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# Catalogue

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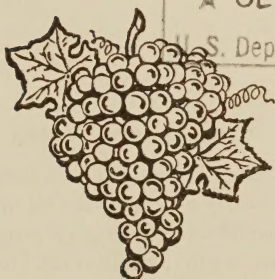
PROCUREMENT SECTION  
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# GRAPE VINES

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U.S. Department of Agriculture



*for*

## Wine and Table

*for sale by*

**BOORDY VINEYARD**

J. & P. Wagner, props.

Box 38 Riderwood, Maryland

### *Prices And Shipping*

Same price scale applies to all our varieties, though some are much scarcer than others. We are satisfied with a modest profit and keep our prices low. They are as follows:

Assorted vines	.95 ea.
Ten or more of <i>one variety</i>	.65 ea.
Fifty or more of one variety	.50 ea.
Per thousand of one variety	(rates on request)

Minimum order 3 vines. Shipping charges extra. A minimum packing and shipping charge of 30 cents on all orders.

### *Cautionary Notes*

Demand for our French Hybrids always exceeds the supply, so we advise ordering early whether for Fall or Spring shipment. If ordering late, specify second choice if possible.

We ship none but healthy, viable vines. Occasionally they are mishandled after being received. Naturally we cannot be responsible for mishandling once the vines have left our nursery, so our vines are shipped without guarantee of replacement and we reserve the right to make adjustment on the basis of individual circumstances. Let us add that we have no dissatisfied customers. Instructions for handling newly received vines will be found on page 9.

We ship in Fall after frost (some time after November 10) or at planting time in Spring. Fall planting is much more risky than Spring planting. We advise Spring planting.

PLEASE SAVE THIS CATALOGUE  
FOR REFERENCE

**A**LLOW US TO INTRODUCE OURSELVES. Boordy Vineyard is a nursery specializing in grape vines, the wonderful new table and wine grapes known as the French Hybrids. We are also wine growers producing red and white table wines from these same French Hybrids.

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—and also from selected outlets in New York City, Chicago, Boston, Wilmington and a few other cities.

We are wine-growers 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.” We are wine-growers also because, by the fine quality of the wines we produce, we demonstrate the exciting possibilities of the French Hybrids under American conditions. Results speak louder than words.

As nurserymen, we have propagated the French Hybrids for fifteen consecutive seasons. In fact, we introduced them commercially into the United States. 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 in many parts of Canada. Through our customers, many of whom wind up as friends, we have developed an unrivalled storehouse of information as to the behavior of these vines under all sorts of conditions. This information is at your service.

In addition to their value for wine-making, *many of the French Hybrid varieties are superb table grapes*, more nearly resembling the table grapes of Europe and California than the standard American table grapes such as Concord and Niagara.

## OUR LIST

In wine-making, the main thing is the grape. 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 or how much care is put into making the wine.

The classical European wine-grapes grow well in California, which explains why the California wines resemble the wines of Europe. The table grapes of California are also of the European type.

Outside of California, it is not practical to grow these European wine-grapes. Outside of California, the only practical vines, whether for wine or for eating, have been the native American kinds.

Thanks to the French Hybrids, it is now possible to grow wine grapes and table grapes of the European type in those parts of the United States where, hitherto, only the native grapes could be grown successfully. These French Hybrids are a group of vines which were bred in France by crossing the classic European varieties with certain American species. The object of this breeding has been to obtain vines with fruit like the classic European sorts but with the hardiness and disease resistance of the American vines. The result is a truly remarkable family of new grape vines capable of yielding good wine of the European type under American as well as French conditions and of providing a whole array of handsome and delicious fruit for our tables and for culinary use.

The family of the French Hybrids is large and varied.<sup>1</sup> There are late ripening sorts for long-season areas, early ones for the more northerly regions, heavy producers for ordinary wine, less abundant producers of superior wine, vines for dry climates and others for humid climates, and striking table grapes ranging from extra-early to late and in color from the deepest blue to pale gold. From them it is possible to choose with reasonable assurance for north, south, east or west.

### *What are the French Hybrids?*

*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 that there is a world of difference between, say, the Seyve-Villard 14287, with its rich Muscat aroma, the Seibel 9110 with its crisp and delicious flesh and delicately pointed oval berries, and the Seibel 10096, with its huge powder-blue showpiece bunches and its ruby-colored wine.*

*We have many more varieties in our experimental collections than we offer for sale. Some of these have been well tried by us—and found wanting. Others show promise for the future, but we aren't yet ready to recommend them. Descriptions of those listed in the following pages represent our best brief estimate of the value of each variety. But it must still be remembered that a given variety behaves differently under different conditions.*

## Red Wine Varieties

(Asterisk (\*) indicates our leaders—safest and surest for the amateur who wants wine without too much experimenting.)

