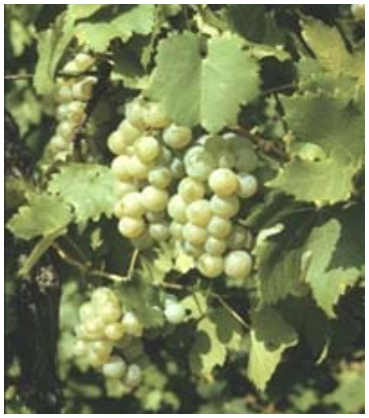
‘Valvin Muscat’™



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Synonyms: NY62.0122.01 (3, 4).

Pedigree: Couderc 299-35 (‘Muscat du Moulin’) x ‘Muscat Ottonel’ (2, 3, 4).

Origin: Geneva, New York. New York State Agricultural Experiment Station, Cornell University. Bred by Bruce Reisch (2).

Cross/Selection/Test: Cross made in 1962. Original seedling was planted in 1964 and identified as test selection NY62.0122.01 when it was propagated in 1969 (2).

Release: 2006 (2, 3, 4).

Type: Interspecific hybrid (including *V. vinifera* and *V. rupestris*) (3).

Color: White

Berry: Moderately large (2.0 - 2.7 g/berry); highly flavored and juicy (3).

Cluster: The ‘Valvin Muscat’™ cluster is moderately small and compact with an average cluster weight of .20 lb/cluster (3).

Viticultural Characteristics: Reisch et al. (3) describe the vine as moderately vigorous with an upright growth habit. Own rooted vines are small, so they recommend grafting to improve vine size or planting at somewhat closer than normal spacing (approximately 6 ft within rows) to help improve vineyard productivity. They report that spring frost damage has been observed only occasionally and ‘Valvin Muscat’™ is not particularly sensitive to damage from exposure to phenoxy herbicides.

Disease/Pests: During test years at Geneva, Reisch et al. (3) observed only moderate susceptibility to downy and powdery mildew of leaves and fruit. However, black rot with up to 25% fruit infestation has been observed when disease pressure is severe, so measures to control black rot when conditions warrant are recommended. Bordelon et al (1) also rated it moderately susceptible to black rot and powdery mildew and considered it slightly susceptible to Botrytis bunch rot, downy mildew and Phomopsis cane and leaf spot. It is uncertain if it is susceptible to anthracnose, crown gall or Eutypa dieback. Reisch et al (3) noted that symptoms of “*rupestris* speckle”, an apparent

physiological disorder associated with grapevines related to *Vitis rupestris*, are commonly seen on ‘Valvin Muscat’™. This disorder sometimes known as “Muscat Spot” is characterized by circular to angular necrotic spots, under 2mm diameter, found especially on older leaves, but the effects of this disorder are apparently not significant.

Due to crown gall development following cold winters, trunks on own rooted vines may need to be renewed periodically.

Wine Quality and Characteristics: Reisch et al. (3), report that ‘Valvin Muscat’™ provides consistently high quality wines with spicy, floral aromas and no objectionable bitterness; and is suitable for the production of desirably highly aromatic varietal wines or for blending purposes. They added that both growers and researchers agree fruit should be harvested when a full muscat flavor is detected by direct tasting of berries in the field rather than using a set of criteria based on sugar, pH and acidity. In cool years with less ripe fruit, they say the aromas tend toward floral “Gewürztraminer” with some orange spice aromas. During a study from 1999-2005, soluble solids were generally moderate, between 16° and 22° Brix, depending on the crop load. The grape must pH was moderate, between 3.0 and 3.3; and titratable acidity was high between 10 and 13 g/liter (3).

Season: Midseason (late September-early October) in Geneva, NY and late August (West Lafayette) to late September (Vincennes) in Indiana (3).

Cold Hardiness: Listed as moderately hardy (-5° to -15° F). Predicted temperature of 50% primary bud kill (LTF_{50}) is -14.6° F (3).

Use: Wine

Notes: Recommended for producing high quality Muscat wines and blending (3).

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. National Grape Registry (NGR) website: http://ngr.ucdavis.edu/. Supported by University of California Agriculture and Natural Resources, Foundation Plant Services, and National Clonal Germplasm Repository of the USDA Agricultural Research Service.

3. Reisch, B.I., R.S. Luce, B. Bordelon, and T. Henick-Kling. 2006. ‘Valvin Muscat’™ Grape. New York’s food & life sciences bulletin. No.161. New York State Agricultural Experiment Station, Geneva, NY. Cornell University, University, Ithaca, NY.

4. 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.