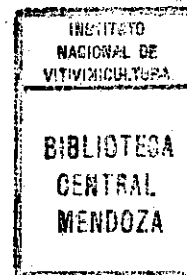


## CONTENTS



### Research Articles

- Effects of Berry Maturity and Wine Alcohol on Phenolic Content during Winemaking and Aging  
*C.P. Merrell, R.C. Larsen, and J.F. Harbertson* ..... 1 - 11
- Comparison of Rate-All-That-Apply and Descriptive Analysis for the Sensory Profiling of Wine  
*L. Danner, A.M. Crump, A. Croker, J.M. Gambetta, T.E. Johnson, and S.E.P. Bastian* ..... 12 - 21
- Reduction of Red Wine Astringency Perception Using Vegetable Protein Fining Agents  
*W. Kang, J. Niimi, and S.E.P. Bastian* ..... 22 - 31
- Shiraz (*Vitis vinifera* L.) Berry and Wine Sensory Profiles and Composition Are Modulated by Rootstocks  
*S.M. Olarte Mantilla, C. Collins, P.G. Iland, C.M. Kidman, R. Ristic, P.K. Boss, C. Jordans, and S.E.P. Bastian* ..... 32 - 44
- Nitrogen Requirements of Pinot noir Based on Growth Parameters, Must Composition, and Fermentation Behavior  
*R.P. Schreiner, J. Osborne, and P.A. Skinkis* ..... 45 - 58
- Physiological and Enological Implications of Postveraison Trimming in an Organically-Managed Sangiovese Vineyard  
*P. Tessarin, G.P. Parpinello, and A.D. Rombolà* ..... 59 - 69
- Virus Distribution and Seasonal Changes of Grapevine Leafroll-Associated Viruses  
*F. Osman, D. Golino, E. Hodzic, and A. Rowhani* ..... 70 - 76
- Impact of Amigo Oil and KDL on Grapevine Postbudburst Freeze Damage, Yield Components, and Fruit and Wine Composition  
*M. Centinari, D.M. Gardner, D.E. Smith, and M.S. Smith* ..... 77 - 88

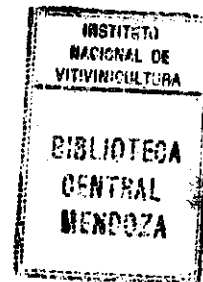
*continued next page*

## CONTENTS *continued*

### *Research Notes*

Release of Biologically Active Peptides from Grape Juice by <i>Oenococcus oeni</i> Isolated from Argentine Wine <i>M.G. Stivala, G.R. Apud, and P. Aredes-Fernández</i> .....	89 - 93
Response of Grapevine Rootstocks to Soil Inocula from Different Sources <i>T.C. Holland, M.M. Hart, C. Bogdanoff, and P. Bowen</i> .....	94 - 100
<i>Erratum</i> .....	101





