

# 'Marquis'



Iowa State University

**Synonyms:** NY 64.029.01 (6, 7, 8 9).

**Pedigree:** 'Athens' x 'Emerald Seedless' (6, 7, 8, 9).

**Origin:** Geneva, New York. New York State Agricultural Experiment Station, Cornell University. Developed by B.I Reisch, R.M. Pool, G. Remaily and J. Einset (7, 9).

**Cross/Selection/Test:** Cross was made in 1964 by George Remaily and selected in 1980 for further testing as NY 64.029.01 (7, 9).

**Release:** 1996. Plant Patent #11,012 received on July 20, 1999 (8).

**Type:** Interspecific Cross (*V. labrusca*; *V. vinifera*) (6, 7, 8, 9).

**Color:** White

**Berry:** Reisch et al. (7, 8, 9) describe the 'Marquis' berry as large (3.5 to 5.0 g) and spherical in shape, with medium sized, soft seed remnants (8). Also according to Reisch et al. (8), the skin is medium tough, slightly susceptible to cracking when wet (at distal end of berry) and yellow green with a light waxy bloom. They reported that as the fruit continues to ripen on the vine, they may take on tones of amber and the skin softens. Reisch et al. (7, 8, 9) describe the flesh as melting and very juicy, and the flavor is very mild *labrusca*. It develops a richer American flavor if left to ripen another 5 to 10 days.

**Cluster:** Reisch, et al. (7, 8, 9) state the 'Marquis' clusters are large, shouldered, medium-large and moderately loose. They reported that studies in Benton Harbor, MI, have shown that pre-bloom cluster thinning to one cluster per shoot resulted in increases in fruit cluster weight and berry weight. They also cautioned that clusters are highly sensitive to gibberellic acid application which causes berry drop and distorted, thickened rachises.

**Viticultural Characteristics:** Reisch et al. (7, 8, 9) describe the 'Marquis' vine as moderately vigorous with an upright to slightly procumbent growth habit (7, 9). They report a midseason bud break with very little crop borne on secondary, tertiary and base buds, yet cluster thinning is required due to the large cluster size (7, 8, 9). Domoto (3) noted that it hardens off slowly in the fall. He added that it is moderately susceptible to injuries from 2,4-D and dicamba. One hundred five days from bloom to harvest (2).

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**Disease/Pests:** 'Marquis' is rated as highly susceptible to downy mildew and Phomopsis cane and leaf spot (1, 2, 3). Bordelon et al. (1) and Domoto (3) also consider it highly susceptible to anthracnose. It is slightly susceptible to black rot (1, 2), Botrytis bunch rot (1, 2, 3) and powdery mildew (1, 2), however Domoto (3) rated it as highly susceptible to powdery mildew and moderately susceptible to black rot. It is uncertain whether it is susceptible to crown gall or Eutypa dieback (1, 2, 3). It is not sensitive to injury from sulfur or copper applications (3).

**Wine Quality and Characteristics:** Not considered a wine grape.

**Season:** Midseason (late August in Iowa), (4, 5) mid to late September in Geneva, NY (7, 8, 9).

**Cold Hardiness:** Moderately hardy (-10° to -15° F) (3)

**Use:** Seedless table grape. Makes excellent raisins; skin is not as tough as 'Reliance' when dried (10).

**Notes:** Best suited for home gardens and u-pick commercial operations (9).

## Literature Cited

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2. Dami, I, B. Bordelon, D. Ferree, M. Brown, M. Ellis, R. Williams, and D. Doohen. 2005. Midwest grape production guide. Ohio State University Extension Publication 919-05. *On:* <http://ohioline.osu.edu/b919/0010.html>.
3. Domoto, P. 2008. Grape Cultivars for Consideration in Iowa. *On:* <http://viticulture.hort.iastate.edu/info/pdf/cultivars08.pdf>.
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7. Reisch, B.I., R.M. Pool, M.H. Martens. R.S. Luce, G. Remaily and T.J. Zabadal. 1996. 'Marquis' grape. New York's Food & Life Sciences Bulletin. No. 148. New York State Agricultural Experiment Station, Geneva, NY. Cornell University, Ithaca, NY.
8. Reisch, B.I., R.M. Pool, G. Remaily, and J. Einset. 1999. A grape cultivar named 'Marquis'. U.S. Plant Patent No. PP11,012. (assigned to Cornell Research Foundation, Inc.)
9. Reisch, B.I., R.M. Pool, M.H. Martens. R.S. Luce, G. Remaily and T.J. Zabadal. 1997. 'Marquis' grape. HortScience 32 (1):154-155.
10. Strang, John, University of Kentucky, Lexington, KY. *Personal communication* (2008).