‘Chardonel’


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Synonyms: New York 45010 and GW 9 (6, 7).

Pedigree: ‘Seyval’ x ‘Chardonnay’ (6, 7, 8, 9).

Origin: Geneva, New York. New York State Agricultural Experiment Station, Cornell University. Developed by B.I. Reisch, R.M. Pool, and J. Einset (7) .

Released: 1990 by the New York State Agricultural Experiment Station (8, 9).

Cross/ Selection/Test: Cross made in 1953; in 1960 it was tested as New York 45010; In later testing it was re-named GW 9 (7).

Patent: Plant Patent 7860 issued in 1992; and assigned to Cornell Research Foundation, Ithaca, New York (5, 6, 7).

Type: Interspecific hybrid (including *V. vinifera; V. lincecumii; V. rupestris*) (6).

Color: White

Berry: Reisch et al. (7) describe the berry as medium sized (average berry weighing 2.29 g); spherical in shape. They add that the skin is medium-tough, moderately crack resistant and yellow-green with a light waxy bloom.

Cluster: Medium large (200g); and shouldered (7).

Viticultural Characteristics: According to Reisch et al. (7), the vine is moderately vigorous with a semi-upright growth habit. They added that bloom is medium-late (following a late bud break); and very little crop is borne on lateral shoots. Cluster thinning is required only infrequently, though with the large cluster size, may be a requirement in cool or short growing seasons (10). Trunks are susceptible to damage from low temperatures, which may cause trunk splitting or provoke crown gall (7, 8). Dami et al. (1) reported one hundred ten days from bloom to harvest.

Disease/Pests: ‘Chardonel’ is considered highly susceptible to Phomopsis cane and leaf spot (1, 2) and powdery mildew (1, 2, 3, 9). It is considered moderately susceptible to black rot (1, 2, 3), Botrytis bunch rot (1, 2, 3, 9), crown gall (1, 9), downy mildew (1, 2,

3, 9). Domoto (2) considers it highly susceptible to crown gall and moderately susceptible to anthracnose, while Dami (1) considers it slightly susceptible to anthracnose. It is not sensitive to injuries from sulfur applications and it is uncertain whether it is sensitive to injuries from copper (1, 2, 3, 9).

Wine Quality and Characteristics: Reisch et al. (7, 8) describe the wine as pleasant and delicate with light fruitiness, good body and very little of the flavor characteristics of interspecific hybrid grapes. When fully ripened, ‘Chardonel’ has fruit aromas characteristic of ‘Chardonnay’ and ‘Seyval’ and in some years the wine is slightly grassy. Wine quality has been more highly rated in Missouri, Michigan, and Arkansas than in New York (9). When harvested at the appropriate stage, it may have potential for sparkling wine production as it retains a good acid balance during ripening (7, 8).

Season: Late (Early to mid-October in New York and Michigan) (7)

Cold Hardiness: Moderately hardy (-10 to -15° F) (2, 4). Predicted temperature of 50% primary bud kill (LTF_{50}) is -11° F (10)

Use: Wine

Notes: The fourth wine grape cultivar to be named by the New York State Agricultural Experiment Station (7). Probably too cold tender for upper Midwest. ‘Chardonel’ is recommended for locations with long growing seasons and moderate temperatures, which are required to fully ripen the fruit (7, 8).

Literature Cited

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