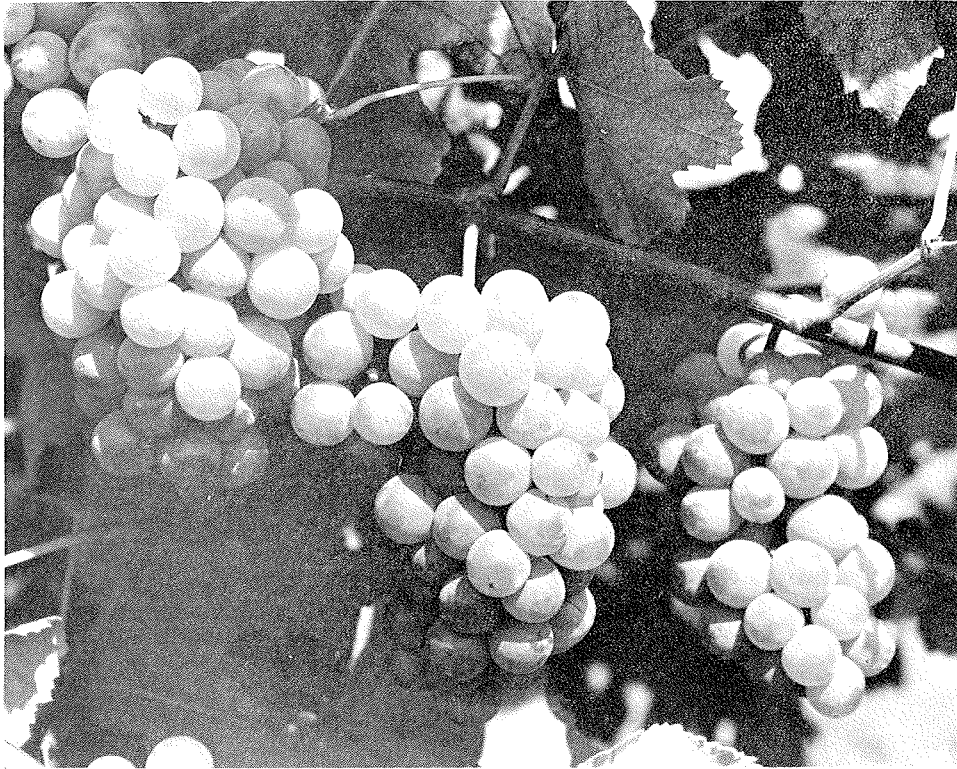


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NOTES ON 1965 WINE SAMPLES

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NOTES ON 1965 WINE SAMPLE TABLES

VINEYARD EVALUATIONS are based on observations made on a limited number of vines over a period of a few to many years. Most are, therefore, preliminary in nature.

THE PERCENTAGE of the TRELLIS FILLED and the PRUNING WEIGHTS are the best objective measurements of vine vigor. These figures indicate the relative vigor of the varieties as growing in the Station vineyards. The potential production is closely related to the vine vigor. It should be noted that certain sections of the vineyards are better than others. In these areas the general vigor of all vines may be higher than elsewhere.

THE EVALUATIONS of HARDINESS to low winter temperatures are mostly based on experience in the Station vineyards and are in many instances preliminary and may be changed with further experience.

ALCOHOL: Ebulliometer measurements

EXTRACT: Solids determined by Brabender Moisture Testing Oven.

VISCOSITY: A physical measure of body.

TANNIN: Colorimetric measurements of total phenolics.

OPTICAL DENSITY: O.D. at 525 is proportional to color in red range.

TRISTIMULUS COLOR: L is lightness where 0 is black; 100 white. Saturation is $(a^2 / b^2)^{1/2}$, proportional to strength of color. Hue is expressed as the hue angle, θ (Cot. $\theta = a/b$). 0 to 60° is equivalent to violet red to orange. As θ changes from 75° to 110°, the hue changes from pinkish yellow to greenish yellow.

WINE QUALITY: Ratings of 1 and 1- excellent to very good; 2- to 2/ ordinary to good; 3, discard.

PREPARATION OF SAMPLES: Red wines were fermented on skins for five days at room temperature Whites were crushed, sulfited, and pressed the following day. All wines were fermented at 60° after pressing.

Sugar was added to bring soluble solids to 21%; and all musts were ameliorated 15% by volume with a 21% sugar syrup.

