

Juice Composition and Yield Data, 1996

Variety	Harvest Date	Soluble solids (°Brix)	Titrateable acids (g/L)	pH	Yield (tons/acre)
Aligote	4-Oct	24.0	7.70	3.25	n/a
Andover	10-Sep	26.0	8.40	3.72	1.2
Aurora	27-Aug	n/a	n/a	n/a	n/a
Cabernet Franc	24-Sep	25.0	6.30	3.48	2.0
Cabernet Sauvignon	24-Sep	24.8	6.50	3.38	2.6
Carmine	26-Sep	27.6	7.70	3.30	5.4
Cayuga White	8-Oct	22.8	7.30	3.49	5.7
Chardonel	5-Sep	27.2	7.30	3.17	3.9
Chardonnay	16-Sep	24.6	7.30	3.50	6.1
Dolcetto	18-Sep	23.4	4.50	3.64	4.5
Flora	4-Oct	28.4	7.50	3.55	n/a
Gewürztraminer	3-Sep	24.0	6.70	3.31	7.4
Malbec	26-Sep	24.4	8.20	3.50	5.0
Merlot	18-Sep	24.4	5.60	3.50	6.6
Müller Thurgau	25-Sep	22.6	4.80	3.38	3.8
Muscat Blanc	17-Sep	24.0	5.30	3.39	4.5
Norton	2-Oct	23.6	9.00	3.51	1.2
Pinot Blanc	11-Sep	21.8	8.50	3.33	4.3
Pinot Gris	18-Sep	23.6	5.00	3.53	3.8
Pinot Noir 374	11-Sep	24.8	7.20	3.49	5.2
Pinot Noir Dijon	11-Sep	24.3	7.60	3.40	1.4
Riesling	26-Sep	23.2	6.50	3.08	6.6
Rkatsiteli	26-Sep	23.0	9.70	3.12	3.5
Sangiovese	16-Oct	24.2	7.70	3.27	6.6
Siegenerrebe	27-Aug	22.8	5.70	3.29	2.5
Semillon	10-Sep	22.6	8.20	3.28	4.2
Seyval Blanc	5-Sep	23.8	7.40	3.39	4.5
Shiraz	5-Sep	24.8	6.00	3.63	4.8
Silvaner	4-Oct	24.2	9.60	3.40	
St. Pepin	20-Sep	n/a	n/a	n/a	n/a
Vignoles	8-Oct	31.0	12.00	3.34	2.9
Viognier	7-Sep	25.0	7.00	3.47	3.3

