

‘Corot noir’TM



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Synonyms: NY 70.0809.10 (6, 7).

Pedigree: Seyve Villard 18-307 x ‘Steuben’ (5, 6, 7).

Origin: Geneva, New York. New York State Agricultural Experiment Station, Cornell University (5, 6, 7) Bred by Bruce Reisch (5).

Cross/Selection/Test: Cross made in 1970; transplanted to a seedling vineyard in 1975 and tested for wine characteristics in 1978 (6).

Release: 2006 (5, 6, 7).

Type: Interspecific hybrid (including *V. vinifera*, *V. labrusca*, *V. rupestris*, *V. lincecumii*, *V. riparia*) (6, 8).

Color: Black (6).

Berry: Medium size (2.09 g average berry weight during a ten year test period in Geneva, NY) (6).

Cluster: Large (.41 lb average weight during a ten year test period at Geneva, NY) (6).

Viticultural Characteristics: Reisch et al. (6) describe the ‘Corot noir’TM vine as having a semi-upright to semi-trailing growth habit. Bud break is usually late, so spring frosts are typically not a problem and it is moderately productive on secondary buds. On deep, fertile soils, they say the vine may be excessively vegetative, leading to the production of abundant secondary and tertiary clusters so cluster thinning is needed in most years. In Geneva, New York, they report some trunks have been killed or have shown symptoms of crown gall after very cold winters, but most trunks have not been damaged. It has good resistance to 2,4-D and dicamba (2).

Disease/Pests: ‘Corot noir’TM is rated as to be highly susceptible to downy mildew (1, 2, 4) (under strong pressure, it may cause severe defoliation) (6); slightly susceptible to anthracnose, Botrytis bunch rot, crown gall, Eutypa die back and Phomopsis cane and leaf spot(1, 2, 4). Domoto (2) and Double A Vineyards rate it as moderately susceptible to black rot, but Dami (1) considers it slightly susceptible. Sensitivity to sulfur has not been observed, but it is recommended that sulfur sprays be alternated with other materials and avoided in hot weather (6). It’s uncertain if it is susceptible to copper (1, 2).

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Wine Quality and Characteristics: According to Reisch et al (6), ‘Corot noir’TM has a deep red color and attractive cherry and berry fruit aromas. They note that it may be used for either varietal wine production or for blending and is free of many of the hybrid aromas typical of many red hybrid grapes.

Regardless of location, the pH and titratable acidity tends to be lower than many commonly grown red hybrids (6).

Season: Mid to late season. Early September in Southwest Indiana (5); mid-September in west central Indiana (6) and Iowa, (3); and early to mid-October in New York (6).

Cold Hardiness: Reisch et al. (6) reported ‘Corot noir’TM as being moderately winter hardy (-10 to -15° F). It is considered hardier than some interspecific hybrids, but not as hardy as *riparia* based cultivars such as ‘Maréchal Foch’ and ‘Frontenac’. They add that the predicted temperature of 50% primary bud kill (LTF₅₀) for ‘Corot noir’TM was -15.1° F.

Use: Wine

Notes: For trial only in northern Iowa.

Literature Cited

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8. Reisch, B.I., Cornell University. *Personal communication* (2008).