

'Noiret'TM



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Synonyms: NY 73.0136.17 (5, 6).

Pedigree: NY65.0467.08 (NY33277 x 'Chancellor') and 'Steuben' (4, 5, 6).

Origin: Geneva, New York. New York State Agricultural Experiment Station, Cornell University. Developed by B.I. Reisch, R.S. Luce, B. Bordelon, and T. Henick-King (5).

Cross/Selection/Test/ Cross made in 1973. The original seedling vine was germinated in 1974 and planted to a permanent site in 1975; tested for wine characteristics in 1980; and identified as test selection NY73.0136.17 (5).

Release: 2006 (4, 5, 6).

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

Color: Black (4).

Berry: Moderately large sized berries (3.25 g/berry average) (5).

Cluster: Large and loose clusters (.35 lb/cluster average) (5).

Viticultural Characteristics: 'Noiret'TM is described as having a vigorous semi-upright to semi-trailing growth habit (5). Bud break is late, so spring frost damage is usually not a concern (2). Reisch et al. (5) add that cluster thinning is not usually necessary, but may be helpful in some years. They report that fruit turn color early in September, yet are harvested between late September and early October. Also, some fruit are occasionally lost due to the brittleness of the rachis, but the amount of loss is not usually significant. They note that older vines occasionally show a slow decline in vigor which may be indicative of a need for grafting.

Disease/Pests. According to Reisch et al. (5), 'Noiret'TM is rated as slightly susceptible to powdery mildew, black rot and Botrytis bunch rot (rare) and moderately susceptible to downy mildew of the fruit and leaves, which can occasionally be a serious problem. Additional sprays for downy mildew may be necessary if conditions warrant. They add that powdery mildew is only a problem when conditions are highly conducive to disease development and sulfur can be used for control, but it should be alternated with other materials. Some sulfur phytotoxicity has been observed, though not usually severe and

applications should be avoided in hot weather (5). It is uncertain if it is susceptible to injuries from copper applications (1, 2). However, in the Midwest, Bordelon et al (1) and Domoto (2) considered 'Noiret'TM as moderately susceptible to black rot, downy mildew and powdery mildew; and slightly susceptible to Botrytis bunch rot and Phomopsis cane and leaf spot. Domoto (2) considered it moderately susceptible to crown gall, as it's more prevalent in colder conditions. In addition, Domoto (2) rated it moderately susceptible to anthracnose while Bordelon et al (1) rated it slightly susceptible. It is not known if it is susceptible to Eutypa dieback. Domoto (2) has observed it to have good tolerance to 2,4-D and dicamba.

Wine Quality and Characteristics: Reisch et al. (5), report that "Noiret"TM wines consistently have a very good, deep rich color with notes of green and black pepper along with raspberry, blackberry, and some mint aromas. The wines have a very attractive, fine tannin texture and are free of the hybrid aromas typical of many other red hybrid grapes. They note that high acidity and high pH are typically not problems (titratable acidity levels at harvest about 2 g/liter less than other red hybrids); and that the acidity usually balances itself very easily after malolactic fermentation.

Season: Late Midseason. October 1st at Geneva, New York (7), mid-late September in Iowa (3)

Cold Hardiness: Moderately hardy (-5° F to -15° F); some trunks have been lost after very cold winters and the predicted temperature of 50% bud loss (LTF₅₀) was -14.3° F (5).

Use: Wine

Notes: For trial only in northern parts of Iowa; late maturity makes it questionable for much of the upper Midwest (2).

Literature Cited

1. Bordelon, B, M. Ellis, and R. Weinzerl (editors). 2008. Midwest Commercial Small Fruit & Grape Spray Guide. (Univ. Arkansas Coop. Ext. Ser.; Univ. of Illinois Ext. ICSG3-08; Purdue Ext. ID-169; Iowa St. Univ. Ext. PM 1375; Kansas St. Univ. Ag Expt. Sta. & Coop Ext. Ser. S-145; Univ. of Kentucky Coop. Ext. Ser. ID-94; Univ. of Missouri, Missouri St. Univ. MX37; Univ. of Nebraska-Lincoln Ext.; Ohio St. Univ. Ext. 506B2; Oklahoma Coop. Ext. Ser. E-987; W. Virginia Univ. Ext. Ser. 865). On: <http://www.hort.purdue.edu/hort/ext/sfg/>.

2. Domoto, P. 2008. Grape cultivars for consideration in Iowa. *On:* <http://viticulture.hort.iastate.edu/info/pdf/cultivars08.pdf>.
3. Domoto, P., G. Nonnecke, D. Portz, L. Smiley, B. Havlovic, N. Howell, K. Pecinovsky, K. VanDee, and J. Hannan. 2008. Wine Grape Cultivar Trial Performance in 2007. Ann. Prog. Rept. – 2007 for Hort. Res. Sta., ISRF07-36:39-45; Armstrong R&D Farm, ISRF07-12; Muscatine Island R&D Farm, ISRF07-20; Northeast R&D Farm, ISRF07-13; and Southeast R&D Farm, ISRF07-34. *On:* <http://viticulture.hort.iastate.edu/research/pdf/winegrapecultivar07.pdf>.
4. National Grape Registry (NGR) website: <http://ngr.ucdavis.edu/>. Supported by University of California Agriculture and Natural Resources, Services, and National Clonal Germplasm Repository of the USDA Agricultural Research Service.
5. Reisch, B.I., R.S. Luce, B. Bordelon, and T. Henick-Kling. 2006. ‘Noiret’TM Grape. New York’s food & life sciences bulletin. No.160. New York State Agricultural Experiment Station, Geneva, NY. Cornell University, Ithaca, NY.
6. Reisch, B.I., S. Luce and T. Henick-Kling. 2007. Recent releases and numbered selections from the Geneva grape breeding program. *On:* <http://www.nysaes.cornell.edu/hort/faculty/reisch/cultivars.html>.