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Aligote	2-Oct	24.2	6.4	3.23	4.1
Andover	29-Aug	22.4	17.2	3.42	2.3
Aurora	21-Aug	21	6.8	3.4	2.6
Cabernet Franc	30-Sep	23.8	5.50	3.37	4.0
Cabernet Sauvignon	7-Oct	23.0	5.80	3.28	5.1
Carmine	7-Oct	23.6	5.20	3.36	7.6
Cayuga White	3-Oct	23.0	6.20	3.36	5.0
Chardonel	9-Oct	23.2	10.70	3.30	5.9
Chardonnay	15-Sep	24.4	6.80	3.47	5.7
Dolcetto	15-Sep	24	6.40	3.36	3.6
Flora	30-Sep	23.6	6.50	3.37	9.7
French Colombard	n/a	20.0	14.50	3.00	7.6
Gamay Beaujolais	23-Sep	23.4	5.50	3.34	4.1
Gewürztraminer	23-Sep	23.0	6.00	3.32	7.3
La Crosse	30-Sep	24.0	7.80	3.48	4.5
Malbec	7-Oct	23.2	7.90	3.35	7.4
Merlot	3-Oct	23.2	4.30	3.45	6.8
Müller Thurgau	1-Oct	22.8	5.60	3.45	4.7
Muscat Blanc	8-Oct	22.2	5.60	3.22	6.2
Norton	15-Oct	25.2	6.10	3.36	1.6
Pinot Blanc	30-Sep	22.0	5.50	3.31	5.0
Pinot Gris	15-Sep	23.2	7.60	3.30	2.9
Pinot Noir 374	n/a	23.0	6.90	3.44	4.6
Pinot Noir Dijon	23-Sep	22.8	5.10	3.43	3.0
Riesling	20-Sep	23.6	8.60	3.02	4.8
Rkatsiteli	15-Oct	23.6	6.40	3.03	5.3
Sangiovese	14-Oct	21.4	7.65	3.14	6.1
Siegenerbe	4-Sep	17.8	4.40	3.51	4.4
Semillon	14-Oct	24.0	5.00	3.26	8.3
Seyval Blanc	10-Sep	21.6	6.70	3.51	5.9
Shiraz	5-Oct	23.5	5.80	3.44	6.9
Silvaner	30-Sep	25.0	6.00	3.43	6.4
St. Pepin	30-Sep	23.2	7.00	3.68	6.4
Vignoles	14-Oct	30.2	9.80	3.23	3.0
Viognier	1-Oct	24.4	6.60	3.28	5.7
Chardonnay:					
rootstock 3309	n/a	22.8	7.20	3.32	4.7
rootstock 101-14	n/a	23.5	6.60	3.35	4.6
rootstock 420 A	n/a	22.6	6.80	3.28	5.8
rootstock 5C	n/a	23.3	5.80	3.36	5.1
own root	n/a	22.3	5.70	3.45	5.7

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Variety	Harvest Date	Soluble solids (°Brix)	Titrateable acids (g/L)	pH	Yield (tons/acre)
Aligote	n/a	24.8	6.40	3.09	4.3
Andover	n/a	n/a	n/a	n/a	0.2
Aurora	n/a	22.6	7.10	3.51	5.0
Cabernet Franc	n/a	26.0	7.30	3.31	3.6
Cabernet Sauvignon	n/a	24.0	7.40	3.20	3.8
Carmine	n/a	25.3	6.60	3.21	5.4
Cayuga White	n/a	23.0	5.30	3.48	1.9
Chardonel	n/a	25.0	9.60	3.25	7.5
Chardonnay	n/a	25.2	6.00	3.58	2.7
Dolcetto	n/a	22.1	6.45	3.38	3.3
French Colombard	n/a	n/a	n/a	n/a	6.8
Gamay Beaujolais	n/a	25.2	6.10	3.42	2.8
Gewürztraminer	n/a	24.0	7.40	3.35	5.7
Malbec	n/a	22.7	8.70	3.27	5.7
Merlot	n/a	25.8	4.80	3.33	5.7
Müller Thurgau	n/a	23.0	5.40	3.40	4.5
Muscat Blanc	n/a	22.0	6.20	3.22	3.7
Norton	n/a	26.2	10.00	3.38	1.2
Pinot Blanc	n/a	21.3	6.20	3.27	4.5
Pinot Gris	n/a	22.2	6.00	3.30	3.8
Pinot Noir 374	n/a	24.2	5.00	3.37	3.8
Pinot Noir Dijon	n/a	23.5	5.20	3.47	3.0
Riesling	n/a	24.0	7.80	3.12	6.3
Rkatsiteli	n/a	25.0	6.30	3.11	2.7
Sangiovese	n/a	21.5	6.80	3.20	7.4
Siegerrebe	n/a	23.2	3.50	3.63	0.8
Semillon	n/a	23.8	5.90	3.31	2.3
Seyval Blanc	n/a	23.5	1.09	3.33	0.8
Shiraz	n/a	22.3	7.50	3.48	5.1
Silvaner	n/a	28.5	6.90	3.37	9.6
St. Pepin	n/a	24.0	4.20	3.68	6.4
Vignoles	n/a	31.5	12.00	3.34	1.8
Viognier	n/a	25.0	7.80	3.24	5.9