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PRELIMINARY VINEYARD NOTES

WHITE WINES Variety	Parentage	% Trellis Filled	Pruning Weights (lbs.)	Cluster Size and Compactness	Cold Hardiness	Fruit Color
Delaware (American hybrid)		60	1	Small-compact	Hardy	Red
Dutchess (American hybrid)		85	2	Medium-compact	Tender	White
Elvira (American hybrid)		60	1	Small-compact	Hardy	White
Missouri Riesling (American hybrid)		100	3	Small-compact	Hardy	White
Naples (Geneva hybrid)	Delaware x (Mills x Iona)	30	½	Small to medium-loose	Medium hardy	Red
Pinot						
Chardonnay (V. vinifera)		95	3	Small-compact	Tender	White
White Riesling (V. vinifera)		60	1½	Small-compact	Tender	White
<i>Geneva Hybrids</i>						
GW-1 (29805)	Catawba x Seneca	75	1½	Medium to large-compact	Medium hardy	Red
GW-2 (30366)	S.V. 5-276 x (Zinfandel x Ontario)	90	3	Medium to large-compact	Medium hardy	White
GW-3 (33403)	S.V. 5-276 x Schuyler	70	2½	Large-compact	Medium hardy	White
GW-4 (34338)	S.V. 5-276 x Seneca	70	2	Large	Tender	White
GW-5 (36125)	Pinot Blanc x Ontario	85	2	Small-compact	Medium hardy	White
GW-7 (33472)	S.V. 5-276 x Schuyler	70	2	Medium-compact	Medium hardy	White
Gladwin 113		90	3	Large-loose to compact	Hardy	Lt. Red
34217	Pinot Blanc x Ontario	90	3	Moderate	Hardy	White
34276	S.V. 5-276 x Seneca	80	2½	Large	Medium hardy	White
34388	S.V. 5-276 x Seneca	80	2	Large	Medium hardy	White
35479	Eumelan x Baco No. 1	60	1	Medium-compact to loose	Medium hardy	White
37170	Eumelan x Baco No. 1	70	2	Medium-long-loose	Medium hardy	White
39276	S.4986 x Delaware	70	1½	Medium-compact	Medium hardy	Red
39548	S.7053 x Delaware	60	1½	Medium-compact	Medium hardy	White
39762	((Campbell x Secretary) x Seneca) x S.4986	30	½	Large-compact	Hardy	White

ANALYSES

QUALITY

WHITE WINES Variety	Cellar No.	Harvest Date	Brix	ANALYSES									QUALITY	
				Alcohol %	Extract %	Total Acid %	Viscosity c.p.	Tannin mg/100 ml.	O.D. 525 mg.	Tristimulus L Θ		Color Sat.	Rating	Description
Delaware	65-119B	10/20	22.0	13.5	1.78	0.75	1.46	22.6	--	98.3	109.2	9.5	1	Fine flavor and aroma. Delicate labrusca.
Dutchess	65-99	10/12	17.0	12.5	1.69	0.70	1.40	27.8	--	94.7	98.4	13.7	1-	Fine American variety. One of the most neutral native hybrids.
Elvira	65-94	10/10	12.8	13.0	1.75	0.75	1.44	27.2	--	98.5	102.7	8.2	2/	Fruity aroma, medium labrusca flavor.
Missouri Riesling	65-52	10/5	16.8	12.3	2.06	1.00	1.41	22.6	--	98.4	104.6	8.4	2	Pungent labrusca aroma, thin and acid.
Naples	65-96	10/10	16.0	12.8	1.74	0.84	1.42	22.6	--	99.3	99.7	5.4	2/	Fruity, good body; Delaware type.
Pinot	65-93	10/10	18.0	12.6	1.91	0.78	1.42	32.1	--	98.3	97.0	7.4	1-	Good body, fair bouquet.
Chardonnay	65-146B	10/29	20.0	13.2	1.89	0.72	1.43	18.2	--	99.9	73.0	4.8	1	Fruity aroma and flavor. Well balanced wine.
White Riesling														
<i>Geneva Hybrids</i>														
GW-1 (29805)	65-116	10/18	17.6	12.7	2.86	0.68	1.30	15.7	--	99.2	97.0	5.7	1-	Very slight labrusca flavor, good body, consistently high rating.
GW-2 (30366)	65-48	10/4	16.4	12.8	1.74	0.84	1.41	21.5	--	98.7	99.8	5.2	2/	Spicy aroma, slightly herba- ceous.
GW-3 (33403)	65-49	10/4	15.2	13.0	1.72	0.84	1.43	30.8	--	99.3	99.7	4.8	1	Fine wine, fruity vinifera type, consistently excellent.
GW-4 (34338)	65-33B	9/30	19.0	12.8	1.97	0.78	1.42	21.0	--	98.9	84.3	4.1	1	Fine wine, fruity vinifera type, consistently excellent.
GW-5 (36125)	65-44	10/5	18.2	12.3	1.75	0.72	1.39	44.8	--	97.8	104.5	8.8	1	Very fruity, flowery aroma, consistently excellent.
GW-7 (33472)	65-32	9/30	15.8	13.0	1.95	0.70	1.43	25.4	--	95.8	93.8	9.0	1-	Neutral flavor, good for blend- ing.
Gladwin 113	65-80	10/6	18.4	13.1	1.69	0.74	1.42	20.1	--	99.1	104.8	5.5	1-	Delicate flavor, slight labrusca.
34217	65-47	10/4	17.5	12.8	1.56	0.64	1.41	24.5	--	99.1	105.5	5.6	1-	Fruity, similar to GW-5, flowery, slightly muscat type.
34276	65-45	10/5	17.0	12.8	1.75	0.72	1.42	27.4	--	97.7	105.2	8.4	2/	Good body, interesting flowery aroma.
34388	65-28	9/29	18.5	13.2	1.56	0.62	1.43	22.7	--	97.2	98.2	9.9	2	Slightly fruity. Seneca aroma, low acidity.
35479	65-54	10/5	20.2	12.6	1.61	0.68	1.40	38.6	--	98.2	102.6	8.4	2/	Thin; flavor and aroma good.
37170	65-30	9/29	20.8	12.5	1.91	0.81	1.37	44.8	--	96.7	99.8	7.7	2/	Similar to 35479.
39276	65-56	10/5	18.5	13.2	1.86	0.76	1.42	20.5	--	99.0	106.7	6.3	1-	Delaware aroma, very fruity.
39548	65-98	10/12	16.4	12.4	1.61	0.68	1.38	37.2	--	98.9	111.4	6.1	1-	Similar to 39276.
39762	65-29	9/29	17.2	12.8	1.65	0.79	1.41	30.2	--	97.4	104.4	9.3	1	Balanced and fruity, consistent- ly fine wine.

