**Geneva Red**

Grape

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**Geneva Red** ripens usually between mid-September and early October at Geneva. Depending upon maturity and cropping level, 'Geneva Red' makes medium to dark red wines. In warm years wines may have cherry or red berry aromas with some labrusca notes. In cool years, wines tend to have some vegetative or herbaceous aromas. Color intensity of 'Geneva Red' wines is almost as good as for 'Baco noir', and better than other hybrid grapes like 'De Chaunac', 'Rougeon', 'Cascara', and 'Rosette'. The wines usually have better tannin structure than wines made from 'Baco noir' or 'De Chaunac'.

'Geneva Red' wines often have both high acidity and moderate alcohol levels. This combination makes these wines very interesting in comparison with other red vinifera varieties. 'Geneva Red' is a highly productive, easy to manage cultivar, and significantly better than Chambourcin. The average weight per cluster was 0.26 lbs. (Table 1).

In a two-vine planting at Geneva observed from 1996 to 2002, 'Geneva Red' produced 30.8orth, fruit yield, with 0.31 Brix cluster yield and a mean berry weight of 0.56 g. In comparison, Concord in 2001 and 2002 averaged 12.1 lbs. fruit yield, with 0.21 lbs/cluster and mean berry weight of 3.49 g. The annual cluster pruning yield was per vine was 4.9 Brix (range 2.5 to 7.2) for Geneva Red and 4.3 Brix (range 3.6 to 4.9) for 'Baco noir'. Geneva Red is well adapted to mechanized production systems. Hedge and minimal pruning Geneva Red wines have sustained productivity and enjoyed satisfied consumer interest over several years.

'Geneva Red' vines are rated as very winter hardy at Geneva. Trunk damage has not been observed and primary bud cold hardness is excellent. For managing frost injury, the winter hardiness of 'Geneva Red' was measured by differential thermal analysis (Pool et al. 1990). The predicted temperature of 50% primary bud kill (LTF) for Geneva Red was determined to be -15.3° F in 1996/97. Values for LTE of -15.3° F in 1996/97. Values for LTE were -14.6°F to -20.4°F. During the same period, the LTF, for 'Concord' was similar; mean of -17.4°F (range -16.4 to -20.2°F). Data are less complete for other red wine cultivars, but include 'Frontana', a hardy cultivar from Minnesota, (mean -18.2°F for 1999/2000 and 2000/2001); and 'De Chaunac' (LTF = -15.3°F in 1996/97). Values for LTE of -18°F can fluctuate depending on local conditions in different regions.

'Geneva Red' is early, yields have had limited resistance to spring frost damage. Compared to 'Concord', budbreak is one or two days earlier between 1996 and 2001, 50% bloom occurred 3 to 5 days earlier. Between 1996 and 2001, 10% bloom occurred 7 to 9 days earlier than Concord.
‘Geneva Red’ Grape

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‘Geneva Red’ wines often have both high acidity and a moderately high pH (2.5-2.8). It has a lower total color than ‘Baco noir’, ‘De Chaunac’ and ‘Rougeon’, but higher than the acidity among red vinifera varieties like ‘Dornfelder’ and ‘Lemberger’. Use of malo-lactic fermentation combined with limited bicarbonate acidity adjustment may be desirable. Alternatively, the wine acid balance can be adjusted by blending and/or sugar adjustments. Sugar accumulation is very satisfactory, ranging from 19.2 to a high of 22 Brix in a warm year. Successful commercial ‘Geneva Red’ wines have been made as light (not heavily extracted) wines. Use of hot pressing (via heating of commercial ‘Geneva Red’ wines have been made as light (not heavily extracted) wines. Use of hot pressing (via heating of commercial ‘Geneva Red’ wines have been made as light (not heavily extracted) wines. Use of hot pressing (via heating of commercial ‘Geneva Red’ wines have been made as light (not heavily extracted) wines. Use of hot pressing (via heating of commercial ‘Geneva Red’ wines have been made as light (not heavily extracted) wines. Use of hot pressing (via heating of commercial ‘Geneva Red’ wines have been made as light (not heavily extracted) wines. Use of hot pressing (via heating of commercial ‘Geneva Red’ wines have been made as light (not heavily extracted) wines. Use of hot pressing (via heating of commercial ‘Geneva Red’ wines have been made as light (not heavily extracted) wines. Use of hot pressing (via heating of commercial ‘Geneva Red’ wines have been made as light (not heavily extracted) wines. Use of hot pressing (via heating of commercial ‘Geneva Red’ wines have been made as light (not heavily extracted) wines. Use of hot pressing (via heating of commercial ‘Geneva Red’ wines have been made as light (not heavily extracted) wines. Use of hot pressing (via heating of commercial ‘Geneva Red’ wines have been made as light (not heavily extracted) wines. Use of hot pressing (via heating of commercial ‘Geneva Red’ wines have been made as light (not heavily extracted) wines. Use of hot pressing (via heating of commercial ‘Geneva Red’ wines have been made as light (not heavily extracted) wines. Use of hot pressing (via heating of commercial ‘Geneva Red’ wines have been made as light (not heavily extracted) wines. Use of hot pressing (via heating of commercial ‘Geneva Red’ wines have been made as light (not heavily extracted) wines. Use of hot pressing (via heating of commercial ‘Geneva Red’ wines have been made as light (not heavily extracted) wines. Use of hot pressing (via heating of commercial ‘Geneva Red’ wines have been made as light (not heavily extracted) wines. Use of hot pressing (via heating of commercial ‘Geneva Red’ wines have been made as light (not heavily extracted) wines. Use of hot pressing (via heating of commercial ‘Geneva Red’ wines have been made as light (not heavily extracted) wines. Use of hot pressing (via heating of commercial ‘Geneva Red’ wines have been made as light (not heavily extracted) wines.