‘Marquette’

**Synonyms:** MN 1211 (2, 3).

**Pedigree:** MN 1094 (complex hybrid of *V. riparia*, *V. vinifera*, and other *Vitis* species) x Ravat 262 (offspring of ‘Pinot noir’) (4, 6).

**Origin:** Excelsior, Minnesota. University of Minnesota Horticultural Research Center; bred by Peter Hemstad and Jim Luby (3).

**Cross/Selection/Test:** Cross originally made in 1989; selected in 1994 and tested as MN 1211 (3).


**Type:** Interspecific hybrid including: (*V. riparia*, *V. vinifera* and other *Vitis* species) (6).

**Color:** Black

**Berry:** The University of Minnesota (3) describe berry as roundish in shape and small to medium in size (average berry weight is 1.14 g); black skin with a bluish bloom and light pink pulp. They report that neither berry shelling nor splitting have been problems.

**Cluster:** Clusters are reported to be small to medium (average cluster weighs .20 lb and is 4.2 inches long); slightly conical; and sometimes with one shoulder (3).

**Viticultural Characteristics:** The ‘Marquette’ vine is described by Hemstad and Luby (3) as having moderate vigor with an open, somewhat upright and orderly growth habit, which is desirable for efficient vineyard management and fruit exposure to the sun conducive to maximizing wine quality. Shoots typically have two small to medium clusters per shoot, avoiding the need for cluster thinning.

According to Domoto (1), bud break is somewhat early, leaving it vulnerable to frost, however it is moderately productive on secondary buds. He also reported that it is moderately susceptible to injury from 2,4-D and dicamba.

**Disease/Pests:** Based on observations compiled over four years (2002-2005) at the University of Minnesota Horticultural Research Center, ‘Marquette’ has a low susceptibility to black rot, bunch rots (*Botrytis*, etc), downy mildew and powdery mildew. They report that it is moderately susceptible to foliar phylloxera and crown gall has not been observed (3).
Wine Quality and Characteristics: As described by the University of Minnesota (5), ‘Marquette’ exhibits cherry and black currant flavors and aromas typical of many hybrids, but can be much more complex with integrated notes of blackberries, pepper, plum, tobacco, leather, and spice. ‘Marquette’ is best when utilized as a medium-bodied red table wine. Based upon harvest data from 2003 -2005 at the University of Minnesota Horticultural Research Center, ‘Marquette’ grapes averaged 26.1° Brix, 12.1 g/liter titratable acidity, and 2.95 pH (5). The University of Minnesota further indicated that this level of acidity has been found to be quite manageable by experienced winemakers.

Season: Early Midseason (mid-September in east Central Minnesota) (3).

Cold Hardiness: Very hardy (-20° F to -30° F). It’s been reported to have withstood temperatures as low as -36° F without serious injury (2, 4).

Use: Wine

Notes: Named after Pere Marquette, a Jesuit missionary and explorer in America in the second half of the 17th century (1). Cousin of ‘Frontenac’ and grandson of ‘Pinot noir’ (4).

Literature Cited