PRELIMINARY VINEYARD NOTES

WHITE WINES Variety	Parentage	% Trellis Filled	Pruning Weights (lbs.)	Cluster Size and Compactness	Cold Hardiness	Fruit Color
39764	((Campbell x Secretary) x Seneca) x S.4986	30	½	Small-compact	Hardy	White
44968	Pinot Blanc x S.5279	40	½	Medium to large-compact	Hardy?	White
45198	S.V. 5-276 x Pinot Chardonnay	60	1½	Long-compact	Medium hardy	White
<i>French Hybrids</i>						
Galibert Coulondre 122-31		95	3	Medium-compact to loose	Hardy	White
Joannes Seyve 12-428		60	1½	Long medium-compact	Tender	
J.S. 23-416		80	2	Long-loose	Hardy	Pink
J.S. 26-674		30	¾	Medium-loose	Tender	Pinkish
Seibel 2653		95	3	Medium-loose	Hardy	White
S. 4986 (Rayon d'Or)		15	½	Large-compact	Tender	White
S. 5760		50	1	Medium-loose	Medium Hardy	Red
S. 7136		80	2½	Medium-compact	Medium hardy	White
S. 8229		75	2	Medium-compact	Hardy	White
S. 9110		20	½	Medium-loose	Medium hardy	White
S. 10868		50	1	Large-compact	Medium hardy	Pink
S. 13680		60	¾	Large-very compact	Tender	White
S. 13770		80	2	Long-loose to compact	Medium hardy	White
S. 15051		60	1½	Medium-loose	Medium hardy	White
Seyve Villard 1-72		70	1½	Medium to large-compact	Hardy	White
S.V. 12-129		50	1	Large-loose	Tender	White

