

'Enchantment'

Average harvest date for 'Enchantment' was Aug. 22. Juice pH averaged 3.4, titratable acidity averaged 0.8%, and soluble solids averaged 18.9%. Average yield of 22 lb/vine was recorded for 'Enchantment'. Crop rating averaged 7.7, reflecting good cropping consistency and potential. Berry weight averaged 1.5 g while clusters averaged 178.3 g. Clusters are compact, but not as excessively tight as compared to 'Opportunity'. Fruit cracking following summer rains near harvest was not observed for 'Enchantment'. 'Enchantment' is unique as it is a teinturier grape, meaning that the https://en.wikipedia.org/wiki/Wine_term grape's flesh and juice are red due to anthocyanin pigments accumulating within the pulp of the grape berry. Typically, anthocyanin pigments are in the outer skin tissue of the grape berry and the dark color of red wines come from anthocyanins extracted from the crushed skins during fermentation. Rating for vigor averaged 6.7, indicating moderate vigor. Health of the vines was consistently rated good also, averaging 7.1. Observations each year included examination of the vines for presence of diseases, with fungicide applications as described prior. Some rotting of berries was observed in some years particularly near harvest (pathogen not identified). This again is likely due to the extended period since the last fungicide spray was applied (as mentioned earlier) prior to harvest. Occasional berry shriveling was noted near harvest, particularly in the hottest summers of evaluation, indicating some heat stress on the fruit. In 18 years of observation, powdery mildew was seen on leaves in two years, and on fruit in the severe powdery mildew year of 2015.

Downy mildew was observed one year with a slight infection on leaves. As stated for 'Opportunity', neither black rot nor anthracnose were noted on the vines. It is also hoped that with 'Enchantment' that the minimal observation of common diseases reflects the potential to manage disease pressures with average or possibly slightly reduced applications of fungicides.

The adaptation of 'Enchantment' to the climate at FRS was also found to be good, and reflective of its potential for reliable production in the Mid-South.

Winter injury was not common during its testing, reflecting good hardiness for this location.

Juice and wine quality of 'Enchantment' was consistently good as reflected by various measurements of composition. The composition of the juice is generally ideal for wine production, but the pH and titratable acidity need to be monitored during fermentation, especially during malolactic fermentations. The yield at crushing was 11 lb of grapes for one gallon of juice, which is typically more than 'Cynthiana' wine grapes in Arkansas.

Fermentation should be done at 60°F to retain characteristics of the wine. Fermentation on the skins can substantially impact the wine, but generally 2-5 days on the skins will maximize the positive attributes of this wine.

The wine evaluation panels with the Arkansas grape and winery industry indicated a positive impression of 'Enchantment' wine. The deep, dark red color of the wine was noted, along with a "cherry-like" aroma. The wine is similar to 'Petit Syrah' in color and mouthfeel. The only negative concern was the slight vegetative aroma of the non-aged wine. Because of the deep color, this wine could also be used for blending. There are not many red grape cultivars that produce well in this region, so 'Enchantment' can be a positive addition to the Mid-South grape and wine industry due to the versatility ranging from blush to dry, with the potential for oak addition.

Availability

Limited vines are available in the winter of 2016-17 from the sources below. Additional propagators should be added in the coming year.

Post Vineyards
8530 Fair Haven Road
Altus, AR 72821
(479) 264-4999

Thomas B. Post
tpost76@gmail.com

Double A Vineyards Inc.
10277 Christy Rd
Fredonia NY 14063
716-672-8493
www.doubleavineyards.com
Dennis Rak
dennis.rak@doubleavineyards.com