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ELEVENTH YEAR

THIS IS OUR VARIETY LIST FOR THE 1953-54 SEASON

BOORDY VINEYARD

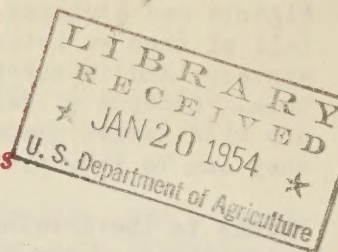
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RIDERWOOD, MARYLAND

Wines

Grape Vines

Wine-Making Requisites



ABOUT BOORDY VINEYARD

Allow us to introduce ourselves.

Boordy Vineyard is a dual enterprise. On the one hand we are nurserymen specializing in grape vines only, with our main emphasis on the new French Hybrid varieties. On the other hand, we are wine-growers, producing red and white table wines from those French Hybrids which have been found best adapted to the soil and climate of Maryland.

Our wines are produced in a small model winery, of about 10,000 gallons capacity, which is located on our home property. The wines are made and aged in small quantities, after the French manner, and bottled exclusively at the winery. They are to be had in the best hotels, restaurants, clubs and retail outlets of Baltimore and Washington. Our moderate production, plus the complications of 48 different sets of State laws, prevent a more general distribution, though from time to time these wines have been available, and favorably received, in New York City, San Francisco, Chicago, Dallas, Fort Worth, Wilmington, Providence, and other cities.

We are wine-growers, first, because we are fond of wine ourselves, believing with Pasteur that wine is a most healthful and temperate beverage and with the French people in general that "a day without wine is a day without sunshine."

Second, we grow wine because we believe that wine-drinking will never become general in our country until wine-growing on a regional basis becomes general.

Third, we are wine-growers because the quality of our own wines is the best evidence of the wine-growing possibilities of the French Hybrids under American conditions. These possibilities are not merely theoretical: they are proved, not only by the production of our own winery but by the extent to which the large American wineries outside of California are turning to these superb new wine-grapes for their own vineyards.

As nurserymen, we have propagated the French Hybrids for eleven consecutive seasons, and in fact introduced them commercially into the United States. We are proud of the fact that vines from our nursery are now yielding good red and white table wines for producers small and large in almost every State of the Union and many parts of Canada. Correspondence with our customers, most of whom wind up as friends, has built up an unrivalled storehouse of information as to the behavior of these vines under all sorts of conditions. This information is always at your service, and enables us to say with growing assurance which varieties grow best where.

ABOUT THE FRENCH HYBRIDS

In wine-making, the main thing is the grape. It is much more important, for example, than the soil. If the grapes are right, good wine can be made. If the grapes are wrong, the wine will be unsatisfactory no matter what the soil and climate are and how much care is put into making the wine.

The classical European wine-grapes grow well in California, where they produce wines both

fine and ordinary resembling the wines from the Mediterranean lands--Italy, Spain, Greece, Algeria and Southern France. Elsewhere in the United States these European varieties (all of them varieties of a single species, *V. vinifera*) are too tender to come through our winters, and in our difficult summers are subject to disease. It is not practical to grow them. Outside of California we have had to depend until recently on domesticated sorts of our wild native grapes. Most of these have pronounced special flavors, and agreeable as they can be they are quite distinct in character from wines of the European type.

Thanks to the development of the French Hybrids, it is now possible to grow red and white table wines of the European type in those parts of the United States where, hitherto, only wine from the domesticated native grapes could be grown. These French Hybrids are a group of vines which were bred in France by crossing the classic European varieties with certain of the American species. The object in this breeding has been to obtain vines bearing fruit like the classic European varieties but possessing the tough vine characteristics of the American vines. In the course of nearly three-quarters of a century of patient labor (and after many disappointments) the French hybridizers have been able to produce new grape varieties of truly astonishing character--hardy, disease resistant, productive, and--this is the point--capable of yielding good wine of the European type under American as well as French conditions. With reasonable care and a proper choice of varieties it is now possible to produce sound and pleasant table wines and enjoy them as part of the daily diet.

The family of the French Hybrids includes vines of differing characteristics: late ripening sorts for long-season areas, early ones for the more northerly areas, heavy producers for ordinary wine, vines capable of producing wines of superior quality but somewhat less abundantly, vines for dry climates and others for humid climates. The choice is important, and since these varieties are quite new to our American conditions there is still much to be learned about specific adaptations. Yet it is possible already to choose with reasonable assurance for almost every part of the country.