WHITE WINES Variety	Cellar No.	Harvest Date	Briz	ANALYSES									QUALITY	
				Alcohol %	Extract %	Total Acid %	Viscosity c.p.	Tannin mg/100 ml.	O.D. 525 mg.	Tristimulus		Color Sat.	Rating	Description
39764	65-114	10/18	16.0	12.7	2.04	0.89	1.41	39.0	--	96.1	99.0	9.6	2	Neutral flavor and aroma.
44968	65-55	10.5	19.2	12.2	1.61	0.78	1.41	71.9	--	97.2	103.8	11.7	1	Very fine,, neutral flavor, delicate aroma.
45198	65-112	10/15	19.2	13.0	1.96	0.72	1.44	49.4	--	97.0	91.3	9.2	2/	Slightly thin and bitter, neutral flavor.
<i>French Hybrids</i>														
Galibert Coulondre 122-31	65-130	10/25	17.8	12.6	1.76	0.78	1.41	24.2	--	99.0	98.6	6.7	1-	Slightly acid and harsh; good body; nice aroma.
Joannes Seyve 12-428	65-104	10/13	16.0	13.0	1.94	0.86	1.43	35.2	--	96.4	92.3	10.0	2	Slightly thin; aroma not pleasant.
J.S. 23-416	65-57	10/5	18.4	13.1	1.66	0.74	1.41	18.9	--	99.0	101.6	4.5	2/	Neutral aroma, steely flavor.
J.S. 26-674	65-132	10/25	14.3	12.7	1.91	0.86	1.41	26.0	--	97.2	117.0	6.8	2/	Slightly thin and acid.
Seibel 2653	65-113	10/18	14.2	12.8	1.73	0.85	1.41	25.4	--	98.5	84.9	6.7	1-	Neutral flavor, delicate, fine wine, slightly acid.
S. 4986	65-92	10/10	18.2	13.0	1.89	0.73	1.43	36.2	--	95.3	97.3	8.6	2	Good but not outstanding.
S. 5760	65-11	9/24	17.4	12.6	2.44	0.65	1.48	18.5	--	98.9	104.0	6.0	1-	Neutral flavor; good color and aroma.
S. 7136	65-50	10/5	17.8	12.7	1.81	0.93	1.42	21.6	--	99.3	102.4	4.2	2/	High acid, neutral aroma and flavor.
S. 8229	65-97	10/12	17.0	12.3	1.78	0.78	1.38	21.6	--	97.6	113.8	6.8	-	Bad sample in 1965. 1964 sample was neutral, pleasant and scored 1.
S. 9110	65-36	10/4	19.8	12.9	1.45	0.64	1.38	33.4	--	98.7	93.5	5.7	1	Color, flavor and aroma excellent.
S. 10868	65-35	10/4	19.2	13.2	1.48	0.60	1.42	38.6	--	99.5	106.3	5.0	1-	Consistently good aroma, flavor and aftertaste.
S. 13680	65-129	10/25	16.1	12.8	2.14	0.94	1.42	32.2	--	97.8	108.4	6.3	1	Clean fruity flavor. Promising and interesting wine.
S. 13770	65-17	9/28	17.0	14.0	1.59	0.70	1.46	29.5	--	97.7	92.3	5.7	1	Pleasant, light wine, good color and aroma.
S. 15051	65-46	10/4	17.5	12.8	1.90	0.96	1.45	29.8	--	98.7	105.5	5.6	2/	Steely acidity, neutral flavor and aroma.
Seyve Villard 1-72	65-51	10/5	18.2	12.4	1.79	0.88	1.41	32.0	--	99.1	102.5	5.6	1	Fine, balanced wine, neutral-flavored.
S. V. 12-129	65-105	10/13	13.2	13.2	2.10	1.13	1.44	26.4	--	97.9	86.4	6.5	2/	Unusual fruitiness, acid, sl. thin.

PRELIMINARY VINEYARD NOTES

WHITE WINES Variety	Parentage	% Trellis Filled	Pruning Weights (lbs.)	Cluster Size and Compactness	Cold Hardiness	Fruit Color
S.V. 12-303		80	2	Medium to large-loose	Hardy	White
S.V. 23-410 (Valerien B)		25	½	Medium-loose to compact	Tender	White
S.V. 23-512		80	2	Medium-loose	Medium hardy	White
<i>RED WINES</i>						
Bath (Geneva hybrid)	Fredonia x (Chasselas Rose Violet x Mills)	40	½	Medium-compact	Medium hardy	Blue
Buffalo (Geneva hybrid)	Herbert x Watkins	80	2	Medium-loose	Hardy	Blue
Cabernet (vinifera)		15	¼	Small-medium	Tender	Blue
Ives (American hybrid)		20	¼	Medium-loose	Hardy	Black
Marechal Foch (Kuhlmann 188-2)		70	1	Small-compact	Hardy	Blue
Pinot Noir (vinifera)		15	¼	Small-compact	Tender	Blue
Steuben (Geneva hybrid)	Wayne x Sheridan	60	1	Medium-compact	Medium hardy	Blue
Veeport (Vineland hybrid)		75	1½	Medium-loose	Hardy	Blue
<i>Geneva Hybrids</i>						
GR-1 (NY34803)	Buffalo x Baco No. 1	80	2	Medium	Medium hardy	Blue
GR-2 (NY34824)	Buffalo x Baco No. 1	100	3½	Small	Medium hardy	Blue
GR-3 (NY34981)	Buffalo x Baco No. 1	80	2½	Medium-compact	Tender	Blue
GR-4 (NY34988)	Buffalo x Baco No. 1	100	5	Small-loose	Hardy	Blue
GR-5 (NY34762)	Buffalo x Baco No. 1	90	2½	Small	Medium hardy	Blue
GR-6 (NY34840)	Buffalo x Baco No. 1	80	2½	Small-loose	Medium hardy	Blue
22994	Seibel 4643 x Ontario	70	1½	Medium-loose	Medium hardy	Red

