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MELODY' GRAPE

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Figure 1. Fruit clusters of 'Melody' grape.

'Melody' 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.

DESCRIPTION

Own-rooted vines of 'Melody' are vigorous and productive. Annual cane pruning weights usually exceed 1.0 kg per vine on *phylloxera* (*Daktulosphairavitifoliae* Fitch) infested soils. At Geneva, these vines have produced more than 20.5 pounds of fruit per vine between 1982 and 1984 (Table 1). This compares favorably with the following mean yields at a nearby location for 1979-1983: 'Cayuga White'-17.6 pounds per vine and 'Horizon'-21.2 pounds per vine. Although it may be affected by site and management inputs, 'Melody' can be expected to be a highly productive cultivar in commercial plantings. Pruning and training systems are presently being evaluated in a trial at the Vineyard Laboratory, Fredonia, New York.

The vines are moderately winter hardy at Geneva, although occasional trunk injury has been observed. Following the test winter of 1980-1981, 'Melody' had 78 percent shootless nodes, while 'Concord', 'Horizon', 'Seyval', 'Cayuga White' and 'Pinot Chardonnay' had 6 percent, 30 percent, 64 percent, 68 percent, and 98 percent shootless nodes, respectively. Primary bud

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

Year	n ^z	Cluster weight (lb)	Yield (lb/vine)	Juice analysis		
				°Brix	Titratable acidity ^y (%)	pH
1982	15	0.35	22.7	17.9	0.90	3.23
1983	8	0.33	20.5	20.1	0.59	3.10
1984	7	0.26	20.7	19.4	0.99	3.06
Mean		0.31	21.3	19.1	0.83	3.13

^zNumber of vines

^yPost-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

1. Einset, J. and W.B. Robinson. 1972. 'Cayuga White', the first of a Finger Lakes series of wine grapes for New York. N.Y. Food & Life Sci. Bui. 22.
2. Reisch, B., W.B. Robinson, K. Kimball, R. Pool and J. Watson. 1983. 'Horizon' grape. HortScience 18:108-109.



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