OUR LIST

The Hybrids do not have names. They are identified by the name of the hybridizer and a number. Confusing as this may seem at first, the grower quickly finds that these numbers have a poetry all their own, and learns what a world of difference there is between, say, the Seyve-Villard 14287, with its rich Muscat aroma, and the Seibel 10096, with its huge powder-blue showpiece bunches and its ruby-colored wine.

It goes without saying that we have many more varieties in our experimental collections than we offer for sale. Some of these have been thoroughly tried by us--and found wanting. Others show great promise for the future, but the slow business of proving them out has not gone far enough to warrant our putting a recommendation behind them. We consider it our duty as nurserymen to offer only those which we can recommend with confidence. Our descriptions represent our best brief estimate of the value of each variety. Vines are viable at time of shipment and true to name. Liability does not extend beyond replacement of individual vines.

The demand for these vines always exceeds the supply. So we invite the earliest possible ordering for either Fall or Spring delivery. Otherwise you may be disappointed.

AS TO PRICE

The same price scale applies to all our varieties, and we keep our prices low. Relentless increases in cost of production have compelled us this year to raise our prices slightly, and they are now as follows:

- 90 cents each for single vines
- 65 cents each for 10 or more of any one variety
- 50 cents each for 50 or more of any one variety
- Per-thousand rates on request

Shipping charges extra. There is a minimum packing and shipping charge of 30 cents on all orders.

RED WINE VARIETIES

(Asterisk (*) indicates most popular and widely-tested varieties.)

- ✓ *Baco No. 1. Early, ripe with us first week in September. Hardy, disease resistant, ultra-vigorous. Moderate to heavy crops. When well made and aged in bottle, its wine develops the bouquet of red Bordeaux, or Claret. Its handsome foliage and great vigor make it superb for trellis or arbor. Long pruning.
- ✓ *Delicatessen. Early mid-season, a week after Baco. Vigorous, hardy, healthy, and a steady favorite in wine blends because of its deep color. Not a heavy producer. Long pruning.
- ✓ Foch. Offered for the first time this year. An ultra-early red-wine variety originating in Alsace. Widely adapted in this country but especially valuable for short-season areas such as New England. Just as the wine of Baco develops, with age, the bouquet characteristic of Bordeaux red wines, so Foch (which has the famous Pinot Noir as one of its parents) yields a wine which when well made strongly recalls the red wines of Burgundy. An extremely vigorous and healthy vine requiring no better than average care for the production of good average crops. Quantity limited.
- ✓ Seibel 1000. Early, about with Baco No. 1. Recommended by the New York Experiment Station and well adapted to New York State grape-growing areas, being vigorous, healthy, hardy and in appropriate locations a good producer. Elsewhere it is often a disappointing producer and should be tried with caution. Yields a "solid" wine rather light in color and low acid, blending well with other red wines. Half-long pruning.
- ✓ Seibel 4643. Early mid-season. Heavy and reliable producer of good quality red wine. Because its big, compact bunches must be picked promptly to avoid rot, our first judgments were not entirely favorable. It has gained favor steadily with us because, year after year, it always comes through. It is a "hybride de securité," as the French say. It prefers a fairly dry climate and light soil. Spur pruning.
- ✓ *Seibel 5455. Early mid-season, after Seibel 4643. A favorite in many parts of France for its steadiness, good health, and wine quality. Handsome winged bunches, bright blue with pronounced bloom. Spur pruning.
- ✓ Seibel 5898. Early mid-season. Deep colored wine, for blending: compact grower, moderate producer. Spur pruning.
- ✓ Seibel 6339. Mid-season, ripening shortly after Concord. Hardy, sufficiently resistant, upright in habit and easy to keep on the trellis. Foliage turns deep red in the Fall. Moderate crops of handsome fruit. Clean, neutral wine. Spur pruning.
- ✓ *Seibel 7053. Early mid-season. Probably the most widely-grown variety in France, and one of the heaviest producers when handled right. Well-balanced ordinary wine, absolutely French in character. We have some slight trouble with spray burn. Spur pruning.
- ✓ Seibel 8745. Early mid-season, with Seibel 7053, with which it is often blended. Good wine, good producer, moderate vigor. Good for frosty spots as it pushes late. Spur pruning.
- ✓ *Seibel 10096. Mid-season, after Seibel 5455. Bunches always above average in size, frequently enormous. Vine sometimes subject to black rot but otherwise healthy and of average vigor. Fruit sets over a fairly long period, so that bunches are sometimes ragged. Superior wine quality. One of the best. Spur pruning.
- ✓ Seibel 10878. Medium early. Healthy, vigorous and of average productivity. Very good wine, recalling French Burgundy. Another late-pusher for frosty spots. Half-long pruning.
- ✓ *Seibel 13053. Earliest ripening, after Foch. Vigorous, hardy and resistant and the best variety for short-season regions. Heavy producer of superior wine, rather light in color, which blends well with Baco. Also makes a good rose. Half-long pruning.