\*BACO NO.1. Early, ripe with us first week in September. Hardy, disease resistant, ultra-vigorous. Moderate to heavy crops. Contributes quality to a blend. When well made and aged in bottle, its wine develops the bouquet of red Bordeaux, or Claret. Handsome foliage and great vigor commend it for trellis or arbor. Long pruning.

\*FOCH. An extra-early red-wine variety originating in Alsace. Widely adapted in this country but especially valuable for short-season areas such as Northeastern and North Central States. Just as the wine of Baco develops bouquet resembling Bordeaux red wines, so Foch yields a wine which when well made recalls Burgundy. Extremely vigorous and healthy requiring no better than average care for good average crops. 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. 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 or half-long 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. Spur pruning.

SEIBEL 8357. Early mid-season, hardy vigorous and productive, no disease trouble. This is a *teinturier* grape, intended to strengthen the color of light-colored red wines. Its wine is not for separate use but should be used in a blend up to 5 per cent. The color of its wine is some ten or fifteen times the intensity of normal red wines. A priceless asset in a cold, rainy year. Long 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 good vigor. Fruit sets over a fairly long period, so that bunches are sometimes ragged. Superior wine quality. One of the best when well grown. Spur pruning.

SEIBEL 10878. Medium early. Healthy, vigorous and of average productivity. Very good wine, slightly recalling French Burgundy. Another late-pusher for frosty spots. Half-long pruning.

\*SEIBEL 13053. Earliest ripening, with 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 and Foch. Also makes a good rosé. Half-long pruning.

SEYVE-VILLARD 5247. Early, after Baco. Vigorous, healthy and hardy. Upright and rather bushy habit. Heavy 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 13359. Early mid-season. Very vigorous and healthy. Big, solid handsome bunches. Good red wine of moderate color, excellent in blends. Spur pruning.

SEYVE-VILLARD 18283. Early mid-season. Though a south-of-France variety, it does well with us, being vigorous, a tremendous producer, and sufficiently disease resistant. Probably at its best in South and Southwest. 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, also much grown in Algeria. Less vigorous than Seyve-Villard 18283, but an even heavier producer when well grown. Spur pruning.

## White Wine Varieties

(Asterisk (\*) indicates our leaders—safest and surest for the amateur who wants wine without too much experimenting.)

SEIBEL 4986. Mid-season. Trim, handsome vine, healthy and hardy; fruit greyish-pink 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 occasionally 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. Delicious eating. Long pruning.

SEIBEL 5409. Early mid-season. Very healthy and vigorous, excellent wine slightly recalling Chablis. Steady producer of plump, 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 considerable scale for the production of dry table wines. Widely adaptable. Spur or half-long pruning.

SEIBEL 13047. Early, ripening between Seibel 5279 and Seyve-Villard 5276. Hardy, vigorous, disease resistant (though occasionally subject to black rot in wet years, which can be controlled by spraying), 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. Our all-around favorite and a variety of great promise for American viticulture. Spur pruning.

SEYVE-VILLARD 12309. Late mid-season, for the South and Southwest. Heavy producer, big, handsome compound bunches, fruit amber turning to deep pink on the exposed side. Good wine, and good to eat. Spur pruning.

\*SEYVE-VILLARD 12375. Mid-season. First cousin to the above variety, but ripens ten days earlier. Superbly healthy vine, big production of good wine. Very popular in Southern France. Another variety of great promise in all but short-season areas, for wine and table. 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.

## *Grapes for Eating*

*The standard American sorts, such as Concord and Niagara, are to be had from most general nurserymen and we do not propagate them. Those listed below will really open your eyes! Beautiful to look at, offering an astonishing array of flavor and texture and a wide range of ripening dates, they open new possibilities for both amateur and commercial fruit-grower. On roadside stands, they sell on sight. Two of these are refined and greatly improved American varieties. The others are of French origin, and most but not all have already been mentioned in the sections dealing with grapes for wine.*

**ELLEN SCOTT.** A late mid-season variety of Texas origin, far and away the best creation of the late T. V. Munson, a man who contributed so much to grape-breeding that he was awarded the Legion of Honor by the French Government. Vine is healthy and of good vigor, bearing huge, handsome bunches of extra-large berries which range in color from pink to garnet. Fully ripened, it has a pure and delicate flavor. Will also double as a white-wine grape. For long-season areas. Half-long pruning.

