

Seedless Niagra Grapes



SUPER FOR SNACKING!
Grapes are primarily grown for fruit production in home fruit gardens where they provide good ornamental value: bold summer foliage, showy fruit, some fall color and shaggy, twisted trunking and branching often best seen in winter.

Vitis labrusca 'Niagra'

- **Use:** A variety of North American grape species used as table grapes and for wines, as well as jams and juice. Niagara is the leading green grape grown in the United States. **See UGA Handout on Growing Grapes on Plant Info page of website.**
- **Exposure/Soil:** This grape tolerates a wide range of soil conditions, but must have good drainage. Prefers warm Southern sun exposure for best crop. Needs full sunlight and high temperatures to ripen, so plant on southern slopes, the south side of wind-breaks, or the south sides of buildings.
- **Growth:** Versatile and fast growing, a grapevine can bear in just 2 years. The first year, the grapevine should be allowed to run freely, but by the second or third year, it should be posted or staked after a heavy pruning, leaving only 2 or 3 buds on the strongest stem. As it grows, keep only the most vigorous sprout to form the main stem. Regular spraying and pruning will maximize fruit production. Grapevines can be cultivated on a wire trellis, espaliered on a courtyard wall, or trained on an arbor, pergola, or fence for a striking garden feature.
- **Hardiness:** Zone 5-9; Vine ; Very cold hardy cultivar.
- **Foliage:** Deciduous. Dark green above and green tinged yellow beneath, the leaves are glossy on both sides, becoming firm and subglabrous at maturity.
- **Flower/Fruit:** An excellent white variety, Niagara blooms in tiny greenish flowers in mid to late spring followed by generous clusters of greenish white fruit, harvestable mid-season, late summer to early fall, somewhat earlier than Concord. The grapes have a lower acidity than most American varieties and are known for their pleasant aroma. The seedless grapes are firm and have a strong, very sweet, floral flavor. They are ideal for fresh eating, for juicing, or for making jams, jellies, wines, and champagnes.

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