
FINGER LAKES

Vineyard Notes



Newsletter #8

July 14, 2006

Cornell Cooperative Extension Finger Lakes Grape Program

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- Varietal Descriptions and Photos.

CORNELL RELEASES THREE NEW WINE GRAPES

Joe Ogradnick

ROCHESTER, NY: Cornell University officially named and released three new wine grapes during the 31st annual American Society for Enology and Viticulture/Eastern Section Conference and Symposium, held July 9-11 in Rochester, N.Y. The three new grapes—'Noiret'TM, 'Corot noir'TM and 'Valvin Muscat'TM—were developed and tested by Bruce Reisch, grape breeder and professor of horticultural sciences at the New York State Agricultural Experiment Station in Geneva, N.Y., in cooperation with Thomas Henick-Kling, professor of enology at the Experiment Station and leader of Cornell's enology program.

"All three grapes are broadly adapted to the wine growing regions in the East, and produce high quality varietal wines that are superior to those currently available to Eastern growers today," said Reisch.

'Noiret'TM, (Formerly NY-73.0136.17) (pronounced "nwahr-ay") a mid-season red wine grape, is a complex interspecific hybrid resulting from a cross made in 1973 between NY65.0467.08 and 'Steuben'.

"'Noiret'TM represents a distinct improvement in the red wine varietal options available to cold-climate grape growers," said Reisch. "Wines are free of the hybrid aromas typical of many other red hybrid grapes. The distinctive red wine is richly colored and has notes of green and black pepper, with raspberry and mint aromas, and a fine tannin structure." Care should be taken to grow 'Noiret'TM on sites less susceptible to extreme winter temperatures and downy mildew, noted Reisch.

'Corot noir'TM, (Formerly NY70.0809.10) a mid- to late-season red wine grape, is a complex interspecific hybrid resulting from a cross made in 1970 between Seyve Villard 18-307 and 'Steuben'.

'Corot noir'TM is a distinct improvement in the red wine varietal options available to cold climate grape growers," said Reisch. "Wines are free of the hybrid aromas typical of many other red hybrid grapes, and can be used for varietal wine production or for blending. The distinctive red wine has a deep red color and attractive berry and cherry fruit aromas."

'Valvin Muscat'TM (Formerly NY62.0122.01) is a mid-season white wine grape with a distinctive muscat flavor and aroma that is desirable for blending as well as for varietal wines. The complex interspecific hybrid grape resulted from a cross made in 1962 between Couderc 299-35 (an interspecific hybrid known as 'Muscat du Moulin') and 'Muscat Ottonel'.

"'Valvin Muscat'TM is recommended for the production of high quality muscat wines," said Reisch. "Vines are well suited to good grape growing sites in the Eastern United States, and should only be grown on suitable rootstocks." Some care should be exercised to control disease, and fruit should be picked when the muscat flavor reaches its peak, he noted.

‘Noiret’™, ‘Corot noir’™ and ‘Valvin Muscat’™ are the seventh, eighth and ninth wine grapes respectively to be released by the Experiment Station. Previous wine grape releases from Cornell include: ‘Melody’, ‘Horizon’, ‘Cayuga White’ (grown widely throughout New York and beyond), ‘Chardone1’ (now the number two grape in Missouri), ‘Traminette’ (quickly gaining in popularity throughout the East), and GR7 (used in red wine blends).

Vines of the three new grapes are available from licensed commercial nurseries. Contact B.I. Reisch <bir1@nysaes.cornell.edu> for a list of sources. Commercial nurseries may be licensed by contacting Cornell Research Foundation, 20 Thornwood Drive, Suite 105, Ithaca New York 14850 (phone: 607-257-1081; fax: 607-257-1015; email <des33@cornell.edu>).

Three New Grape Varieties From Cornell

AVAILABILITY

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‘NOIRET’ (“NWAHR-AY”)



A mid-season red wine grape suitable for the production of varietal wines that will be richly colored with notes of green and black pepper, raspberry and mint aromas, and fine tannin structure.

‘Noiret’™ is a complex interspecific hybrid red wine grape resulting from a cross made in 1973 between NY65.0467.08 and ‘Steuben’.

- Moderately winter hardy.
- Moderately resistant to powdery mildew, black rot and botrytis bunch rot.
- Downy mildew can occasionally be a serious problem.
- Spring frost not usually a problem.
- Budbreak usually takes place after Concord and GR7, but before most *V. vinifera* cultivars.
- Harvested between late September and early October.
- No special problems with machine harvesting.
- Excellent wine quality – superior to other red hybrid varieties.

Overall Recommendation - ‘Noiret’™ represents a distinct improvement in the red wine varietal options available to cold-climate grape growers. Wines are free of the hybrid aromas typical of many other red hybrid grapes. Care should be taken to grow ‘Noiret’ on sites less susceptible to extreme winter temperatures, and downy mildew.

‘COROT NOIR’



A mid- to late-season red wine grape suitable for the production of varietal wines that will have a deep red color and attractive berry and cherry fruit aromas. ‘Corot noir’™ is a complex interspecific hybrid red wine grape resulting from a cross made in 1970 between Seyve Villard 18-307 and ‘Steuben’.

- Moderately winter hardy, generally more hardy than ‘Noiret’™.
- Moderately resistant to powdery mildew, black rot, and Botrytis, and moderately susceptible to downy mildew.
- Spring frost not usually a problem.
- Budbreak usually takes place late relative to many other cultivars.
- Fruit harvested between early and mid-October in the Finger Lakes Region.
- No special problems with machine harvesting.
- Excellent wine quality – superior to other red hybrid varieties.

Overall Recommendation - ‘Corot noir’™ represents a distinct improvement in the red wine varietal options available to cold climate grape growers. Wines are free of the hybrid aromas typical of many other red hybrid grapes, and can be used for either varietal wine production or blending.

‘VALVIN MUSCAT’



A mid-season white wine grape with a distinctive muscat flavor desirable for both blending purposes as well as for varietal wines. ‘Valvin Muscat’™ is a complex interspecific hybrid grape resulting from a cross made in 1962 between Couderc 299-35 (an interspecific hybrid known as ‘Muscat du Moulin’) and ‘Muscat Ottonel’.

- Moderately winter hardy.
- Resistant to Botrytis bunch rot.
- Moderately susceptible to downy and powdery mildew.
- Budbreak is usually after Concord but before Cayuga White and Traminette.
- Fruit harvested between late September and mid October.
- Superior muscat wine quality – free of bitterness.

Overall Recommendation - ‘Valvin Muscat’™ is recommended for the production of high quality muscat wines, and can be useful for both varietal wine production as well as blending to add flavor and aroma to table wines. Vines are well-suited to good grape growing sites in the Eastern United States, and should only be grown on suitable rootstocks. Some care should be exercised to control disease, and fruit should be picked when the muscat flavor reaches its peak.



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