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1. The Grapevine

Ampleography is the botanical study of the grapevine. Grapevines belong to the Vitaceas or Ampelidaceas family. A Family is composed of Genera, which are composed of Species, which are composed of Varieties. The Vitacea Family has 10 genera, the most important of which is the genus Vitis, which has 50 species. The most important and most-widely grown species (90% of all grown in the world) is Vitis vinifera, which originated in Western Asia. The best known varieties, such as Chardonnay and Cabernet Sauvignon, belong to this species. The grapevine is a woody plant that has a trunk and canes (branches) covered by a fibrous bark with lengthwise stria that fall off at maturation /rhytidome). Its pith is interrupted in the nodes by a diaphragm and has bifurcated tendrils.

The leaves are continuous and alternating, which means that the leaves, which may or may not be lobed, appear at each node and alternate along the shoot. The flowers are either hermaphrodite of functionally female. The ovary is bilocular and its fruit is a berry. The tendrils are alternating and discontinuous and have the same origin as the clusters. The tendrils help the shoot attach itself to the trellising system and the vine can support itself as it grows. Grapevines are climbing plants, similar to lianas and ivies that originated in the forest, and because the tendrils coil around the branches of trees, the vine can climb up and grow in search of the sun.

The grapevine's branching system is based on a primary or winter bud that sprouts the following year depending on its formation, giving rise to a primary shoot that contains the leaves, tendrils, and bunches. In the axil of the petiole of each leaf inserted into this primary shoot accessory buds form that can develop in the same season and produce a lateral shoot; this lateral may produce small clusters of grapes called "second crop"



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bunches", which ripen late and are normally still green at the time of harvest and so are left on the vine. Field workers often eat them as they do their winter pruning.