

'ARAVELLE', A HIGH-QUALITY BUNCH-ROT RESISTANT WHITE WINE GRAPE

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'ARAVELLE' is a white wine grape formerly known as NY81.0315.17, named and released in 2023. It resulted from a cross between 'Cayuga White' and 'White Riesling'. Wine characteristics are similar to its 'Riesling' parent, but the resistance to bunch rot, downy mildew and powdery mildew are much improved over 'Riesling'.

CLUSTER AND FRUIT CHARACTERISTICS

Clusters (0.25 lb.) are generally well-filled but can range from slightly loose to moderately compact. There are large numbers of brown spots (lenticels) on the amber 1.5 gm berries. Fruit usually ripen in late September in the Finger Lakes but can be harvested as late as mid-October with little concern for bunch rot.



VINE MANAGEMENT

Vines grown on their own roots are initially productive, but vine size declines over time. Grafting to a phylloxera-resistant rootstock is recommended. Own-rooted vines at Geneva and at Wooster averaged ~4 tons/acre (15 years), while vines grafted on C.3309 at Dresden, NY, averaged ~8 tons/acre (7 years). With its upright to semi-trailing growth habit, 'Aravelle' can be grown on a mid-wire spur-pruned cordon system with vertical shoot positioning and has also been successful on a high bilateral cordon. Other training systems are also suitable.

LOW TEMPERATURE TOLERANCE

During 15 years at Geneva, dormant buds were tested for their ability to survive low temperature stress in mid-winter. They were estimated to have 50% bud survival at -13.5°F , better than 'Cayuga White' (-11°F). The date of budbreak in the spring is about the same as both of its parents. So, it does not differ from them in ability to avoid episodes of spring frost.

DISEASE RESISTANCE

Resistance to bunch rot is high, while resistance to powdery and downy mildews is moderate; better than 'Riesling' and similar to 'Cayuga White'.

FRUIT CHEMISTRY AND WINE CHARACTERISTICS

Over a 15-year period at Geneva freshly-pressed 'Aravelle' juice averaged 19.6°Brix , 11.3 g/L titratable acidity (TA), pH 2.99. At Wooster the averages were 20.7°Brix , 8.1 g/L TA, pH 3.10. Wines were consistently scored in the top tier in Geneva taste panels, often likened to monovarietal Riesling wines. Frequently cited descriptors included apricot, peach, honey, apple, floral, muscat, citrus, and tropical fruit. During a three-year trial of seven strains of yeast, tasters preferred the wines made with strain 71B.

AVAILABILITY: A US Plant Patent is pending. Vines are available for purchase from commercial nurseries. For a license to sell vines of 'Aravelle', please contact Cornell Technology Licensing, Albert Tsui <ayt28@cornell.edu>.