WHITE WINES Variety	Cellar No.	Harvest Date	Brix	ANALYSES									QUALITY	
				Alcohol %	Extract %	Total Acid %	Viscosity c.p.	Tannin mg/100 ml.	O.D. 525 mg.	Tristimulus		Color Sat.	Rating	Description
S. V. 12-303	65-131	10/25	14.4	12.8	1.86	0.92	1.43	24.5	--	99.1	111.5	5.5	1-	Sound, neutral flavor, light color.
S. V. 23-410	65-133	10/25	15.8	12.4	1.55	0.62	1.41	28.2	--	98.6	81.8	6.9	1	Well balanced and fruity, good body.
S. V. 23-512	65-16	9/28	18.0	13.5	1.44	0.58	1.44	21.8	--	95.6	88.9	10.4	2/	Low acidity, neutral flavor, flowery aroma.
<i>RED WINES</i>														
Bath	65-83	10/10	16.4	11.7	2.01	0.82	1.56	113	4.5	22.2	14.9	59.6	1-	Light color. Pleasant and fruity. Good American.
Buffalo	65-64	10/5	18.8	12.0	1.89	0.76	1.50	173	5.5	21.8	15.5	56.9	1	Mild and pleasant light red wine. Fruity, mildly labrusca.
Cabernet	65-90	10/10	18.0	11.4	1.90	0.80	1.42	114	6.3	19.3	14.3	52.6	1	Pronounced varietal flavor and aroma. Excellent.
Ives	65-70	10/5	14.0	12.7	2.01	0.83	1.47	129	9.3	12.9	13.7	35.5	1-	Excellent color, very fruity labrusca.
Marechal Foch	65-14	9/24	19.0	12.0	2.20	0.84	1.39	87	5.1	17.0	12.9	52.1	1-	Good color and body. Consistently good European red.
Pinot Noir	65-91	10/11	17.0	11.9	1.52	0.66	1.38	54	1.7	43.0	10.8	58.8	2	Thin, light wine. Pleasant, but not outstanding sample of vinifera wine.
Steuben	65-85	10/10	16.4	12.1	2.14	0.82	1.65	119	2.9	31.8	16.9	64.5	1-	Distinctive, fruity flavor. Light, rose color.
Veeport	65-135	10/25	13.5	12.0	1.35	0.92	1.38	218	6.0	21.8	13.5	63.0	2/	Acid, heavy flavor.
<i>Geneva Hybrids</i>														
GR-1 (NY34803)	65-34	9/30	16.5	12.3	1.86	0.82	1.39	98	9.4	12.3	11.3	40.8	1	Good body, balance and flavor.
GR-2 (NY34824)	65-42	10/4	18.5	11.3	2.51	0.93	1.40	332	12.0	6.3	9.7	17.8	1-	Good, dark red. Well-balanced.
GR-3 (NY34981)	65-40	10/4	19.0	11.7	2.06	0.86	1.38	94	3.0	39.4	17.5	65.4	2	Slightly thin; labrusca note. Acid, light color.
GR-4 (NY34988)	65-65	10/5	18.5	11.4	1.56	0.60	1.35	92	1.6	59.1	26.5	47.0	-	Excellent in 1962, but sulfide samples in 1964 and 1965.
GR-5 (NY34762)	65-41	10/4	20.5	10.9	2.03	0.70	1.33	182	4.3	34.5	20.7	66.1	-	Light red color. Pleasant light wine previous years. Sulfide in 1965.
GR-6 (NY34840)	65-66	10/6	20.0	11.8	1.89	0.87	1.37	132	7.3	14.6	13.8	40.2	1-	Good flavor, aroma, and color. Tart.
22994	65-109	10/13	16.0	11.9	2.04	0.96	1.41	72	2.9	27.2	15.2	62.9	-	Fruity, American type; muscat note. Sulfide in 1965.

PRELIMINARY VINEYARD NOTES

RED WINES	Variety	Parentage	% Trellis Filled	Pruning Weights (lbs.)	Cluster Size and Compactness	Cold Hardiness	Fruit Color
30131		S.V. 5-276 x Steuben	75	2½	Medium-loose	Hardy	Red
30274		Steuben x S.V. 5-276	60	1½	Medium to large-loose	Hardy	Red
30296		Steuben x S.V. 5-276					
32272		Eumelan x S. 5898	70	1½	Small-loose	Medium hardy	Blue
33009		Eumelan x 21596 (Fredonia x Black Monukka)	70	1½	Small-loose to compact	Hardy	Blue
33277		Seibel 6339 x (Chass. Golden x Ripley)	25	¼	Medium-loose	Very tender	Blue
33485		S.V. 5-276 x Schuyler	30	½	Medium-compact	Medium tender	Blue
33723		S. 1000 x Buffalo	80	2	Small-loose to compact	Hardy	Blue
34791		Buffalo x Baco No. 1	90	3	Medium-compact	Medium hardy	Blue
34794		Buffalo x Baco No. 1	70	1	Small	Tender	Blue
34956		Buffalo x Baco No. 1	60	1	Small	Tender	Blue
35462		Eumelan x Baco No. 1	100	3½	Small-loose	Hardy	Blue
37039		Hungarian x (Seneca x Vulpina)	100	3½	Small-compact	Hardy?	Black
39072		Eumelan x Humbert No. 3	100	3½	Small-loose, scraggly	Hardy?	Blue
39113		Champanel x Humbert No. 3	100	3½	Small-loose	Hardy?	Blue
39343		S.V. 14-287 x Ives	60	1	Small-compact	Hardy?	Blue
39348		S.V. 14-287 x Ives	60	1	Medium-scraggly	Hardy?	Blue
43678		S.1000 x Baco No. 1	70	1½	Medium-very compact	Hardy?	Blue
44897		Landot 244 x Cabernet	60	1	Small to medium-compact	Hardy?	Blue
<i>French Hybrids</i>							
	Baco No. 1 (Baco Noir)		100	4½	Medium-loose	Hardy	Blue
	Burdin 4650				Killed to ground	Very tender	

