

# **THE CULTURE OF THE GRAPE, AND WINE-MAKING**

Published @ 2017 Trieste Publishing Pty Ltd

ISBN 9780649558483

The Culture of the Grape, and Wine-Making by Robert Buchanan & N. Longworth

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**ROBERT BUCHANAN & N. LONGWORTH**

**THE CULTURE OF  
THE GRAPE, AND  
WINE-MAKING**



THE  
CULTURE OF THE GRAPE,

AND

WINE-MAKING;

BY ROBERT BUCHANAN.

WITH AN

APPENDIX CONTAINING DIRECTIONS FOR THE  
CULTIVATION OF THE STRAWBERRY,  
BY N. LONGWORTH.

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FIFTH EDITION.

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CINCINNATI:  
MOORE, WILSTACH, KEYS & CO.,  
28 WEST FOURTH STREET.  
1855.

634.29

1225

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Entered according to Act of Congress, in the year 1832, by  
MOORE & ANDERSON,  
In the Clerk's Office of the District Court of the United States for the District of Ohio.

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CINCINNATI:  
O. A. MORGAN & CO., STEREOTYPERS,  
HAMMOND ST.

## PREFACE TO THE FIFTH EDITION.

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THE year 1853 was the most favorable for the Grape Crop since 1848, and the yield unusually large, averaging about 650 gallons to the acre, from the best cultivated vineyards, and from a few, 800 to 900 gallons. The writer obtained from 5 acres, 4,236 gallons, or 847 gallons per acre. In some parts of the country, the crop was shortened by the "rot," and in many vineyards by careless cultivation; so that the average yield for the whole county did not exceed 400 gallons to the acre.

IN CULTURE, nothing new has been discovered within the last year. A light dressing of *ashes*, turned in with the first spring hoeing or ploughing, is still thought to be a valuable application, to correct acidity in the soil and in the grape.

IN SUMMER PRUNING, more wood should be left in *dry* seasons than in *wet* ones.

*In making the Wine*, it is now though best *not* to stem the grapes, as the "*tannin*" contained in the stems is supposed to be necessary, in some seasons, to clarify the Wine. The juice from the *last* pressing of each pressful, should be put with the *inferior* wine, as its *weakness* and *astringency* injures the good.

MARCH 7th, 1854.

## PREFACE

### TO THE FOURTH EDITION.

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THREE editions of this little treatise, within a year, being required to supply the demand for it, would seem to indicate that the public interest in Grape Culture is on the increase. The author therefore deems it his duty to give the result of his own experience, and that of his fellow-members of the "Wine-growers' Association," in vineyard culture during the past year. It was found that the severe frosts of January and February, 1852—8° to 12° below zero—killed many of the grape buds in warm exposed situations, and several vineyards in Kentucky, a few miles south of this city, scarcely produced any fruit. The hard frosts of the 18th and 19th of March did not injure the grape buds, although many apples, such as the yellow Belleflower, were killed in the opening bud; all the peaches, many of the pears, and most of the cherries were destroyed.

The frosts of the middle of April and second week in May injured the young shoots of the vine, especially in low situations or near moisture, and in the rows near grass; but with all these visitations from frosts, the grape crop was a very promising one until attacked by the *rot*, the second week in July, and subsequently the first week in August—the latter but slight. This disease appeared to affect those vineyards most, that were in low situations, or not fully exposed to a free circulation of air, either from close planting or otherwise.

High manuring, deep hoeing or plowing, and a want of summer pruning at the right time, it was thought, increased the liability to *rot*. This disease, or something like it, prevailed in many parts of Europe, last year, where it had scarcely been known before, and in the island of Madeira caused an almost entire failure of the grape crop.

In this vicinity it cut off about half of the average crop, reducing the product of the whole county to about one hundred gallons per acre. Some made more, but many less than that average. It was



observed that the *poor lands* and *high situations* suffered least. It is supposed by some that the *rot* is allied to the *mildew*, and that scattering flour of sulphur over the vineyard, in June and again in July, may prevent the rot, as sulphur is applied as a remedy for mildew, in grape-houses, with complete success. This experiment might be tried. Ashes are certainly a valuable application, scattered over the surface and turned under with the spring hoeing. Dr. Rehfuß strongly recommends this. Insects did but little injury to the vine last year. The one "resembling a small rose-bug" was scarce.

A new woodcut, to illustrate spring pruning and summer training, has been inserted in place of the old one, which was imperfect in some points. In *SPRING PRUNING* it is found best to *omit the first tie*, if the branch is too stiff to bend easily in a circle or bow. This leaves a three-quarter bow or circle. *SUMMER PRUNING* should be done *promptly*; if deferred too late it is certainly injurious, but be careful not to prune too close.

