MELODY' GRAPE

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DESCRIPTION

'Smelody' is a late midseason, white wine grape (Fig. 1) which produces a vinifera-type wine with varietal character. In addition, 'Melody' does not require cluster thinning and is moderately resistant to powdery mildew (Uncinula necator [Schw.]Burr.). It is the third wine grape cultivar to be named by the Department of HORTicultural Sciences, Geneva, New York and follows the release of 'Cayuga White' (1) and 'Horizon' (2).

ORIGIN

'Melody' resulted from the cross of 'Seyval' with the New York selection, Geneva White 5 (GW 5)-itself a progeny of 'Pinot blanc' x 'Ontario'. The cross was made in 1965 and the fruit were first described in 1969. It was propagated for further testing in 1972. 'Melody' has been available for testing as NY 65.444.4 from the New York State Fruit Testing Cooperative Association, Inc. since 1982.

Table 1. Fruit production and juice analysis of 'Melody' grape at Geneva, NY, 1982-1984.

<table>
<thead>
<tr>
<th>Year</th>
<th>n</th>
<th>Cluster weight (lb)</th>
<th>Yield (lb/vine)</th>
<th>°Brix</th>
<th>Titratable acidity (%)</th>
<th>pH</th>
</tr>
</thead>
<tbody>
<tr>
<td>1982</td>
<td>15</td>
<td>0.35</td>
<td>22.7</td>
<td>17.9</td>
<td>0.90</td>
<td>3.23</td>
</tr>
<tr>
<td>1983</td>
<td>8</td>
<td>0.33</td>
<td>20.5</td>
<td>20.1</td>
<td>0.59</td>
<td>3.10</td>
</tr>
<tr>
<td>1984</td>
<td>7</td>
<td>0.26</td>
<td>20.7</td>
<td>19.4</td>
<td>0.99</td>
<td>3.06</td>
</tr>
<tr>
<td>Mean</td>
<td></td>
<td>0.31</td>
<td>21.3</td>
<td>19.1</td>
<td>0.83</td>
<td>3.13</td>
</tr>
</tbody>
</table>

* Number of vines
\( \text{Post-fermentation} \)
mortality on January 19, 1981 (based on at least 50 buds per cultivar) was 73 percent, 74 percent, and 89 percent for 'Melody', 'Seyval' and 'Cayuga White', respectively. The level of winter hardiness of 'Melody' appears to be comparable to 'Seyval'.

Flowers are perfect and self-fertile with small pistils and bloom is late. The shouldered fruit clusters are medium-sized by weight (Table 1), well-filled to compact, and usually borne two clusters per shoot. Cluster thinning is not required; however, some late maturing crop is usually produced. Berries are medium-sized, spherical and range in color from light green to amber. The skin is resistant to cracking.

'Melody' ripens between September 25 and October 6 at Geneva. Must soluble solids have averaged 18.6 Brix (13 year mean) and post-fermentation titratable acidity was 0.84 percent (11 year mean). Juice analyses for 1982 to 1984 are presented in Table 1. Wine was first made in 1970 and has consistently ranked high in taste panel scores. The wines have a neutral fruitiness with floral overtones and slight hints of herbaceousness. Fermentation at 50 F has produced wines superior to those fermented at 60 F-80 F.

Foliage and fruit are apparently resistant to powdery mildew and botrytis bunch rot (Botrytis cinerea Pers.), although slight symptoms of each have been observed in field plantings. Downy mildew (Plasmopara viticola [Berk, and Curt.] has been observed in some years on both foliage and fruit.

**AVAILABILITY**

Cornell University has applied for a plant patent on 'Melody'. Virus-tested stocks are available from the New York State Fruit Testing Cooperative Association, Inc., Hedrick Hall, Geneva, New York 14456, as well as from commercial nurseries.

**LITERATURE CITED**