

'GR 7'



Iowa State University

Synonyms: Geneva Red 7, NY 34791 (7).

Pedigree: 'Buffalo' x 'Baco noir' (5, 6).

Origin: Geneva, New York. New York State Agricultural Experiment Station, Cornell University (5, 6).

Cross/Selection/Test: The cross was made in 1947 and fruit were first observed in 1953; vines were tested under the name NY 34791 and in later testing, it was re-named 'GR 7' (Geneva Red 7) for ease of identification (6).

Release: 2003 (5, 6).

Type: Interspecific hybrid (includes *V. labrusca*; *V. riparia*; *V. vinifera*) (5).

Color: Black (5).

Berry: During the observation of a two vine planting at Geneva from 1996-2002, a mean berry weight of 1.56 g. was recorded (6).

Cluster: Medium, tight clusters; .31 lb average cluster weight (taken during the observation of a two vine planting at Geneva from 1996-2002) (6).

Viticultural Characteristics: Domoto (3) described a very vigorous; semi-procumbent growth habit. Basal shoot thinning and lateral shoot removal is recommended. He noted that bud break is early leaving it vulnerable to late frosts but it is moderately productive on secondary buds. Domoto (3) also reported that it has good tolerance to 2, 4-D but is susceptible to injury from dicamba drift.

Commercial experience has shown that 'GR 7' is well adapted to mechanized production systems and hedge and minimal pruned 'GR 7' vines have sustained productivity and achieved satisfactory fruit maturity over several years. One hundred days from bloom to harvest (2).

Disease/Pests: 'GR 7' is rated as moderately susceptible to Botrytis bunch rot, downy mildew, and powdery mildew; slightly susceptible to anthracnose, black rot, Eutypa dieback and Phomopsis cane and leaf spot (1, 3). While Bordelon et al (1) rates it as slightly susceptible to crown gall, Domoto (3) considers it moderately susceptible, stating that it is more prevalent in colder conditions. It is not sensitive to injuries from sulfur and it's unknown whether it is sensitive to copper (1, 3).

‘GR 7’

Wine Quality and Characteristics: According to Reisch et al. (6), depending on maturity and cropping level, ‘GR 7’ makes medium to dark red wines. In warm years, wines may have cherry or red berry aromas with some *labrusca* notes and in cool years, wines tend to have some vegetative or herbaceous notes. They mentioned that wines often have a high acidity and moderately high pH and use of malolactic fermentation combined with limited bicarbonate acidity adjustment may be desirable. Alternatively, they say the wine acid balance can be adjusted by blending and/or sugar adjustment. The sugar accumulation is very satisfactory, ranging from a low of 19.2° Brix to a high of 22° Brix in a warm year.

It’s been reported that successful commercial ‘GR 7’ wines have been made as light wines but ‘GR 7’ appears to be most suited to the production of standard quality table wine when combined with highly productive hybrid or vinifera wine varieties (6). Commercial wine makers have found ‘GR 7’ wines to be a valuable blending component in both hot and cool years.

Season: Early Midseason (usually between mid-September and early October at Geneva, NY) (6), and early to mid-September at four Iowa State University research sites (4).

Cold Hardiness: Very hardy (below -20° F) (3) The predicted temperature of 50% primary bud kill (LTF₅₀) in New York is -16.5° F (7).

Use: Wine

Notes: The sixth wine grape to be developed by the New York State Agricultural Experiment Station of Cornell University (6).

Literature Cited

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'GR7'

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