- ↳ Seyve-Villard 5247. Early, after Baco. Vigorous, healthy and hardy. Upright and rather bush habit. Good crops. Neutral, light-colored wine which blends well with varieties of more pronounced character, such as Baco. By itself, makes an excellent rosé. Spur pruning.
- ↳ Seyve-Villard 18283. Early mid-season. Though a south-of-France variety, it does well with us, being vigorous, a very heavy producer, and sufficiently disease resistant. Big handsome bunches, good wine of light color. Spur pruning.
- ↳ Seyve-Villard 18315. Early mid-season. Handsome fruit, berries oval, slightly pointed, in broad conical solid bunches. Another from the south of France. Much less vigorous than Seyve-Villard 18283, but an even heavier producer when well grown. Spur pruning.
- ↳ Seyve-Villard 23657. Mid-season. For the Southwest primarily. Heavy producer of handsome deep-colored bunches, yielding a superior red wine and also suitable for table. Healthy and vigorous. Spur pruning. Limited Supply.

WHITE WINE VARIETIES

(Asterisk (*) indicates most popular and widely-tested varieties.)

- ↳ *Seibel 4986. Mid-season. Trim, handsome vine, healthy and hardy; fruit pinkish gold at maturity, in beautiful winged bunches of moderate size which must be picked promptly to avoid ripe rot. Very regular producer, wine of high quality. Spur pruning.
- ↳ *Seibel 5279. Very early. Our leading white wine variety, with a wide area of adaptation. Superb variety, very vigorous and hardy but somewhat subject to black rot if not sprayed carefully. Long, loose cluster, the pulp of the berries being very liquid and pressing easily. Wine pale, fresh, delicate, somewhat like the Alsatian. Long pruning.
- ↳ Seibel 5409. Early mid-season. Very healthy and vigorous, excellent wine slightly recalling Chablis. Steady producer of tight, stubby short-stemmed bunches. Pushes late--insurance against frost. Spur pruning.
- ↳ *Seibel 9110. Early mid-season. Vigorous, hardy and resistant. Fruit exceptionally beautiful, with loose but well-formed bunches of pinkish yellow, oval-pointed fruit. A magnificent table grape, and also yields a wine with a pronounced but delicate perfume. Half-long pruning.
- ↳ *Seibel 10868. Early. Stocky, vigorous vine, yielding good crops of handsome, pale-pink fruit resembling the Traminer of Alsace in appearance (though not in wine quality). Its wine, like that of Seibel 5409, recalls the Chablis type. This variety, after extensive tests, has been found to do exceptionally well on the Niagara peninsula where it is being planted on a large scale for the production of dry table wines. Widely adaptable. Spur pruning.
- ↳ Seibel 11803. Mid-season. Rather weak-growing vine producing good crops of large, handsome berries ranging in color from pale pink to lavender. Clean-tasting wine of superior quality, and is promising in some areas as a table variety. Owing to its lack of vigor, and its tendency not to ripen its wood well, it must not be allowed to over-bear. Spur pruning.
- ↳ *Seibel 13047. Early, ripening between Seibel 5279 and Seyve-Villard 5276. Hardy, vigorous, disease resistant (though slightly subject to black rot in wet years), and a big producer of huge, fairly compact bunches, often double-shouldered. Wine of good quality, neutral but unctuous and of good body, blending well with others. A stunning table grape as well. Spur pruning.
- ↳ *Seyve-Villard 5276. Early. Medium vigor, with no serious cultural defects, highly productive. Superior wine, clean and brisk. A variety of great promise for American viticulture. Spur pruning.

