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# Grapes

## Planting Grapes

Grape vines need to be planted in full sun in order to produce more fruit and avoid fungus problems. Make sure the soil where you are planting is well-draining. When planting, dig a good sized hole, twice as wide and twice as deep as the root ball. Place the plant in the hole, mixing some compost in with the existing soil. Fill the hole so that the base of the plant is level with the soil when planted. Tamp the soil down well and settle it in with water to remove all air spaces. Grapes need a lot of root space to thrive.

## Fertilizing

Grapes do not regularly require fertilizer if they are planted in a good soil in full sun. If your plant has weak new growth or yellowing leaves use a high nitrogen fertilizer.

## Training

Grape vines need a supporting structure such as a trellis, arbor or fence to keep them off the ground.

Prune grape vines when they are dormant in the winter. Fruit is produced on the previous season's growth. Retain a basic framework of older wood for support and remove long runners to keep plants tidy and a controllable size. Long runners can also be removed mid-season to keep plants compact. For more information about spur and cane training of grapes visit <http://www.growbettergrapes.com/how-to-prune-a-grape-vine/> online.

## Pests

Birds can be a nuisance in grapes, to prevent them from stealing fruit netting can be placed over the plant.

Grapes are extremely sensitive to a chemical called 2,4-D, found in products such as Killlex, that is commonly used to control weeds in the lawn. Exposure to this chemical can result in deformed leaves and destroyed flower clusters. Use of 2,4-D around grape plants after they have leafed out may stop the plant from producing fruit, therefore it is necessary to avoid spraying it nearby.

## Table Grape Varieties

### **Beta**

Produces deep purple fruit with a dark reddish-purple juice. The sweet, pungently flavorful fruit is ideal for jams, jellies and juice; decent for fresh eating. Not for winemaking. Hardy to Zone 3.

### **Concord**

The most popular juice and jelly grape, it is used commercially for purple grape juice. Also great for fresh eating in warmer seasons when it can fully ripen. Not for winemaking. Hardy to Zone 4.

### **Himrod**

A white, seedless table grape with smaller size fruit that is very sweet in flavor. Hardy to Zone 4.

### **Niagara**

The most popular of the green table grapes. Used commercially for white grape juice, and can also make a good jam or jelly. Not for winemaking. Hardy to Zone 5.

### **Red Flame**

Produces giant clusters of sweet, seedless grapes. One of the common red seedless grapes found in stores. Hardy to Zone 6.

## Wine Grape Varieties

### **Cabernet Sauvignon**

Red wine grape that produces small dark thick skinned grape with average yields. One of the most popular red wine grapes. Excellent for dark cherry, cedar, tobacco, black currant flavours, and if grown in cool climates, green pepper or olive flavour. Hardy to Zone 7.

### **Chardonnay**

Produces early ripening white wine grapes, this grape is well adapted for growing in our cooler climate. Excellent for making medium-to-full-bodied wines with rich apple, citrus, and tropical fruit flavours. Hardy to Zone 7.

### **Merlot**

Produces medium sized, blue-black fruit and will make a wine that is "softer and more supple in texture and one that ages more rapidly than those of Cabernet Sauvignon" (UC California). Hardy to Zone 7.

### **Pinot noir**

Produces tightly clusters of dark purple fruit. Excellent for making wine. Hardy to Zone 7.

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