
Heat Units

The tables of recommended cultivars below refer to heat units. The term simply refers to the amount of heat a particular cultivar needs to ripen a crop. Early-ripening cultivars and those adapted to cool, short-season locations require fewer heat units than cultivars that ripen later and are adapted to warmer locations. The following table shows the average heat units received by selected Idaho communities.

City	Heat Units	City	Heat Units
Ashton	1,300	Moscow	1,650
Blackfoot	2,000	Mountain Home	2,700
Boise	2,650	Payette	2,900
Burley	2,200	Pocatello	2,100
Coeur d'Alene	1,600	Rexburg	1,700
Idaho Falls	1,800	Salmon	1,900
Kellogg	1,800	Sandpoint	1,500
Lewiston	2,700	Stanley	500
Malad	1,900	Twin Falls	2,000
McCall	950		

Seedless Grapes

Cultivar	Color	Cold Hardiness (degrees F)	Heat Units	Ripens	Comments
Canadice	red	-15 to -25	1500-2500	3-4	One of the most reliable grapes for northern Idaho. Used fresh and for juice, jelly, and wine.
Concord Seedless	bluish black	-15 to -25	2000-2500	5	A seedless sport of Concord, with slightly smaller berries. Used fresh and for preserves, pastries, juice, and wine.

		(degrees F)			
Himrod	white	0 to -15	1500-2500	3-4	For warm areas, such as Lewiston and southwestern Idaho. Used fresh and for juice and raisins.

Niagara	white	-5 to -15	2000-2500	5	For table, juice, and wine.
Steuben	bluish black	-10 to -20	2500-3000	5	Requires a warm, long growing season. Used fresh and for juice and wine.

Foch (Marechal Foch)	bluish black	-5 to -15	2000-2500	3-4	One of the most reliably winter hardy grapes for northern Idaho. Used for juice and to make a red wine. Berries are small and many clusters only partially fill under North Idaho conditions.
Rosette	bluish black	-5 to -15	2000-2500	5	Used for blended wines.
Seibel	pink	+5 to -5	2000-2500	3	Used for a Chardonnay-type wine.
Verdelet	white to yellow	+5 to -5	2000-2500	2-4	For table use and wine.
Heat units refers to the amount of heat a cultivar requires during the growing season to ripen the fruit. Ripening dates: 1 = early summer, 2 = mid summer, 3 = late summer, 4 = early fall, 5 = late fall.					

European Grapes

Cultivar	Color	Cold Hardiness (degrees F)	Heat Units	Ripens	Comments
Cabernet Sauvignon	purplish black	+10 to 0	2000-3000	5	Requires a very long growing season. Used to make a red wine.
Chardonnay	white	+5 to -5	2000-3000	3	Used for wine.
Gewürztraminer	pinkish red	+10 to 0	2000-3000	3	Used for juice and wine.
Pinot Noir	blue	+10 to 0	2000-2500	3-4	Used to make a pinkish-red wine.
Sylvaner	white	+5 to -5	2000-3000	3-4	Used for wine.
White Riesling	white	+5 to -5	2000-3000	5	Used for wine
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