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Fruit Co	mposition - Cornell/Gallo (Sacks)
<ul> <li>Populations</li> </ul>	St. Pepin x Cabernet Franc (Owens) Horizon x Ill. 547-1 (Reisch) Other populations will be added
• Assays performed	i) Targeted analyses of known compounds of interest - Volatiles: MPs, 'foxy' odorants, C6 compounds, other herbaceous and earthy odorants - Non volatiles: organic acids (esp. malic), yeast assimilable nitrogen, phenolics
	ii) Non-targeted volatiles analyses

## Populations and Traits

## • Locally-phenotyped traits:

• Black rot, anthracnose, phomopsis, downy mildew, bunch rot

• Nematodes: *Meloidogyne* root knot, *Xiphinema index* dagger

- Phylloxera: foliar and root
- · Cluster size and morphology, seedlessness, berry size,
- firmness, skin color, flower type
- · Dried on vine

• Juice quality: antioxidants, secondary metabolites, muscat flavor, pigments and phenolics

- Vine vigor and productivity
- Phenology, critical photoperiod, dormancy, budbreak, chilling requirement







![](_page_7_Picture_1.jpeg)

![](_page_7_Picture_2.jpeg)