

'Petite Amie'



Ed Swanson

Synonyms: DM 8313.1 (1, 2).

Pedigree: ES 2-11-4 [ES 5-14 x Swenson Red] x DM P2-54 [Suelter x Morio Muscat] (1).

Origin: South Haven, Minnesota. Bred by David MacGregor (1, 2, 3).

Cross/Selection/Test: Cross made in 1983; selected in 1987 and tested as DM 8313.1 (2).

Introduced: 'Petite Amie' was named in late 2004 or early 2005 by Ed Swanson, with the permission of David MacGregor (1). U.S. Plant Patent PP17,773 received on May 29, 2007 (2).

Type: Interspecific hybrid (includes *V. vinifera*, *V. riparia*) (2).

Color: White

Berry: According to MacGregor (2), the berry is small (2 g/berry); round and yellowish green. The skin is thin and the flesh is soft and juicy. MacGregor added that the berries do not split following rains and adhere well to the fruit peduncle and do not shatter during harvest.

Cluster: Swanson (3) described the cluster size as small to medium (10 inches long and 0.44 lb/cluster); and MacGregor (2) described the shape as cylindrical to conical; and moderately well-filled, but not compact. He added the clusters are capable of hanging in good condition for late harvest.

Viticultural Characteristics: Low to moderate vigor and a procumbent growth habit (1, 3). Swanson (3) recommended grafting or planting on high vigor sites to produce commercial size crops. MacGregor (2) reported that bud break occurs midseason.

Disease/Pests: Good disease resistance. Swanson (3) noted that under normal spray schedules, good disease control can be expected. 'Petite Amie' may be slightly susceptible to black rot in wet years (1, 3) and Hart (1) has seen anthracnose occasionally, but reported that neither has been severe. Swanson (3) has reported seeing "Muscat speckle" occasionally on the leaves.

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Wine Quality and Characteristics: MacGregor (2) reported that 'Petite Amie' has produced excellent wines and describes the wine as having a fine Muscat flavor similar to 'Muscat blanc'. Swanson (3) reported the wines have a wonderful smell of fresh roses and tend to develop tropical taste and nose over time. He added that in Nebraska, 'Petite Amie' is usually harvested the end of August or beginning of September before the pH gets above 3.4. He noted that this will vary with soils and climate. According to Swanson (3), average harvest parameters in Nebraska would include soluble solids near 18° Brix; pH of 3.4; and titratable acidity close to 9 g/liter.

Season: Early Midseason. Late August to early September in Nebraska (3); mid-September in Minnesota (2).

Cold Hardiness: Very hardy (-25° F) (1).

Use: Wine

Literature Cited

1. Hart, M., Mount Ashwabay Vineyard and Orchard, Bayfield, WI. *Personal communication* (2008).
2. Macgregor, D. 2007. Grapevine 'DM 8313-1'. U. S. Plant Patent No. PP17,773.
3. Swanson, E., Cuthills Vineyards, Pierce, NE. *Personal communication* (2007).