

'Traminette'



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Synonyms: NY65.533.13 (6, 7, 8, 9).

Pedigree: Joannes Seyve 23.416 x 'Gewürztraminer' (6, 7, 8, 9).

Origin: Geneva, New York. New York State Agricultural Experiment Station. Developed by B.I Reisch, R.M. Pool, W. B. Robinson, T. Henick-Kling, B. K. Gabitt, J. P. Watson, M. H. Martens, R. S. Luce and H.C. Barrett (8).

Cross/Selection/Test: According to Reisch et al. (7, 8), the 'Traminette' cross was made by H.C. Barrett, then of University of Illinois. Seeds from cross were sent to Cornell's grape breeding program and planted there in 1968. Fruit were first observed in 1971, original vine was propagated in 1974 under number NY 65.533.13. Not patented.

Release: 1996 (6, 7, 8).

Type: Interspecific hybrid (including *V. lincecumii*; *V. rupestris*; *V. vinifera*; *V. labrusca*; *V. riparia*) (10).

Color: White

Berry: Amber colored, medium sized (1.52 g/berry average) and spherical (7, 8, 9).

Cluster: Medium sized (cluster size ranges from .24 lb to .29 lb), shouldered and moderately loose (7, 8).

Viticultural Characteristics: 'Traminette' vines have been described as moderately vigorous and productive (8) with a semi-upright growth habit (3). Reisch et al. (7, 8) report that bloom is at midseason, following a late bud break. They stated that very little crop is borne on lateral shoots and cluster thinning is rarely necessary. Reisch et al. (7, 8) consider it moderately winter hardy at Geneva, New York and while bud hardiness is good, trunk injury and crown gall are occasionally problems, especially in heavier soils. Domoto (3) noted that periderm formation occurs very late so it is not adapted to shorter growing seasons. He stated that it is moderately susceptible to injuries from 2, 4-D and somewhat susceptible to dicamba. One hundred ten days from bloom to harvest (2).

'Traminette'

Disease/Pests: 'Traminette' is rated as highly susceptible to Phomopsis cane and leaf spot (1, 2) moderately susceptible to downy mildew (1, 2, 3, 11), and crown gall (2, 11) slightly susceptible to anthracnose (1, 3), black rot, (1, 2, 3, 11) Botrytis bunch rot (1, 2, 3, 11) and powdery mildew. It is not sensitive to injuries from sulfur or copper (1, 3).

Wine Quality and Characteristics: According to Reisch et al. (7, 8) 'Traminette' wines have described as distinctively spicy and fragrant, much like the 'Gewurztraminer' parent. Wines may be finished dry or semi-dry depending on preferred style. The wine has good body and no noticeable flavors characteristic of interspecific hybrid grapes. They reported that skin contact for the first 12 to 48 hours (40° to 50° F) of fermentation helps to enhance the spicy flavors and floral aromas. They added that there is a very good balance between sugars, acid and pH. (7, 8, 9).

Based on harvest data reports at Geneva, New York from 1972-1995, soluble solids averaged 20.1°; total acidity 10.1 g/liter; and pH averaged 2.96 (7, 8).

Season: Late midseason (early to mid October in New York) (7, 8) mid-September in Iowa (4, 5).

Cold Hardiness: Moderately hardy (-10° F to -15° F). (2, 3) Predicted temperature of 50% primary bud kill (LTF₅₀) is -15.3° F (7, 8, 9).

Use: Wine

Notes: Reisch et al. (7, 8) reported that 'Traminette' is the fifth wine grape cultivar to be named by the New York State Agricultural Experiment Station. They suggested that it is best suited to sites with average length growing seasons and little to moderate cold stress.

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'Traminette'

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