RED WINES Variety	Cellar No.	Harvest Date	ANALYSES										QUALITY	
			Brix	Alcohol %	Extract %	Total Acid %	Viscosity c.p.	Tannin mg/100 ml.	O D. 525 mg.	Tristimulus Color		Rating	Description	
										L	Θ	Sat.		
30131	65-107	10/19	17.4	12.3	1.55	0.69	1.40	119	2.9	31.2	15.0	70.9	2/	Light red, fruity wine. Similar to Steuben.
30274	65-121	10/21	16.5	12.4	1.34	0.87	1.39	78	1.7	43.7	14.4	73.3	1	Another Steuben type. Good.
30296	65-120	10/21	17.8	11.7	1.34	0.80	1.39	76	0.8	73.8	27.1	36.1	-	Light red, fruity wine. Often a good rosé. Sulfide in 1965, 1961 and 1960.
32272	65-62	10/5	18.3	11.9	1.75	0.44	1.36	208	10.9	11.5	12.1	28.9	-	Very low acid, heavy color American type. Sulfide in 1965.
33009	65-13	9/23	17.8	12.3	2.70	0.94	1.45	119	10.5	13.3	11.8	45.5	1-	Heavy color, good body and flavor. Tart.
33277	65-106	10/13	14.2	12.0	1.70	0.56	1.42	97	5.3	21.1	13.4	61.5	1-	Good flavor and color. Low acid, soft.
33485	65-68	10/5	16.4	12.5	1.64	0.64	1.39	61	2.1	42.9	12.2	61.7	1-	Light color, fruity, good flavor.
33723	65-108	10/13	20.0	11.5	1.74	0.64	1.36	70	1.7	49.5	23.5	67.9	-	Bright, fine rosé. Sulfide in 1962 and 1965.
34791	65-61	10/4	18.7	12.2	2.25	0.82	1.40	194	10.7	5.4	11.5	10.0	1	Very dark, high tannin, excellent flavor and aroma.
34794	65-118	10/18	16.0	12.3	2.30	0.96	1.42	114	5.6	20.7	14.3	57.7	2	Too much flavor, gives "synthetic" impression.
34956	65-100	10/12	16.5	12.0	1.90	0.76	1.39	84	3.8	29.4	16.4	62.5	2/	Thin, but acceptable. Medium acid, medium color.
35462	65-67	10/4	17.4	11.1	1.98	0.97	1.34	74	2.0	25.9	17.9	53.6	2/	Slightly harsh note; acid, light color.
37039	65-25	9/29	19.3	11.4	2.46	1.00	1.39	192	8.7	15.2	12.6	47.6	-	Acid, slight sulfide
39072	65-23	9/29	19.4	12.5	2.25	0.80	1.35	191	10.3	11.7	11.3	39.8	2/	Dark color, good aroma. Slightly harsh. Tart.
39113	65-24	9/29	18.8	12.3	2.15	0.70	1.39	146	9.4	9.3	9.5	29.7	1-	Tart, distinctive fruitiness, good.
39343	65-26	9/29	15.8	12.6	1.72	0.68	1.40	104	5.5	23.0	14.8	58.1	2/	Good, sound labrusca type.
39348	65-27	9/29	17.8	12.3	1.81	0.70	1.39	118	8.7	15.0	12.1	46.6	-	Labrusca note; also sulfide.
43678	65-101	10/12	16.0	12.0	1.65	0.65	1.41	50	3.4	43.1	24.1	67.0	2/	Light colored, neutral wine.
44897	65-102	10/12	15.2	11.7	2.15	0.96	1.42	130	10.4	11.2	10.4	39.2	2/	Heavy color and tannin. Good body and flavor.
<i>French Hybrids</i>														
Baco No. 1	65-21	9/28	19.0	11.6	1.71	0.60	1.39	98	4.6	27.9	13.8	62.4	1-	Pleasant aroma. Medium color and body.
Burdin 4650	65-58	10/4	19.8	13.4	4.2	0.98	1.50	114	11.0	12.8	11.4	41.4	1-	Good color, clean and fruity flavor. Tart. (Scored 1/ in 1964.)

