

# Lane Muscadine



**Culinary Usages: Desserts, Drinks / Teas / Juices, Fresh Eating, Jellies / Preserves, Liqueurs, Salads / Sandwiches**

## *Vitis rotundifolia* 'Lane'

- **Use:** Bronze; Fruit are small to medium in size, ripen early to mid season, produce in clusters, ripens very evenly, is a very heavy producer, and has a dry stem scar. Carlos plants are very vigorous and cold hardy
- **Exposure/Soil:** Grow in full sun. Muscadine grapes grow well on a wide range of soils but best results are obtained from well-drained sandy loams with a pH of 5.5 to 6.5. They will not tolerate low, wet ground.
- **Growth:** Plant in full sun at 15-20 ft. apart on strong trellises.
- **Hardiness:** Zone 7-10; Vine
- **Foliage:** Deciduous. Dark green above and green tinged yellow beneath, the leaves are glossy on both sides, becoming firm and subglabrous at maturity.
- **Flower:** Lane berry flesh is noticeably more firm than most other muscadines, and the skin adheres to the flesh, providing a unique berry texture. Due to the high firmness of the flesh, Lane berries hold well on the vine allowing growers to delay picking if necessary. Lane will allow growers to have a black muscadine as early as the earliest bronze muscadines so that both colors will be available for the early season market. Lane berries have a sweet and mild muscadine flavor and average 15.5% soluble solids over all harvests. The color of ripe Lane berries is a uniform black with no redness around the pedicel scar. **[Print out more information from our Plant Info page on our website.](#)**