Catawba is an American Vitis labruscana grape that was discovered by the Catawba River in North Carolina. The 18th-century growing season in southern Missouri allows Catawba to ripen fully and avoid the high acid levels encountered in cooler, northern growing areas. The pink-blue berries are large and the clusters are medium in size. It has a "flaky" labruscana character. The vines are hardy and vigorous with susceptibility to several fungal diseases including black rot, downy mildew, and anthracnose. Catawba ripens late, a couple of weeks after Concord. Catawba is a pink-blue grape that is processed as a white wine grape. It is not fermented on the skins so rich tannins are recommended for use in processing due to its "slip skin" characteristic. It makes a medium bodied, fruity, labruscana wine that is best made in a sweetener style. The wine is pink to orange in color.

Cayuga White is a hybrid wine grape released from the New York State Agricultural Experiment Station at Geneva in 1972. The clusters and berries are large and cluster thinning is recommended to avoid excessive cluster size. The berries are vigourous and medium sized with susceptibility to several fungal diseases including black rot, downy mildew, and anthracnose. Cayuga White should be harvested at about 15 to 17 degrees Brix sugar level in Missouri for the best quality wine. It is usually picked about two weeks before Concord. It has rich, fruity (citrus) notes and could be described as "Germanic" (Riesling-like) in style. It is light bodied and light green in color.

Chambourcin is a French-American hybrid, blue-black wine grape with beautiful large loose clusters of medium-sized berries. The vines must be cluster thinned. The vine is low to moderately vigorous and is not reliably hardy in northern Missouri. Chambourcin is susceptible to several fungal diseases including powdery mildew and, to a lesser extent, downy mildew. Chambourcin ripens about the same time as Concord. It is processed as a red wine grape and is fermented on the skins. The vine is medium sized berries. Cluster thinning is necessary to prevent over cropping. The vines are moderately vigorous and moderately hardy. It is susceptible to fungal diseases including powdery mildew and bunch rot. Loose clusters make it less susceptible to bunch rot. It is typically made into a dry, red wine used for blending.

Seyval Blanc is a French-American white hybrid grape with large greenish-white berries and medium-sized clusters. Cluster thinning is necessary to prevent over cropping. The vines are moderately vigorous and moderately hardy. It is susceptible to fungal diseases including powdery mildew and bunch rot. Seyval Blanc ripens about two weeks before Concord. It is processed as a white wine and is not fermented on the skins. Seyval Blanc makes a good all purpose neutral, crisp, white wine that is light to medium in body. It is light green to straw in color.

St. Vincent is a red grape with a large berry size and moderately sized, loose clusters. It has high vigor and moderate to high degree of winter hardness. The fruit matures late season. It should be cluster thinned and yield is high. The vine trains well to a cordon system with spur training. The vine requires a minimum temperature of -13°C to survive. Loopy clusters make it less susceptible to bunch rot. It is typically made into a dry, red wine used for blending.

Vidal Blanc is a French-American hybrid grape. It has large clusters of medium size berries with small navel dots on them. Vines should be cluster thinned. The vines are moderately winter hardy and susceptible to several fungal diseases including powdery mildew and anthracnose. Vidal Blanc is harvested about a week or two after Concord. The clusters ripen on the vine for a longer period of time compared to Seyval Blanc. Vidal Blanc is processed as a white wine grape and is not fermented on the skins. Vidal Blanc makes a white dry wine and is floral in style. It can be described as "Germanic" in style and is light green to straw in color.