**STEBEN.** Medium early. By all odds the finest hybrid to date from the New York State Experiment Station at Geneva, N. Y. Ripens a bit before Concord, and has an area of adaptability much wider, we believe, than Concord. Vine is vigorous and sufficiently disease-resistant. Heavy producer of gorgeous bluish-lavender bunches which ripen evenly. Its beauty and delicious spicy flavor will be a revelation to those who enjoy grapes of the American type, and no vineyard should be without a few. Also yields an agreeable aromatic white wine and a pale-pink grape juice for home use. Long pruning.

**SEIBEL 5279.** Early, see White Wine Varieties. Excellent for home use or roadside stands and for white grape-juice as well as wine.

**SEIBEL 9110.** See White Wine Varieties. Loose but well-filled bunches. Delicious to eat and stunning to look at.

**SEIBEL 13047.** See White Wine Varieties. Perhaps the showiest bunches of the lot, edible skin like the other French eating varieties.

**SEIBEL 15051.** Early mid-season. Huge double-shouldered bunches, pearl-grey fruit. Crisp texture and delicately spicy. Requires careful spraying. Also a wine-grape, though not so listed this season owing to limited quantity. Spur pruning.

**SEYVE-VILLARD 12309, 12375, 14287.** All listed under White Wine Varieties, all good table grapes, the latter for those who love the true Muscat flavor.

**SEYVE-VILLARD 20347.** Early mid-season. Big-berried French-type blue table grape. Limited quantities.

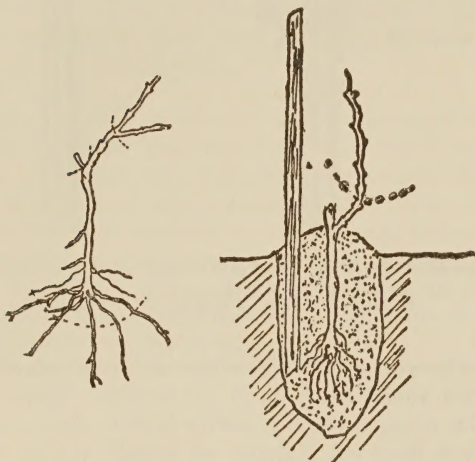
## *Vines for Arbors*

For arbors the first requirement is great vigor of vine and rusticity, plus handsome foliage. Best for arbors are *Baco No. 1*, *Foch*, Seibel 13053, Seibel 5279, Seyve-Villard 12309, 12375 and Steuben. The first two, though not table grapes, are excellent for jelly, and for home-made grape juice as well as for wine.



## Planting and Culture

Your order will arrive in a package of special pitch-lined waterproof wrapping paper, with sphagnum moss to keep the roots in condition. If you are not ready to plant immediately, open package, spread out roots, and heel it in damp sand or light soil until



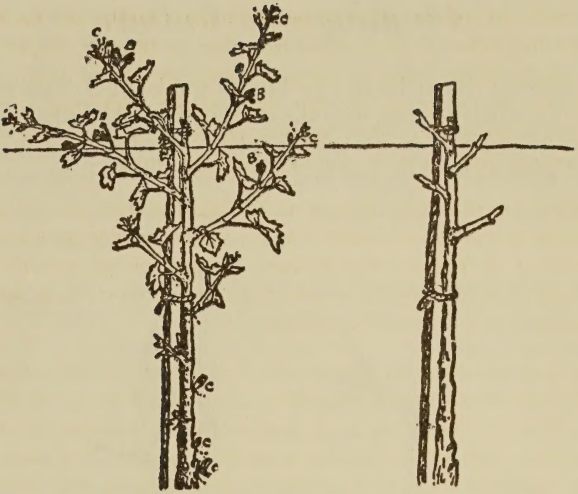
Left: *As received from Nursery* Right: *Planted*

planting time. When ready to plant, put the small vines in a bucket of water to keep from drying out. Dig hole, put in a bit of rotted manure if available, cover this with a bit of topsoil, and plant vine so that the place where top growth begins is just above ground level. Trim off top growth to leave two buds only.

