

# 'Vignoles'



Iowa State University

**Synonyms:** Ravat 51 (3, 9, 12).

**Pedigree:** 8-Seibel 6905 x 'Pinot de Corton' (3, 12).

**Origin:** France; bred by J. F. Ravat (3, 12).

**Introduction:** Cross made *circa* 1930 (2). Introduced into the United States as P17857 and 181481 in 1949 (3). Named by the Finger Lakes Wine Growers Association in 1970 (4, 9).

**Release:** 1949 (12).

**Type:** Interspecific hybrid (includes *V. vinifera*, *V. lincecumii* and *V. rupestris*) (12).

**Color:** White

**Berry:** According to Brooks and Olmo (3), the 'Vignoles' berries are small and oblate (often contorted due to compactness) (1). The flesh is juicy and the skin is thick and light green with a pinkish tinge. The berries are prone to cracking. The berries can develop high sugars while retaining high acidity (2, 6).

**Cluster:** Small (3); 0.19 lb average cluster size (average taken at four Iowa State University research sites in 2007) (7, 8); occasionally has a small wing (3). Very compact and highly susceptible to Botrytis bunch rot (2).

**Viticultural Characteristics:** The 'Vignoles' vine is moderately vigorous, upright and has an open growth habit (3, 6). It is only moderately productive; however late season bud break reduces the risk from late frosts (2, 6). Cluster thinning is not needed (6) and Hoover and Hemstad (11) suggest leaving extra buds while pruning to compensate for the small cluster size. Domoto (6) noted that the vine has good tolerance to dicamba and 2, 4-D. He also cautioned that it is fall frost tender. One hundred five days from bloom to harvest (4).

**Disease/Pests:** 'Vignoles' is rated as highly susceptible to Botrytis bunch rot (1, 5, 6, 13), powdery mildew (1, 5, 6, 13) and Anthracnose (1, 6); moderately susceptible to crown gall (1, 5, 6), downy mildew (1, 5, 6, 13), Eutypa dieback (1, 5, 6, 13) and Phomopsis cane and leaf spot (1, 5, 6, 13); and slightly susceptible to black rot (1, 5, 6, 13). Reisch et al (13) however considers it highly susceptible to crown gall. It is not sensitive to injuries from sulfur (1, 5, 6, 13) or copper applications (3).

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**Wine Quality and Characteristics:** According to Bordelon (2) ‘Vignoles’ produces excellent wines of many different styles and is favored for dessert wines, especially when picked late in the season(10). It retains its fruitiness, high acid and good balance making it suitable for late-harvest and ice wines (10). Galet (9) noted that the wine has a distinct bouquet. It’s said to be clean and crisp with a tropical fruit nose.

**Season:** Midseason (late-August to mid-September in Iowa) (7, 8).

**Cold Hardiness:** Moderately hardy (-10° F to -15° F) (6).

**Use:** Wine

**Notes:** Has Chardonnay in its ancestry.

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