The vineyards near Hermann, Mo., are said now to amount to near five hundred acres. The liberal premiums offered by Mr. Alexander Kayser, of St. Louis, for the best Missouri wines, were awarded at Hermann in August last, at a large and enthusiastic meeting of the wine-growers of that vicinity.

SCHUYLKILL GRAPE has been adopted by the "Wine-growers' Association," as the proper name of that heretofore known as the "Cape Grape"—Cape being a misnomer.

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VINEYARD MEMORANDA continued from page 55—1852. A bad year for rot: lost one-third of a full crop, but still made from five acres in bearing, 1,700 gallons wine. Sold, in December, 1,600 gallons at \$1.25 per gallon. Have for sale this year, about 75,000 cuttings. The grapes ripened well, and the wine was of fine quality. Trenched two acres more for vineyard.

The demand for CATAWBA WINE is far ahead of the supply, and the quality is constantly being improved, both by the cultivators and those who prepare it for market. Mr. Longworth's expenditures have been large and liberal, fully sustaining his well-earned title—the "father of vine culture" in this region.

R. BUCHANAN.

Cincinnati, Feb. 18th, 1853.

## PREFACE TO THE SECOND EDITION.

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THE first edition of one thousand copies of this Treatise was exhausted in a few months, and a second has been called for. The present is cheerfully undertaken, with a view to add such information as may have been acquired during the last two years, on this so favorite a subject with the Author.

Few changes in Grape culture within that period, however, have been found necessary. Suggestions in relation to spring and summer pruning are still under discussion, and some improvements in Wine-making have been adopted.

Early last year a number of proprietors of vineyards, impressed with the importance of united efforts, formed themselves into the "American Wine Growers' Association," for the purpose of mutual instruction by a free interchange of opinions, at periodical meetings.

Thus far their labors have been eminently successful: "The Western Horticultural Review," edited with great ability by Dr. JNO. A. WARDER, is the medium through which their proceedings are given to the public. The articles on the subject of Grape culture and Wines, with the monthly Calendar for the vineyard, so carefully prepared by the Editor, will be found of great value to the vine-dresser.

It is not pretended that a brief treatise like this, can do justice to a subject of such importance, but it is hoped that it may serve as a hand-book to new beginners in the business, who will, of course, in the progress of their labors, study more elaborate works from abler pens.

Compilations are like labor-saving machines, suited to the present go-ahead age, of Steamboats, Railroads, and Telegraphs, where *time* is everything. The American mind can not *wait for detail*, therefore the extracts from the writings of others are *short*, and the original matter by the author *condensed*.

The object of the publication at first, is explained in the preface to the former edition.

CINCINNATI, March 17th, 1852.

TO THE  
CINCINNATI HORTICULTURAL SOCIETY.

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THE cultivation of the Grape in vineyards, for making wine, is now so important a branch of horticulture, in the valley of the Ohio, and especially in this vicinity, that a brief Treatise on the subject may perhaps be considered useful.

The one now presented, has been compiled from several valuable articles on grape culture, published within the last ten years, in horticultural periodicals, by able writers and practical men—members of your society; Mr. LONGWORTH, Dr. MOSHER, Dr. FLAGG, A. H. ERNST, J. E. MOTTIER, C. W. ELLIOTT, WM. RESOR, JOHN SAYERS, T. AFFLECK, and others—the greatest number being from the pen of Mr. LONGWORTH; also from Mr. SCHUMAN's pamphlet, published in 1845, and a book on the same subject, by JOHN JAMES DUFOUR, of Vevay, Ia., 1826; aided by the observations and practical experience of the writer.

After all that has been done, and written, grape culture and wine-making in this country, is as yet but imperfectly understood, and it is only by *experience* and a *free interchange of opinions*, that we shall arrive at a better knowledge of it hereafter.

Our climate, and the native grapes we cultivate, differ so much from those of Europe, that the intelligent vine-dresser from the old world, finds he has much to learn in the new, and that a wide field is presented for observation, in which all must here *work* and *think* for themselves.

At the time Mr. DUFOUR wrote, in 1826, the *Cape Grape* was then the only kind cultivated in the Ohio Valley, for wine. About that time the *Catawba* was brought into notice as a wine grape, by Major ADLUM, at Georgetown, D. C., and by Mr. LONGWORTH, in the West; and it is now so great a favorite as to be almost the only variety planted. To these gentlemen, as public benefactors, the country owes a lasting debt of gratitude for introducing into vineyard culture, this noble grape.