Plant spur-pruned and half-long pruned varieties 6 feet apart in the row—other varieties 8 feet.

After growth begins and frost danger is past, rub off all shoots except the *strongest one*. This shoot will become your permanent trunk and should be tied to a lath or stake every eight inches or so as it grows. During the first season keep clean cultivated and water occasionally as necessary. A spraying of Bordeaux mixture, to which a bit of 50 per cent DDT powder has been added, made about July 1, will carry the vines through the first season.

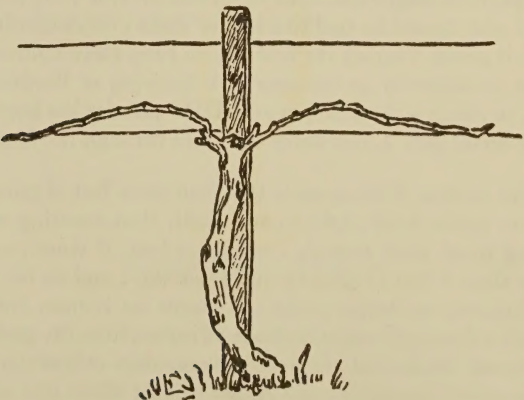
**SECOND SEASON.** If vines made less than three feet of growth, it is best to prune back again to two buds, thus assuring an ultra-strong trunk even though a season is lost. If vines have made more than 3 feet of growth (varieties vary, and so do growing conditions), set trellis posts and staple on bottom trellis wire (No. 9 smooth galvanized) about 30 inches from the ground. Set end posts firmly and secure with guy wires or wooden braces. Prune vines so single cane *extends 1 bud above* this wire. Tie securely but not too tightly. Cut off all lateral shoots that may have developed.



Left: 2nd year. Let shoots develop from top 4 buds, rub off all others.  
 Right: 3rd year. Prune back to 4 spurs.

When growth begins and frost danger is past, rub off all shoots along this young trunk *except the top four*. These should be allowed to grow, and each of them will try to produce a bunch or two. Pinch these off, if grapes are actually set, or at any rate don't leave more than two or three bunches if vine is ultravigorous, for vines should not be overtaxed this second season. Spray three times with Bordeaux mixture plus DDT: (1) just before grape blossoms begin to bloom; (2) just after the young berries are set; (3) two weeks after post-blossom spray. (*Caution:* In Japanese beetle areas it may be necessary to give additional sprays, as above, to control them.)

THIRD SEASON. Vines ready to bear first crop. The four shoots allowed to develop previous season will have become woody canes. *For spur pruned*, prune these four canes back to stubs, or spurs, of two buds each and trim off any side growth that may have developed. *For long-pruned and half-long pruned varieties*,



4th year. Cane pruning.

cut back two of the canes to two-bud spurs and prune back the other two canes so as to leave from five to 12 buds, depending on vigor. These long, or bearing, canes should be tied to the wire already in place. At this time, attach additional wire 18 inches above bottom wire. Spray as in second season. Rub off all suckers as they develop during season on trunk.

**SUBSEQUENT SEASONS.** Repeat as for third season, removing all growth except the necessary 4 spurs (in the case of spur-pruned varieties) or 2 spurs and 2 canes (in the case of cane-pruned varieties), cultivate well, remove all suckers from trunk as growth develops, and spray as necessary.

We call attention to two books, "A Wine Grower's Guide" and "American Wines And How To Make Them," by Philip M. Wagner. The first is a comprehensive manual of grape-growing, with special attention to wine grapes. The second is the standard work in English on wine-making, and includes as well chapters on the history of wines and wine-making and a guide to the contemporary wines of France and this country. They may be had from your bookseller or from Boordy Vineyard at \$4.00 and \$4.50 respectively postpaid.

## *Wine-Making Requisites*

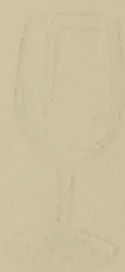
Some wine-making and grape-growing requisites are hard to find, so we carry a stock of the essential ones for the convenience of our customers. Tell us your wants. Good wine glasses are hard to find. Boordy Vineyard offers a glass of classic pattern and generous size (8 oz.), handsome enough for any table, for \$8.45 the dozen postpaid (California, \$8.85).



*The Boordy Vineyard Wine Glass*



Grapevines  
Table Wines  
Wine-Making Requisites



**BOORDY VINEYARD**  
J. & P. Wagner, Props.  
*Riderwood, Maryland*