

2005 Fruit characteristics of sweet cherry cultivars and selections under evaluation in The Dalles at the Cemetery Block. N=25																				
Cultivar Selection/ Rootstock	First Bloom	Full Bloom	Harvest Date	Ripeness Status	Total Soluble Solids(%)	Color Skin/Flesh	Titratable Acid*	Stem Pull (g)	Fruit Diameter (mm)	Firmness			Row Size			Informal Evaluation				
										Average (g/mm)	STD	MIN	MAX	% 9- row and larger	% 8-row and larger	%Crack**	Crop Size	Taste (Mild/Strong)	Texture (Soft/Firm)	Appearance (1-10)
H-208/5	4/1		6/8/2005	Ripe	13.2	4./1.	0.52		29.04	194.6	31.2	109.4	256.4	12	0			MILD	SOFT	
H-208/5	4/1		6/10/2005	RIPE	13.3	4./1.	0.56		27.7	194.3	34.5	115	256.4	16	0			MILD	SOFT	
PC 8011-3/6	3/27	4/6	6/10/2005	RIPE	15.3	6./4.	0.48	689	30.45	262.3	51.4	167.9	374.4	80	0			MILD	FIRM	
PC8007-2/6	4/1	4/13	6/10/2005	RIPE	16.4	6./5.	0.52	739	27.8	159.7	23.9	131.3	221.6	3.8	0			MILD	SOFT	
PC8007-2/6	4/1	4/13	6/14/2005	RIPE	16.2	6./5.	0.4	550	30.09	240.9	44	146.3	313.2	56	8			MILD	SOFT	
6-240/5	3/21	4/5	6/14/2005	RIPE	20.1	6./4.	0.42	424	27.36	159.7	23.9	131	221.6			light		STRONG	SOFT	
CHELAN#			6/14/2005	RIPE	20.4	6./5.	0.68	491	28.09	511.2	94.2	323	679.9	16	0			STRONG	FIRM	
EARLY ROBIN/5	3/18	4/4	6./14/05		16.8	BLUSH	0.4	560	28.7	306.8	66.8	217.3	441.4	40	0	medium		MILD	FIRM	
EARLY ROBIN/5	3/18	4/4	6./16/05		16.75	BLUSH	0.32	502	28.35	279.6	57.5	210.5	387.9	56	0			MILD	FIRM	
EARLY ROBIN/5	3/18	4/4	6/21/2005	OVERRIPE	17.8	BLUSH	0.36	268.2	30.68	268.2	48.9	181.3	372.9	80	4			MILD	SOFT	
TIETON#			6/15/2005	RIPE	16.2	6./5.	0.52	603	30.91	295.12	51.5	199.6	496.2	76	4			MILD	FIRM	
SANTINA/M	3/21	4/7	6/16/2005	RIPE	15.9	6./4.	0.48	741	30.4	311.6	53.8	248.8	442.5	68	8	90	light	MILD	FIRM	
H -165/5	3/21	4/7	6/22/2005	RIPE	17.7	7./5.	0.64	703	26.88	322.5	40	274.9	475	0	0	7.5		MILD	FIRM	
BENTON#	3/31	4/7	6/22/2005	RIPE	22.2	6./4.	0.88	912	29.59	307.8	49.9	199.3	415.8	44	0			STRONG	FIRM	
13S-3-13/M	3/21	4/4	6/22/2005	RIPE	17.9	6./4.	0.76	585	30.3	191.1	40.8	110.7	284.7	83.3	20.8	10		MILD	FIRM	
SONNET/M	3/24	4/7	6/29/2005	RIPE	17.7	6./5.	0.56		30.28	243.7	36.7	193.9	322.4	68	0	10	medium	MILD	FIRM	9
SAM/6	3/31	4/12	6/29/2005	RIPE	15.5	6./4.	0.56		27.65	254.6	49.9	181.9	386.8	16	0	1	Heavy	STRONG	SOFT	8
NY304/7	3/31	4/12	6/29/2005	RIPE	17.8	5./4.	0.56		29.74	364.7	63.5	256.9	528.9	92	8	40	medium	MILD	FIRM	8
NY412068/6		3/25	6/29/2005	RIPE	21.8	6./5.	0.56		29.88	330.5	49	231.9	462.7	72	16	45	medium	MILD	FIRM	7
