A seedless sport of Concord, with slightly smaller berries. Used fresh and for preserves, pastries, juice, and wine.
Cultivar	Color	Cold Hardiness	Heat Units	Ripens	Comments

		(degrees F)			
Himrod	white	0 to -15	1500-2500	3-4	For warm areas, such as Lewiston and southwestern Idaho. Used fresh and for juice and raisins.
Interlaken Seedless	white	+5 to -5	1500-2500	3	For warm areas, such as Lewiston and southwestern Idaho. Used fresh and for raisins.
Reliance	red	-15 to -25	1500-2500	3-4	Used fresh and for juice and preserves.
Heat units refers to the amount of heat a cultivar requires during the growing season to ripen the fruit. <b>Ripening dates:</b> 1 = early summer, 2 = mid summer, 3 = late summer, 4 = early fall, 5 = late fall.					

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### North American Grapes

Cultivar	Color	Cold Hardiness (degrees F)	Heat Units	Ripens	Comments
Campbell's Early	red	-15 to -25	1500-2500	3-4	One of the most hardy and reliable grapes for northern Idaho. Fruit resembles Concord.
Catawba	red	-10 to -20	2500-3000	5	Requires a long growing season. Used fresh and for preserves and wine.
Concord	bluish black	-15 to -25	2000-2500	5	Cold hardy but requires a long growing season. Used fresh and for jellies, juice, and wine.
Delaware	red	0 to -10	2000-2500	5	For table, juice, and wine.
Cultivar	Color	Cold Hardiness (degrees F)	Heat Units	Ripens	Comments

Niagara	white	-5 to -15	2000-2500	5	For table, juice, and wine.
Steuben	bluish black	-10 to -20	2500-3000	5	Requires a warm, long growing season. Used fresh and for juice and wine.
Heat units refers to the amount of heat a cultivar requires during the growing season to ripen the fruit. <b>Ripening dates:</b> 1 = early summer, 2 = mid summer, 3 = late summer, 4 = early fall, 5 = late fall.					

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### French-American Hybrid Grapes

Cultivar	Color	Cold Hardiness (degrees F)	Heat Units	Ripens	Comments
Aurore	white	-5 to -15	2000-2500	3	One of the earliest-ripening grapes. Tight clusters create problems with fruit rot. Used fresh and for juice and wine.
Chancellor	bluish black	0 to -10	2000-2500	4	Used to make a red wine.
Chelois	bluish black	+5 to -5	2000-2500	4	Used for wine.
De Chaunac	bluish black	0 to -10	2000-2500	4	Used to make a red wine.

Cultivar	Color	Cold Hardiness (degrees F)	Heat Units	Ripens	Comments
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Foch (Marechal Foch)	bluish black	-5 to -15	2000-2500	3-4	One of the most reliably winter hardy grapes for northern Idaho. Used for juice and to make a red wine. Berries are small and many clusters only partially fill under North Idaho conditions.
Rosette	bluish black	-5 to -15	2000-2500	5	Used for blended wines.
Seibel	pink	+5 to -5	2000-2500	3	Used for a Chardonnay-type wine.
Verdelet	white to yellow	+5 to -5	2000-2500	2-4	For table use and wine.
<p>Heat units refers to the amount of heat a cultivar requires during the growing season to ripen the fruit.  <b>Ripening dates:</b> 1 = early summer, 2 = mid summer, 3 = late summer, 4 = early fall, 5 = late fall.</p>					

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## European Grapes

Cultivar	Color	Cold Hardiness (degrees F)	Heat Units	Ripens	Comments
Cabernet Sauvignon	purplish black	+10 to 0	2000-3000	5	Requires a very long growing season. Used to make a red wine.
Chardonnay	white	+5 to -5	2000-3000	3	Used for wine.
Gewürztraminer	pinkish red	+10 to 0	2000-3000	3	Used for juice and wine.
Pinot Noir	blue	+10 to 0	2000-2500	3-4	Used to make a pinkish-red wine.
Sylvaner	white	+5 to -5	2000-3000	3-4	Used for wine.
White Riesling	white	+5 to -5	2000-3000	5	Used for wine

Heat units refers to the amount of heat a cultivar requires during the growing season to ripen the fruit.  
**Ripening dates:** 1 = early summer, 2 = mid summer, 3 = late summer, 4 = early fall, 5 = late fall.