PRELIMINARY VINEYARD NOTES

RED WINES Variety	Parentage	% Trellis Filled	Pruning Weights (lbs.)	Cluster Size and Compactness	Cold Hardiness	Fruit Color
Castel 19637		100	4	Medium-long loose	Hardy	Blue
Galibert 114-10		80	2	Long-compact	Hardy	Blue
Galibert 129-1		80	1½	Medium-compact	Medium	Blue
J.S. 9-149		80	2	Medium-compact	Tender	Blue
J.S. 13-756		70	2	Medium-compact	Tender	Blue
Kuhlmann 188-2 (See variety Marechal Foch)						
Landot 244 (Landal)		60	1	Medium-loose	Tender	Blue
Ravat 262		15	¼	Medium to large-loose	Tender	Blue
Seibel 128		70	2	Medium-compact	Hardy	Blue
S. 1000		90	3	Medium-loose	Hardy	Blue
S. 5455 (Plantet)		60	1½	Medium to large-compact	Hardy	Blue
S. 5898		75	2½	Medium-compact	Hardy	Blue
S. 7053		40	1	Medium-loose	Hardy	Blue
S. 7162		20	¼	Long-compact	Medium hardy	Blue
S. 8355		40	¾	Medium long-loose to compact	Medium tender	Blue
S. 8357 (Colobel N)		35	¾	Medium long-loose to compact	Medium hardy	Blue
S. 9549		50	¾	Small to medium-loose	Hardy	Blue
S. 10878 (Chelois N)		80	2½	Medium-compact	Medium hardy	Blue
S. 12583		30	¾	Medium to large-loose	Medium hardy	Blue
S. 13694		50	1	Medium-compact	Medium hardy	Blue
S. 14117		40	1	Medium to large-compact	Medium hardy	Blue
Seyve-Villard 5247		40	¾	Long-loose to compact	Hardy	Blue

RED WINES Variety	Cellar No.	Harvest Date	ANALYSES										QUALITY		
			Briz	Alcohol %	Extract %	Total Acid %	Viscosity c.p.	Tannin mg/100 ml.	O.D. 525 mg.	Tristimulus		Color Sat.	Rating	Description	
Castel 19637	65-10	9/23	21.0	--	--	--	--	--	--	--	--	--	--	1-	Heavy, dark red. Slightly harsh.
Galibert 114-10	65-63	10/4	17.1	12.2	1.70	0.81	1.41	128	7.7	16.3	14.1	44.8	2/	Slightly thin and acid. Different aroma.	
Galibert 129-1	65-60	10/6	18.9	11.8	1.82	0.78	1.36	136	9.0	10.2	13.5	27.0	1-	Good color and aroma. Clean flavor. Tart.	
J.S. 9-149	65-117	10/18	18.0	11.7	2.20	0.90	1.39	142	6.0	22.0	13.4	61.3	1	Light, clean flavor and color.	
J.S. 13-756	65-69	10/5	17.8	12.0	2.26	0.88	1.41	110	5.1	15.8	15.4	40.7	1-	Dark color, good aroma and body. Tart.	
Landot 244	65-20	9/28	18.2	12.3	1.99	0.81	1.40	72	5.2	24.3	13.2	63.9	1-	Dark color, good balance, and fruity flavor.	
Ravat 262	65-22	9/28	19.0	12.6	2.21	1.00	1.44	90	5.6	22.3	13.9	63.7	1-	Good color, aroma and flavor.	
Seibel 128	65-110	10/13	17.4	12.4	2.44	1.00	1.43	202	22.6	7.0	8.6	21.3	1-	Excellent teinturier. High acid and tannin.	
S. 1000	65-39	10/4	18.5	12.0	1.90	0.61	1.37	65	2.4	51.3	12.0	58.8	2/	Dark rose, pleasant aroma, tart.	
S. 5455	65-77	10/6	18.3	12.0	2.02	0.96	1.40	94	6.7	34.2	14.5	62.7	-	Light color. Ordinary in 1964. Sulfide in 1965.	
S. 5898	65-71	10/5	14.0	12.3	1.95	0.86	1.41	60	4.2	25.7	16.6	58.5	2/	Acceptable flavor and aroma. Medium color.	
S. 7053	65-84	10/10	16.2	12.5	1.92	0.77	1.42	360	9.6	13.1	12.9	38.0	1	Dark color, good aroma and body. Neutral flavor.	
S. 7162	65-59	10/6	15.2	11.7	1.86	0.88	1.40	108	6.2	15.5	13.9	45.3	1	Good flavor, medium color (heavy in 1964), tart.	
S. 8355	65-122	10/21	17.5	11.3	2.94	1.26	1.39	302	53.1	2.8	1.9	3.0	1	Astringent and acid; extremely intense color.	
S. 8357	65-88	10/10	17.5	12.0	3.00	1.34	1.44	310	48.2	3.4	16.7	3.1	1	Astringent and acid; extremely intense color; almost identical to S-8355.	
S. 9549	65-43	10/4	19.0	11.1	1.84	0.69	1.37	130	6.9	11.9	11.2	38.5	1	Good color, good balance, fine quality, slightly fruity.	
S. 10878	65-124	10/21	14.1	11.7	2.07	1.04	1.33	68	3.6	29.4	13.9	71.4	1	Good color, aroma excellent. Berry-like flavor.	
S. 12583	65-86	10/10	15.2	12.6	1.74	0.79	1.43	81	3.5	27.4	15.6	61.8	2/	Light color, sprightly aroma and flavor.	
S. 13694	65-82	10/10	16.8	12.0	2.09	0.96	1.69	142	12.1	11.5	12.9	32.3	2/	Color, flavor, aroma good. Body slightly thin.	
S. 14117	65-78	10/6	17.3	12.1	1.86	0.85	1.39	84	6.3	16.6	15.0	43.4	-	Sulfide in 1965 sample. 1964 sample outstanding.	
Seyve-Villard 5247	65-81	10/10	15.0	12.7	1.64	0.68	1.41	63	2.0	51.4	11.7	53.7	-	Sulfide.	