BING/5		4/3	6/29/2005	RIPE	16.6	5./4.	0.56		26.98	223.1	72.4	153.6	509.9	8	0	65	Heavy	MILD	SOFT	9
BING/6		4/3	6/29/2005	RIPE	19.1	6./5.	0.72		28.36	251.7	55.4	169.9	377.3	56	0	55	Heavy	STRONG	FIRM	8
BING/M	3/17	4/5	6/29/2005	RIPE	20.6	5./5.	0.8		29.6	262.9	70.7	142.2	490.4	60	0	55	Heavy	STRONG	FIRM	9
VAN/7	3/19	4/4	6/29/2005	RIPE	18.1	6./4.	0.64		31.3	298.3	23.1	242	339.8	80	0	60	Heavy	STRONG	FIRM	9
CRYSTALINA/M	3/21	4/7	6/29/2005	RIPE	17.5	6./5.	0.44		32.2	280.4	36.4	190.1	364.8	96	16	10	medium	MILD	FIRM	9
SANDRAROSE/M	3/21	4/6	7/5/2005	RIPE	19.5	6./5.	0.68		31.1	242.8	29.4	168.8	303.3	80	0	25	medium	MILD	FIRM	9.5
PC 8008-5	3/20	4/4	7/5/2005	RIPE	19.6	4/BLUSH	0.48		31.7	189.1	39.3	97.5	260.4	96	2	50	Heavy	STRONG	FIRM	9
PC 8008-8/6	3/24	4/12	7/5/2005	RIPE	20.4	7./6.	0.52		29.59	229.7	43.3	148.8	327.5	48	0	10	Heavy	STRONG	FIRM	10
SCHNIEDER/M	3/28	4/11	7/5/2005	RIPE	18.4	6./5.	0.6		29.86	249.3	37.2	173.6	312.1	80	0	35	light	STRONG	FIRM	9
PC 8011-7/M			7/5/2005	RIPE	21.6	6./5.	0.6		29.96	169.6	42.5	99.3	285.1	84	4	5	medium	MILD	SOFT	8.5
RAINIER/7	3/19	4/4	7/7/2005	RIPE	19.6	BLUSH	0.52		31.54	218.2	23.9	169.4	264.8	80	24	90	Heavy	MILD	SOFT	8.5
SONATA/M	3/20	4/14	7/7/2005	RIPE	19.3	6./6.	0.82		32.6	340.4	35.8	252.7	421.2	96	28	45	light	STRONG	FIRM	9
ATTIKA/M	3/28	4/11	7/7/2005	RIPE	17.9	6./5.	0.64		29.1	277.08	37.4	214.6	384.9	40	0	5	medium	MILD	FIRM	9.3
SYLVIA/M	3/28	4/13	7/7/2005	RIPE	17.5	7./6.	0.48		30.48	263.6	40.9	182	365	80	0	25	medium	MILD	SOFT	8.75
NY270/6	3/19	4/4	7/7/2005	RIPE	22.5	6./4.	0.76		30.78	250.1	51.4	172.1	374.5	68	4	45	medium	MILD	FIRM	8
NY252/6	3/21	4/3	7/7/2005	RIPE	21.6	BLUSH	0.8		27.93	296.4	25.8	250.4	366.2	28	0	30	medium	STRONG	FIRM	9
0900 ZIRAAT//5	3/25	4/12	7/7/2005	over ripe	20.1	6./5.	0.52		30.48	210.4	27.5	163.1	273.1	72	0	10	medium	MILD	SOFT	8
0900 ZIRAAT/5	3/25	4/12	7/8/2005	over ripe	20.1	6./5.	0.52		26.44	238.7	122.6	120.2	748.5	24	0	10	medium			
0900 ZIRAAT/5	3/25	4/12	7/9/2005	over ripe	20.1	6./5.	0.52		29.28	237.4	36.3	180.7	343.6	76	2	10	medium			
NY2131/7	3/21	4/11	7/9/2005	RIPE	20.9	BLUSH	0.48		27	208.6	28.8	158.6	284.8	0	0	50	medium	STRONG	SOFT	
NY007/7			7/9/2005	RIPE	19.8	BLUSH	0.92		26.72	174.1	25.3	129.5	222.1	0	0	40	medium			
PC 8012-9/M		4/6	7/9/2005	RIPE	19.6	6./5.	0.84		28.14	340.8	52.5	225.9	418.6	60	0	20				
LAPINS/M		3/31	7/13/2005	RIPE	17.4	6./5.	0.72		29.4	283.8	38.4	222	377.3	52	0	10		M	FIRM	8.75