## CONTENTS

### Research Articles

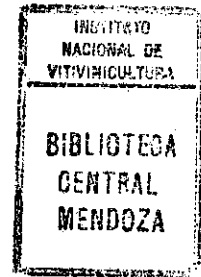
- Hierarchy of Factors Impacting Grape Berry Mass: Separation of Direct and Indirect Effects on Major Berry Metabolites  
*R. Triolo, J.P. Roby, A. Plaia, G. Hilbert, S. Buscemi, R. Di Lorenzo, and C. van Leeuwen* ..... 103- 112
- Linking the Sensory Properties of Chardonnay Grape *Vitis vinifera* cv. Berries to Wine Characteristics  
*J. Niimi, P.K. Boss, D.W. Jeffery, and S.E.P. Bastian* .....113 - 124
- Variability in Volatile Composition of Crimson Seedless (*Vitis vinifera*) in Association with Maturity at Harvest  
*I. Maoz, T. Kaphunov, D. Beno-Mualem, E. Lewinsohn, and A. Lichter* .....125 - 132
- Evaluation of the Sensory Profiles of Texas High Plains Tempranillo and Cabernet Sauvignon Wines  
*M. Bougreau, J. Guzzo, P. Arbault, and G. Loneragan* ..... 133- 140
- [Fe(III)]:[Fe(II)] Ratio and Redox Status of Red Wines: Relation to So-Called "Reduction Potential"  
*J.C. Danilewicz* ..... 141 - 147
- Effects of Non-*Saccharomyces* Yeasts on Color, Anthocyanin, and Anthocyanin-Derived Pigments of Tannat Grapes during Fermentation  
*K. Medina, E. Boido, E. Dellacassa, and F. Carrau* ..... 148 - 156
- Soil Nitrogen, Phosphorus, and Potassium Alter  $\beta$ -Damascenone and Other Volatiles in Pinot noir Berries  
*F. Yuan, R.P. Schreiner, and M.C. Qian* ..... 157 - 166
- Classification of Spanish Red Wines Using Artificial Neural Networks with Enological Parameters and Mineral Content  
*I.M. Moreno, A.J. Gutiérrez, C. Rubio, A.G. González, D. Gonzalez-Weller, N. Bencharki, A. Hardisson, and C. Revert* ..... 167 - 175

continued next page

CONTENTS *continued*

*Research Notes*

- Compositional Variability in Commercial Tannin and Mannoprotein Products  
*S. Li, K.L. Wilkinson, and K.A. Bindon* ..... 176 - 181
- Interaction between Cork and Yeast: Application to Sparkling Wine Processing  
*K. Crouvisier-Urion, P. Winckler, A. Lagorce-Tachon, H. Alexandre,*  
*and T. Karbowiak* ..... 182 - 187



## CONTENTS

### Research Articles

Reaction Mechanisms of Oxygen and Sulfite in Red Wine <i>J.C. Danilewicz and M.J. Standing</i> .....	189- 195
Effects of Variable Rate Nitrogen Application on cv. Barbera Performance: Vegetative Growth and Leaf Nutritional Status <i>M. Gatti, C. Squeri, A. Garavani, A. Vercesi, P. Dosso, I. Diti, and S. Poni</i> .....	196 - 209
Conventional Measurements of Sulfur Dioxide (SO <sub>2</sub> ) in Red Wine Overestimate SO <sub>2</sub> Antimicrobial Activity <i>P.A. Howe, R. Worobo, and G.L. Sacks</i> .....	210 - 220
Leaf Removal Effects on Cabernet franc and Petit Verdot: I. Crop Yield Components and Primary Fruit Composition <i>C.C. Hickey and T.K. Wolf</i> .....	221- 230
Leaf Removal Effects on Cabernet franc and Petit Verdot: II. Grape Carotenoids, Phenolics, and Wine Sensory Analysis <i>C.C. Hickey, M.T. Kwasniewski, and T.K. Wolf</i> .....	231 - 246
Impact of Temperature during Bulk Shipping on the Chemical Composition and Sensory Profile of a Chardonnay Wine <i>A.K. Walther, D. Durner, and U. Fischer</i> .....	247 - 257
Susceptibility of Bunch Grape and Muscadine Cultivars to Berry Splitting and Spotted-Wing Drosophila Oviposition <i>A. Rezazadeh, B.J. Sampson, E.T. Stafne, D. Marshall-Shaw, S.J. Stringer, and K. Hummer</i> .....	258 - 265
Evaluation of the Yeast <i>Schizosaccharomyces japonicus</i> for Use in Wine Production <i>P. Domizio, L. Lencioni, L. Calamai, L. Portaro, and L.F. Bisson</i> .....	266 - 277
Impact of Yeast Flocculation and Biofilm Formation on Yeast-Fungus Coadhesion in a Novel Immobilization System <i>J. Moreno-García, T. García-Martínez, J. Moreno, J.C. Mauricio, M. Ogawa, P. Luong, and L.F. Bisson</i> .....	278 - 288

continued next page

CONTENTS *continued*

*Research Notes*

Severe Pruning of Infected Grapevines Has Limited Efficacy for  
Managing Pierce's Disease

