



RCW Nurseries

www.rcwnurseries.com

2015 Grape List

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With some careful bed preparation you can grow grapes in Houston. The key is a very well drained bed... your shadow...a good spray schedule...oh, and....Catzilla...to keep the birds off your crop.

Table Grapes

Although not long lived, maybe 5 or 6 years, table grapes grow quickly and produce a decent crop within a year or 2. If one goes roots up...as opposed to belly up...do not take it personally. It's not you...it's them. We found some really good information on these web sites:

<http://winegrapes.tamu.edu/grow/tablegrapes.html>

<http://www.urbanharvest.org/advice/fruitgardening/fruitvarieties/grapesbunch.html>

As always Urban Harvest and Texas A&M have done a great job putting all the information you might possibly need into a nice little package. Seeing that they have already done all the research...we will give them credit and get onto our next project. These are the varieties that we will have this spring...at least this is what the grower said 6 months ago when we placed this order.

Black Spanish Black Spanish is a juicy grape with bluish-black skin and is excellent for making juice, jelly or wine. It produces heavily and has good disease resistance.

Blanc Du Bois An award winner and considered one of the best wine grapes for the warmer, southern regions of the U.S. It produces large clusters of greenish grapes. Withstands heat and humidity and has good disease resistance. Attracts birds.

Champanel A new wine or table grape selected for its ability to produce fruit in hot, humid areas. It produces large, nearly black grapes with a thin skin and tender, juicy flesh. Grows well in most soils and has good heat and disease tolerance.

Flame seedless A medium sized, red skinned, firm flesh grape that is great fresh or juiced, and good for drying...p.s. we love homemade oatmeal raisin cookies.

Thompson seedless A classic table grape. Grows medium sized, pale green to golden grapes in large clusters. Eat them fresh...or dry them in to raisins.



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Muscadine Grapes

Muscadines are entirely different from table grapes in their ability to tolerate disease and rots in the Houston area. They can grow for decades and established vines can look more like a small tree trunk, than a vine. Through modern breeding and selection, muscadines have improved in size and taste, without losing their ability to thrive with little care. Modern breeding has also given the fruit a thinner skin, more tender flesh and a sweeter flavor. Muscadines ripen between July and September, depending on variety. In a good year, with ample water, a muscadine vine can produce up to 50 pounds of fruit. It takes 10 to 15 pounds of grapes to make a gallon of wine.

Muscadines grow in almost every type of soil, need full sun and good drainage...pretty simple!

Carlos Bronze skin that are vigorous and cold tolerant. Self-fertile.

Cowart Large clusters of purple, medium sized fruit with a great flavor. Self-fertile.

Dixie Bronze skin with medium large fruit. Self-fertile. Mid-Season.

Ison A very productive black that ripens uniformly in large clusters, early-mid season. Best black pollinator. Self-fertile.

Jumbo The largest fruits of all the muscadines. Large black grapes with thick skins. Good, dependable producer. Grows well in most soils and has good heat and disease tolerance.

Noble The primary red muscadine for red wine and juice production. Self-fertile. High yields and disease resistant.

Welder Great tasting bronze fruit, suitable for juice or wine, moderate production.

<http://www.texasgardener.com/pastissues/marapr05/Grapes.html>

<http://aggie-horticulture.tamu.edu/fruit-nut/fact-sheets/muscadine/>

Texas Gardener magazine and Texas A&M provided the above links with great info about growing muscadines. As always, we give credit where credit is due...and frankly, it's lunch time.



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