



CULTIVAR PROFILE

Aromella (a-RO-mella)

BY C. Oliver, and H. Caspari, 7/2025

DRAFT

Traminette X Ravat 34
Cornell-Geneva Release French-American Cross

Commercially released 2013 by Cornell-Geneva Grapevine Breeding Program, NY, USA

Descriptor

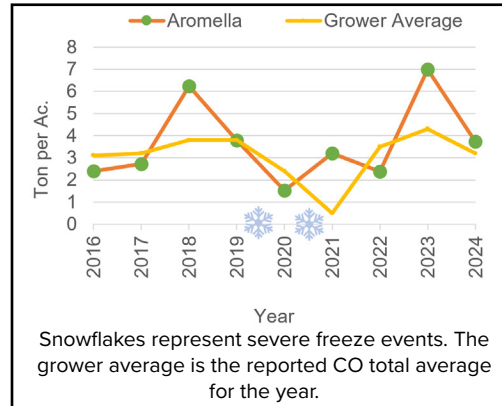
Aromella is a newer release from Cornell University that has become one of the more popular varieties in the Northeast and Mid-Atlantic due to its' similarity to Muscat. The clusters are generally long and loose with medium-sized berries on long rachises. Leaves have 3 or 4 moderate lobes with mild sawtoothing.

Growing Practices

The vines are very vigorous and have a semi-downward growth habit, making them perfect for high-wire trellising. The cluster architecture makes them easily mechanically harvested and resistant to cluster rots like sour rot and botrytis bunch rot. Due to the native North American grapevine background, Aromella can be self-rooted, even in phylloxera-infested soils.

Concerns

While Aromella is disease resistant, it is slightly susceptible to powdery



mildew and foliar phylloxera. Sulfur sensitivity is still not well known and sulfur applications should be avoided². Vines are also extremely sensitive to 2,4-D drift and clusters are prone to shatter issues, especially during harvest in hot years. The severity of shatter increases with fruit maturity.

Colorado Research

Aromella has been tested in four different CSU test plots, the Orchard Mesa station, the Rogers Mesa station, and in two off-site, grower/collaborator locations (near Clifton and in Ft. Collins) since 2013. The vines have weathered 2 major frost events in Grand Junction, with 100 % of vines surviving since planting and numerous extreme frost events in Ft. Collins with near 100 % vine survival.

References

- 1 Riesch, B., et al. 2014. HortScience 49, 5:676-678.
- 2 Dami, I. 2023. Ohio State University Extension ANR-0138.



Photo credit: Charlotte Oliver

Grand Valley Growth Profile

- Medium budbreak¹
- Mid-season ripening
- Sep 16 harvest
- 4.1 ton/ac average yield
- Medium cluster size

Cold Hardiness

- -20 to -26 °F
- Limited trunk damage

Flavors

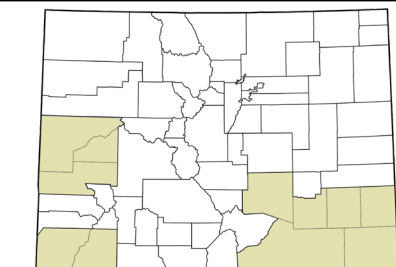
- Aromatic muscat
- Floral, pineapple, citrus

Juice Metrics

- 23.5 Brix
- 7.9 g/l titratable acidity
- 3.2 pH



Photo credit: Charlotte Oliver



Counties suitable for production

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