2005 Fruit characteristics of sweet cherry cultivars and selections under evaluation in The Dalles. N=25																				
Cultivar Selection			Harvest Date	Ripeness Status	Total Soluble Solids(%)	Color Skin/Flesh	Titratable Acid*	Stem Pull (g)	Fruit Diameter (mm)	Firmness			Row Size			Informal Evaluation				
										Average (g/mm)	STD	MIN	MAX	% 9- row and larger	% 8-row and larger	%Crack**	Crop Size	Taste (Mild/Strong)	Texture (Soft/Firm)	Appearance (1-10)
REDLAC/M	3/28	4/5	7/13/2005	RIPE	20	6./5.	0.76		30.34	243.8	57	135.7	404.9	68	0	75	VERYLIGH	STRONG	SOFT	8.5
SKEENA/M		4/8	7/13/2005		17.7	5./5.	0.4		32.13	333	49.9	244.2	440.5	100	8	50	light	STRONG	FIRM	9
SKEENA/M		4/8	7/19/2005	RIPE	19.3	6./6.	0.68		31.9	318	46.5	215.1	427	92	20	40	light	STRONG	FIRM	9
REGINA/M	3/31	4/17	7/13/2005		17.3	6./4.	0.56		29.37	340	56.7	203	488.8	60	0	5	Heavy	MILD	FIRM	9
REGINA/M	3/31	4/17	7/19/2005	RIPE	21	6./6.	0.6		30.5	302.7	52.6	184.2	414.6	68	0	5	Heavy	STRONG	FIRM	9
SWEETHEART/6		4/2	7/13/2005		22.5	5./4.	0.76		29.31	390.3	69.5	260.4	534.8	40	0			MILD	FIRM	8
SWEETHEART/M.		4/2	7/19/2005	RIPE	22.2	6./2.	0.68		28.7	310.3	83.1	124.4	420.5	12	0	5	Heavy	STRONG	SOFT	8
13S-16-29/M	3/25	4/7	7/19/2005	RIPE	20.5	6./6.	0.8		29.46	363	46.6	286.4	454.6	48	0	10	light	MILD	FIRM	8.5
SYMPHONY/M	3/21	4/2	7/19/2005	RIPE	16.3	5./5.	0.56		31.84	301.2	55.6	172.9	394.1	92	8	30	light	MILD	FIRM	8.75
13S-42-49/6	3/28	4/7	7/19/2005	RIPE	16.1	6./6.	0.72		30.7	348.8	72.7	186.6	472	88	8	40	light	STRONG	FIRM	8.5
NY415311/7	4/6	4/18	7/29/2005	RIPE	20.4	6./5.	0.62		26.07	237.4	24.6	185.1	275.9	0	0	0	medium	MILD	SOFT	9.6
STACCATO/M	3/21	4/4	7/29/2005	RIPE	18.2	6./5.	0.64		30.94	334.4	47.4	233.2	422.6	84	8	10	light	MILD	SOFT	8.4
13S-21-1/M	3/27	4/6	8/4/2005	RIPE	19.3	6./5.	0.75		28.5	311.5	47.9	240	464.2	8	0	15	light	MILD	FIRM	8.5

* g/100ml malic acid

** Two rain events totaling 8.9mm of precipitation occurred 12 and 13 days prior to 'Bing' harvest.

Cultivars taken from other orchards.

Rootstock
M/=Mazzard
5=Gisela 5
6= Gisela 6
7=Gisela 7

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Overall Evaluation (Poor-Excellent)

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FAIR

GOOD

GOOD

GOOD

GOOD

FAIR

EXCELLENT

GOOD

GOOD

POOR

EXCELLENT

EXCELLENT

EXCELLENT

GOOD

EXCELLENT

EXCELLENT

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GOOD

FAIR

GOOD

EXCELLENT

GOOD

GOOD

GOOD

EXCELLENT

GOOD

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FAIR

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GOOD

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Overall Evaluation (Poor- Excellent)
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GOOD

GOOD

GOOD

EXCELLENT

EXCELLENT

GOOD

GOOD

GOOD

EXCELLENT

FAIR

GOOD

GOOD

GOOD