PRELIMINARY VINEYARD NOTES

RED WINES Variety	Parentage	% Trellis Filled	Pruning Weights (lbs.)	Cluster Size and Compactness	Cold Hardiness	Fruit Color
S.V. 12-417		30	¾	Medium-loose to compact	Tender?	
S.V. 18-307		15	¾	Medium-loose	Medium	
<i>MUSCAT WINES</i>						
Canada Muscat	Muscat Hamburg x Hubbard	75	2	Medium-loose	Hardy	White
Couderc 29935		70	1½	Medium-loose	Medium	White
N.Y. 14528	Muscat Hamburg x Hubbard	85	2	Large-loose	Hardy	
N.Y. 14819	((Ives x Triumph) x Diamond) x Muscat Hamburg	50	1	Medium-very loose	Medium	Blue
N.Y. 35789	Muscat of Alexandria x Winchell	40	¾	Medium-loose	Tender	White
N.Y. 43078	Canada Muscat x N.Y. 14189	90	2½	Medium-compact	Hardy	White
N.Y. 43096	Canada Muscat x N.Y. 14819	80	2	Medium-compact	Hardy	White
New York Muscat	Muscat Hamburg x Ontario	85	2½	Medium-loose	Hardy	Red
Seyve-Villard 14-287		25	½	Medium-loose	Medium	White

RED WINES Variety	Cellar No.	Harvest Date	Brix	ANALYSES									QUALITY	
				Alcohol %	Extract %	Total Acid %	Viscosity c.p.	Tannin mg/100 ml.	O.D. 525 mg.	Tristimulus Color			Rating	Description
S.V. 12-417	65-103	10/12	17.0	11.3	1.98	0.84	1.40	125	7.0	15.0	12.4	49.2	2/	Fiery color, excellent for rose. (Peonidin pigment.)
S.V. 18-307	65-76	10/6	17.2	12.0	1.86	0.72	1.40	145	9.9	6.4	9.8	14.1	1	Good, clean acid hybrid. Good neutral wine. Heavy body and color.
<i>MUSCAT WINES</i>														
Canada Muscat	65-95	10/10	16.4	20.2	13.0	0.70	2.56	44	--	97.0	74.1	7.0	2	Perfumey muscat.
Coudere 29935	65-18	9/28	18.0	20.2	12.2	0.80	2.44	26	--	98.4	98.9	8.5	2	Distinct muscat. Fair flavor and aroma.
14528	65-136	10/25	16.4	21.2	12.4	0.61	2.40	68	--	38.9	8.2	61.9	2	Pleasant, but not pronounced muscat.
14819	65-134	10/25	17.0	22.1	13.2	0.70	2.46	51	--	62.9	24.7	42.2	2	Raisin aroma. Better in 1962 and 1963.
35789	65-137	10/25	14.8	17.9	13.4	0.63	2.30	32	--	98.0	80.0	6.3	1	Good color. Best muscat aroma and flavor of 1965.
43078	65-38	10/4	18.2	21.3	12.2	0.52	2.45	35	--	97.1	89.4	9.2	2-	Harsh and stemmy. Rated 1- in 1964.
43096	65-37	10/4	18.4	22.4	12.2	0.43	2.51	28	--	98.4	87.0	5.7	2	Stemmy, slightly bitter flavor.
New York Muscat	65-12	9/23	19.0	19.6	14.6	0.60	2.51	123	--	30.4	13.4	49.0	1	Medium red color. Good flavor, fresh aroma.
Seyve-Villard 14-287	65-15	9/28	20.5	19.7	13.0	0.58	2.40	15	--	98.3	101.7	10.8	2	Pleasant, but not strong muscat.

