

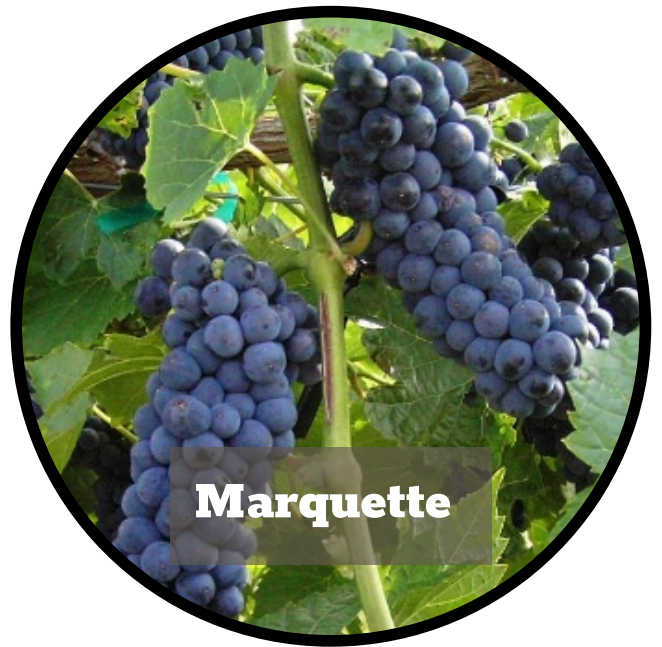
**Edelweiss**



**Frontenac  
Gris**



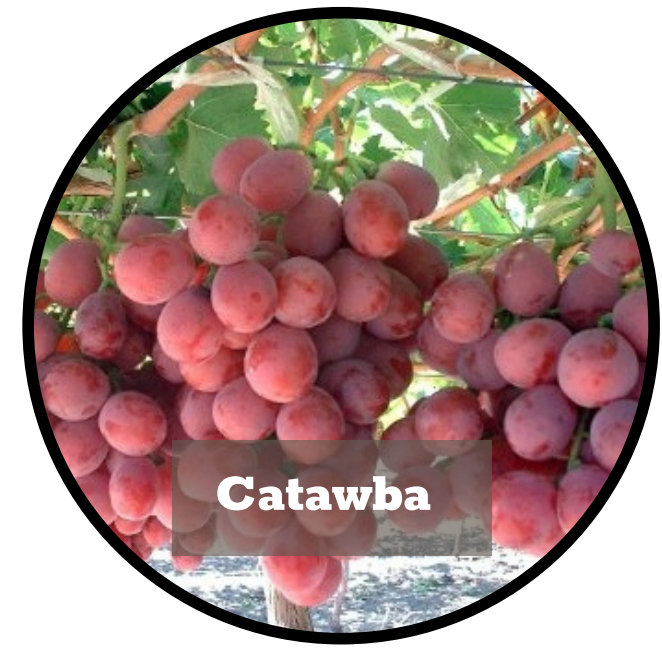
**Marechal  
Foch**



**Marquette**



**Brianna**



**Catawba**

### Frontenac Gris



**Temperature:**  
Cold hardiness -35 F



**Harvested:**  
Midseason, September



**Tastes Like:**  
peach, pineapple, tropical  
fruits

### Edelweiss



**Temperature:**  
Cold hardiness -30 F



**Harvested:**  
August-September



**Tastes Like:**  
citrus, peach, green apple

### Marquette



**Temperature:**  
Cold hardiness -30 F



**Harvested:**  
Late September



**Tastes Like:**  
cherry, leather, and pepper

### Marechal Foch



**Temperature:**  
Cold hardiness -25 F



**Harvested:**  
August-September



**Tastes Like:**  
earthy, herbaceous, smoky

### Catawba



**Temperature:**  
Cold hardiness -15 to -20 F



**Harvested:**  
Early October



**Tastes Like:**  
woody, floral, and strawberry

### Brianna



**Temperature:**  
Cold hardiness -25 F



**Harvested:**  
Mid-September



**Tastes Like:**  
pineapple, peach, and honey





**Norton**



**La  
Crescent**



**La  
Crosse**



**Vignoles**



**St. Croix**



**Petite  
Pearl**

### La Crescent



**Temperature:**  
Cold hardiness -36 F



**Harvested:**  
Late September



**Tastes Like:**  
apricot, peach

### Norton



**Temperature:**  
Cold hardiness -20 F



**Harvested:**  
Mid-October



**Tastes Like:**  
spice, vanilla, chocolate

### Vignoles



**Temperature:**  
Cold hardiness -10 to -15 F



**Harvested:**  
August



**Tastes Like:**  
sweet citrus, floral, and  
tropical

### La Crosse



**Temperature:**  
Cold hardiness -25 F



**Harvested:**  
August-September



**Tastes Like:**  
citrus and stone fruit flavors

### Petite Pearl



**Temperature:**  
Cold hardiness -20 F



**Harvested:**  
Late August-Early September



**Tastes Like:**  
spiced red fruit, earthy tones

### St. Croix



**Temperature:**  
Cold hardiness -20 F



**Harvested:**  
Late September



**Tastes Like:**  
currant and dried berries