

Petite Pearl (TP 2-1-24)

- Berry 2g; cluster 85-140g; very dense
- Thick skins; resistance to mildew and splitting
- Good winter hardiness over many years; Zone 4b and favored sites in 4a.
- Late budbreak in spring; secondary buds nearly as productive as primaries
- Neat moderate growth habit, few laterals, low maint. on high cordon
- Ripens fruit over a range of heat from 2200-2600 DD and 160 days growing season



MN 1094 x E.S. 4-7-26

Introduced in 2009

Petite Pearl (TP 2-1-24)

Typical harvest parameters in Twin Cities area:

24 Brix, pH = 3.45, TA = 0.7-0.8

Target pH for harvest is 3.45

Abundant soft tannins

The best wines have been produced using 48 hour cold soak.

Wine:

Deep garnet red, Complex, Good tannin structure

Excellent balance of acid, tannin and alcohol.

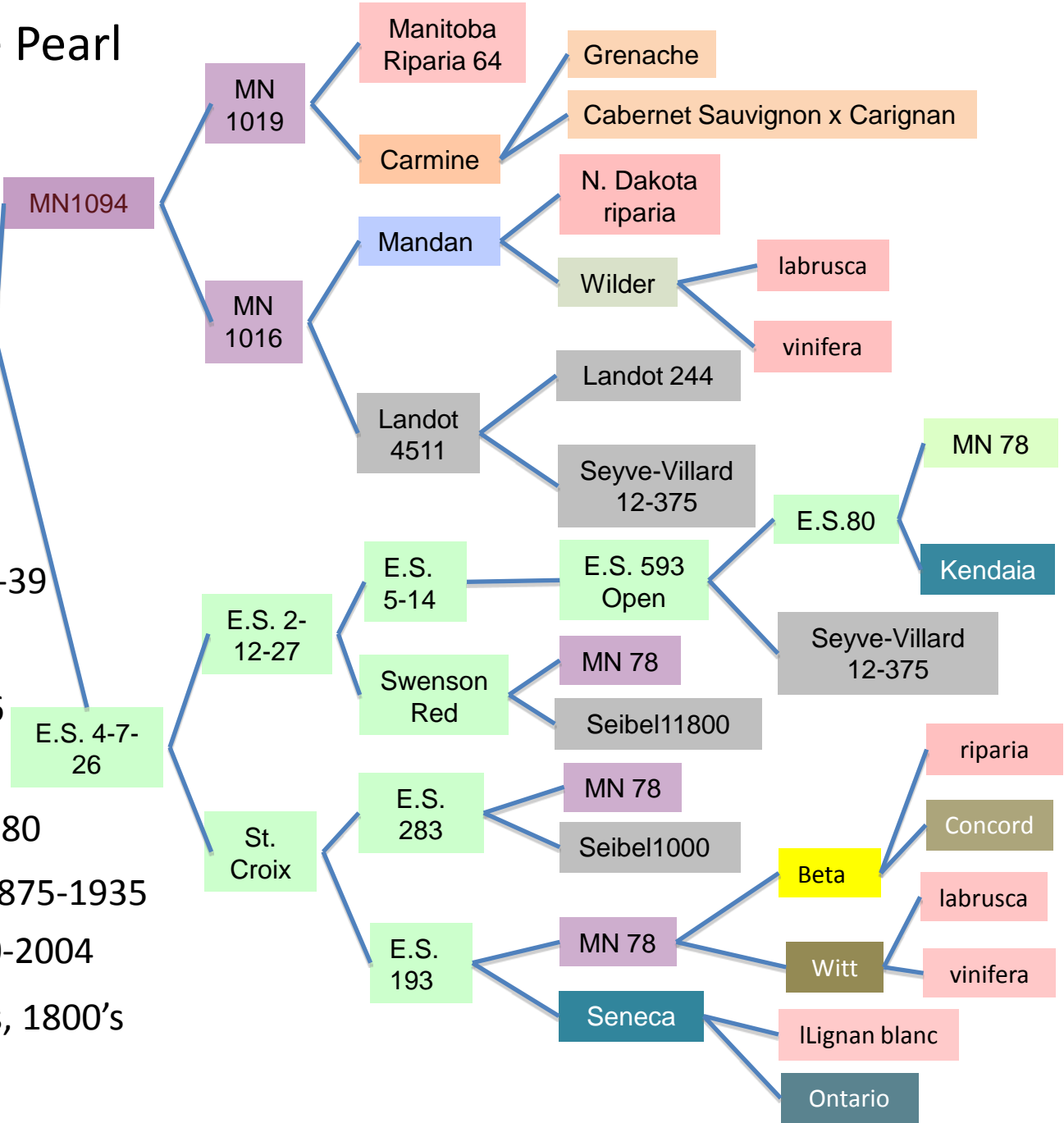
Fruit harvested earlier than full maturity have produced some outstanding rose wines (2016 Lincoln Peak Winery Petite Pearl Rose)

Geneology of Petite Pearl and Crimson Pearl

Tom Plocher, 2013

Petite Pearl
Crimson Pearl

- Rogers, 1858
- NYSES, Geneva, 1906-39
- Hemstad, UM
- Olmo, UC-Davis, 1946
- Hansen, SDSU, 1935
- Louis Suelter, MN, 1880
- French Hybridizers, 1875-1935
- Elmer Swenson, 1950-2004
- Old American hybrids, 1800's
- Vitis species



Verona (T.P. 1-1-34)^{USPP}

Berry 2g, black; Cluster 120-200 g

Some injury in the worst winters at Hugo, MN; best in U.S. Hardiness Zone 4b or 5

Excellent resistance to mildews and splitting

Late budbreak in spring.

Ripens rather late in the Twin Cities, slightly after Frontenac, 10 days after Petite Pearl, in early October.

Needs 2600 Degree Days F and 170 days growing season.



Troubador x E.S. 5-4-16
Introduced in 2015

Verona (T.P. 1-1-34)^{USPP}

Typical harvest numbers in Twin Cities area:

22-24 brix; pH = 3.35-3.38; TA < 1%

Lots of polyphenols in skins; good portion of them as tannin

As a red wine

Deeply colored; abundant soft tannins; Good balance between acid, tannin, and alcohol. Aroma is complex

As a rose

Garnet color, cherry aroma and lots of body; lush vinifera-like fruit, good balance and finish.

Wine quality often rated above Petite Pearl in blind tastings.

U.S. Patent Pending

Crimson Pearl (T.P. 2-1-17)^{USPP}

- Berry 2.5 g; cluster 100-250 gm
- Very early wood ripening and good winter hardiness; the most rugged vine from my work
- Late bud break in spring; holds its dormancy very well
- Neat growth habit, moderate vigor on top wire cordon
- Good disease resistance and little rot or splitting
- Ripens 5-7 days earlier than Petite Pearl in 2500 degree Days F and 155 days growing season



MN 1094 x E.S. 4-7-26

Introduced in 2015

Crimson Pearl (T.P. 2-1-17)^{USPP}

Typical harvest in Twin Cities:

22-23 brix, pH = 3.4-3.8, TA < 0.8%

As a dry red:

Fits well in a fruity dry red style with soft tannins and deep crimson color.

As a Rose:

-24 hour cold soak and pressing followed by cool fermentation produces a very fruity rose with raspberry flavor.

-Saignee method has produced rose wines with tropical fruit aromas.

All styles have good balance between acid, tannin, and alcohol

U.S. Patent Pending

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