*M.P. Daugherty, R.P.P. Almeida, R.J. Smith, E.A. Weber, and A.H. Purcell* ..... 289 - 294

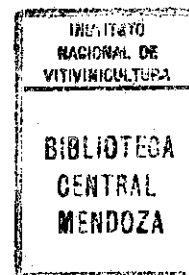
Effect of Pump-over Conditions on the Extraction of Phenolic Compounds during  
Cabernet Sauvignon Fermentation

*L.A. Lerno, S. Panprivech, R. Ponangi, L. Hearne, T. Blair, A. Oberholster,  
and D.E. Block* ..... 295 - 301

*Technical Brief*

Environmental Impact of Wine Aging Process in Oak Barrels in Wineries of La Rioja (Spain)

*F.J. Flor, F.J. Leiva, J.L. García, E. Martínez, E. Jiménez, and J. Blanco* ..... 302 - 306



## CONTENTS

### Research Articles

- A Review of Plastics Use in Winemaking: HACCP Considerations  
*C.M. Plank and B.C. Trela* ..... 307 - 320
- Influence of *Oenococcus oeni* and *Brettanomyces bruxellensis* on Wine Microbial  
Taxonomic and Functional Potential Profiles  
*M.L. Zepeda-Mendoza, N. Kruse Edwards, M. Gulmann Madsen, M. Abel-Kistrup,  
L. Puetz, T. Sicheritz-Ponten, and J.H. Swiegers* ..... 321 - 333
- Use of ISO 5495:2009 to Determine Sensory Preferences of Consumers of Spanish Red Wines  
with Designation of Origin  
*J.J. Quesada-Granados, R.M. Blanca-Herrera, S. Pastoriza de la Cueva,  
J.A. Rufián-Henares, M. Navarro-Alarcón, and C. Samaniego-Sánchez* ..... 334 - 341
- Control of Sour Rot Using Chemical and Canopy Management Techniques  
*M.E. Hall, G.M. Loeb, and W.F. Wilcox* ..... 342 - 350
- Defining Phosphorus Requirements for Pinot noir Grapevines  
*R.P. Schreiner and J. Osborne* ..... 351 - 359
- Extended Maceration and Cap Management Impacts on the Phenolic, Volatile,  
and Sensory Profiles of Merlot Wine  
*S.C. Frost, J.W. Blackman, A.K. Hjelmeland, S.E. Ebeler, and H. Heymann* ..... 360 - 370
- Effects of Soil NPK Supply on Pinot noir Wine Phenolics and Aroma Composition  
*F. Yuan, R.P. Schreiner, J. Osborne, and M.C. Qian* ..... 371 - 385
- Effect of Cane Length on Concord and Niagara Grapevines  
*G. Badr, J.S. Hoffman, and T.R. Bates* ..... 386 - 393
- Advanced Monitoring and Control of Redox Potential in Wine Fermentation  
*D.J. Killeen, R. Boulton, and A. Knoesen* ..... 394 - 399
- Reduction of *Brettanomyces bruxellensis* Populations from Oak Barrel Staves Using Steam  
*Z.M. Cartwright, D.A. Glawe, and C.G. Edwards* ..... 400 - 409

continued next page

CONTENTS *continued*

*Research Notes*

*Pilidium lythri* Is Associated with Bunch Rot of Grapevine (*Vitis vinifera*)  
O. Aguin, V. Ferreiroa, J.M. González-Jartín, A. Alfonso, L.M. Botana, J.P. Mansilla,  
and M.J. Sainz..... 410 - 416

Impact of Flavonoid and Cell Wall Material Changes on Phenolic Maturity in cv. Merlot  
(*Vitis vinifera* L.)  
G. Allegro, A.B. Bautista-Ortín, E. Gómez-Plaza, C. Pastore, G. Valentini,  
and I. Filippetti..... 417 - 421

---

Article Retraction Notice ..... 422

AJEV Reviewers for 2018 ..... 423

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