

'Cayuga White'



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Synonyms: NY 33403, GW3 and Geneva White 3 (6).

Pedigree: 'Seyve-Villard' (also known as 'Seyval blanc') x 'Schulyer' (2, 6, 7).

Origin: Geneva, New York. New York State Agricultural Experiment Station, Cornell University. Developed by John Einset and W.B. Robinson (2, 6).

Cross/Selection/Test: Cross made in 1945; selected in 1952 tested as New York 33403 or GW 3 (2).

Released: 1972 (2, 6).

Type: Interspecific hybrid (includes *V. labrusca*; *V. lincecumii*; *V. rupestris*; *V. vinifera*) (9).

Color: White

Berry: Einset and Robinson (6) described the berry as slightly larger than medium in size and roundish to ellipsoidal in shape. They added that the skin is resistant to cracking; the flesh is meaty and somewhat astringent. Berry weight averages 2.64 g (8).

Cluster: Medium to large; medium compactness; long and slightly tapering (6). Average cluster weight .45 lb (6).

Viticultural Characteristics: Einset and Robinson (6) describe the vine as vigorous and productive. Domoto (4), reports an upright growth habit. He also stated that bud break is late and 'Cayuga White' is not productive on secondary buds. He suggested that cluster thinning may be needed. Dami et al. (3) report one hundred days from bloom to harvest.

Disease/Pests: 'Cayuga White' is reported to be moderately susceptible to crown gall and downy mildew; and slightly susceptible to black rot, Botrytis bunch rot and powdery mildew (1, 3, 4, 8). Bordelon et al (1) and Domoto (4) add that it is highly susceptible to anthracnose. Reisch (8) and Domoto (4) rate it as slightly susceptible to Phomopsis cane and leaf spot. This cultivar is listed as being not sensitive to sulfur (1, 3, 4, 8), and Dami et al (3) and Domoto (4) add that it is somewhat sensitive to injury from copper when applied under cool, slow drying conditions. Domoto (4) added it is somewhat susceptible to injuries from 2,4-D and dicamba.

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Wine Quality and Characteristics: Reisch et al. (8) describe 'Cayuga White' wines as having medium body, good balance and capable of being made into a semi-sweet style or finished into a dry, less fruity wine with oak aging. They added that if harvested early, it may produce an attractive sparkling wine with good acidity, good structure and pleasant aromas. However, when over ripe, it can develop strong hybrid aromas with slight American overtones. Einset and Robinson (6) report that the fruit hangs very well, with fruit conditions remaining excellent for two or more weeks after a normal harvest. So, if higher soluble solids are desired, a later harvest should be possible (7), yet hybrid and American overtones will increase (8).

Season: Midseason (early September in Iowa) (5).

Cold Hardiness: Rated as moderately hardy (-10° to -15°F) (4, 6). Domoto (4) also cautioned that it is not adapted to colder, shorter growing season sites. Reisch (9) reported the predicted temperature of 50% bud kill (LTF₅₀) is -11.7° F. He added that New York growers manage trunk damage by using a two trunk training system.

Use: Wine, juice.

Notes: Very widely grown in the eastern United States. Can be made into a variety of wine styles.

Literature Cited

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