- ✓ Seyve-Villard 12303. Late mid-season. Great vigor, heavy producer of long pyramidal bunches of large oval berries, rather susceptible to black rot and best in the Southwest. Fruit handsome and good to eat. Neutral white wine of good quality, sometimes blended in southern France with a deeply colored variety to make a red wine. Spur pruning.
- ✓ Seyve-Villard 12309. Late mid-season. Resembles Seyve-Villard 12303 as to vine but disease resistance is superior. Heavy producer, big, handsome compound bunches, fruit amber turning to pink on the exposed side. Good wine, and good to eat. Barely ripens with us. Spur pruning.
- ✓ *Seyve-Villard 12375. Mid-season. First cousin to the above two varieties, but ripens ten days earlier. Superbly healthy vine, good production of good wine. Very popular in southern France. Another variety of great promise. Spur pruning.
- ✓ Seyve-Villard 14287. Early, with Seibel 13047. A true Muscat, for Muscatel or to heighten the aroma of neutral white wines. Moderate vigor, healthy, hardy except under extreme conditions, good production. Fruit sometimes ripens unevenly. Spur pruning.
- ✓ Coudere 13. Late mid-season. Heavy producer, healthy vine, for the South. Spur pruning.

TABLE GRAPES

The standard American table varieties, such as Concord and Niagara, are to be had from every general nurseryman and we do not propagate them. We do, however, offer two table varieties which are striking improvements on the standard American sorts. They are:

- ✓ Ellen Scott. This is a late mid-season variety from Texas origin, far and away the best production of the late T. V. Munson. Vine is healthy and of good vigor, and it bears huge, handsome bunches of extra-large berries which range in color from pink to garnet. Fully ripened, it has a pure and delicate flavor and is a superb fruit for table. It will also double as a white-wine grape. For long-season areas. Half-long pruning.
- ✓ Steuben. This is by all odds the finest hybrid to date of the New York State Experiment Station at Geneva, New York. It ripens in early mid-season, a bit before Concord, and it has an area of adaptability much wider, we believe, than Concord. Vine is vigorous and sufficiently disease-resistant. It is a heavy producer of gorgeous bluish-lavender bunches which ripen evenly. Its beauty and its delicious spicy flavor will be a revelation to those who enjoy grapes of the American type, and no vineyard should be without a few vines of it. Wherever tried, it has outsold all other varieties on road-side markets. Also yields an agreeable, aromatic white wine. Long pruning.

European Type. Table grapes of the European type--i.e., non-foxy, delicate flavor, edible skins and crisp texture--have not until now been available for growing under American conditions. But certain of the French Hybrids fill the bill perfectly. We list the following, which are described above: Seibel 9110, Seibel 11803, Seibel 13047, Seyve-Villard Nos. 12303, 12309 and 12375. These are all so different from the standard American kinds as to be considered almost a new class of fruit. Thanks to their crisp texture, they hold up well in shipping and in the market.

NOTE ON PRUNING

We speak of spur pruning, half-long pruning, and long pruning. Spur pruning means just that: year after year leave no more than four or five 2-bud spurs on a short trunk cutting away everything else. It is prescribed for vines which have only moderate vigor or would overproduce if pruned more generously. Such varieties should be planted no more than six feet apart in the row. Half-long pruning means cutting back to two bearing canes of not more than 6 buds each, plus two or three 2-bud spurs. It is for intermediate vines which should be planted six or seven feet apart in the row. Long pruning means leaving, two, three or even four bearing canes of 8 to 12 buds, plus an equivalent number of spurs. It is prescribed for (a) ultra-vigorous varieties, or (b) varieties which bear relatively

small bunches and must therefore bear more bunches to make a crop. Further details in the book mentioned below.

WINE-MAKING REQUISITES

Since some wine-making requisites are hard to find, we carry a stock of the essential ones, including a number of items which we import from France. Among these are saccharometers, acid-testing sets, alcohol-testing sets, small crushers and wine presses, small corking machines of various models, sulphur pastilles, racking tube, bottle fillers, grape hoes, and so on. Ask for circular or tell us your wants.

Good wine glasses are hard to find. We have hypnotized a manufacturer into making a good inexpensive stemmed glass of classic pattern and generous size (8 oz.), handsome enough for any table and cheap enough for everyday use. \$7.00 the dozen, postpaid.

BOOKS

We offer "A Wine Grower's Guide" by Philip M. Wagner, the standard work on grape-growing and wine-making, for \$3.00 postpaid. Mr. Wagner's earlier book, "American Wines And How To Make Them," dealt in greater detail with wine-making. The third edition is exhausted, and we sadly inform you that the task of rewriting it is not completed. We will tell you when at last the new edition is completed and published.

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