

INDEX FOR VOLUME 15

AUTHOR INDEX

A

Alley, C. J. *Grapevine Propagation: A Comparison of Cleft and Notch Grafting; and, Bark Grafting at High and Low Levels.* 15:214-217.

Amerine, M. A. *Acids, Grapes, Wines and People.* 15:106-115.

————, see P. Esau. 15:187-189.

————, see R. E. Kunkee. 15:178-183.

————, see V. L. Singleton. 15:134-145.

———— and C. S. Ough. *Studies with Controlled Fermentation. VIII. Factors affecting Aldehyde Accumulation* 15:23-33.

Archer, T. E., see F. C. Jacob. 15:69-74.

B

Berg, H. W., see V. L. Singleton. 15:75-81.

C

Cantarelli, C. and **C. Peri.** *The Leucoanthocyanins in White Grapes, their Distribution, Amount, and Fate during Fermentation.* 15:146-153.

Castor, J. G. B., see F. C. Jacob. 15:69-74.

Chaudhary, S. S., R. E. Kepner, and **A. D. Webb.** *Identification of Some Volatile Compounds in an Extract of the Grape Vitis Vinifera var. Sauvignon Blanc.* 15:190-198.

Chrip, R. B., see R. M. Panghorn. 15:154-161.

Cooke, G. M. *Effect of Grape Pulp Upon Soluble Solids Determination.* 15:11-16.

D

Doelle, H. W., and **T. C. Mitchell.** *Mist Propagation Method for Rooting Hardwood Cuttings of the Grape Variety Black Shiraz.* 15:17-22.

Draper, D. E., see V. L. Singleton. 15:34-40.

E

Esau, P., and **M. A. Amerine.** *Residual Sugar in Wine.* 15:187-189.

F

Farafontoff, A. *Studies to Determine the Feasibility of Flor Sherry Production in California.* 15:130-133.

Fornachon, J. C. M. *A Leuconostoc Causing Malo-Lactic Fermentation.* 15:184-186.

G

Galetto, W. G., see A. D. Webb. 15:1-10.

Gentry, J. P., and **K. E. Nelson.** *Conduction Cooling of Table Grapes.* 15:41-46.

Guymon, J. F., see V. L. Singleton. 15:75-81.

H

Harris, M. B. *Grape Juice Clarification by Filtration.* 15:54-62.

J

Jacob, F. C., T. E. Archer, and **J. G. B. Castor.** *Thermal Death Time of Yeast.* 15:69-74.

K

Kepner, R. E., see S. S. Chaudhary. 15:190-198.

————, see A. D. Webb. 15:1-10.

Kliwer, W. M., and **E. B. Schultz.** *Influence of Environment on Metabolism of Organic Acids and Carbohydrates in Vitis Vinifera. II. Light.* 15:119-129.

Kunkee, R. E., C. S. Ough, and **M. A. Amerine.** *Induction of Malo-Lactic Fermentation by Inoculation of Must and Wine with Bacteria.* 15:178-183.

L

- Lange, A. H., see O. A. Leonard. 15:206-213.
- Leonard, O. A., L. A. Lider, and A. H. Lange. *Toxicity of Several Herbicides to Grape Rootings Applied to the Roots and to the Shoots*. 15:206-213.
- Lider, L. A., see O. A. Leonard. 15:205-213.
- , see H. B. Schultz. 15:87-92.

M

- Mitchell, T. C., see H. W. Doelle. 15:17-22.

N

- Nelson, K. E., see J. P. Gentry. 15:41-46.
- , G. A. Baker, and J. P. Gentry. *Relation of Decay and Bleaching Injury of Table Grapes to Storage Air Velocity and Relative Humidity and to Sulfur Dioxide Treatment before and during Storage*. 15:93-102.
- Nury, F. S., see K. Popper. 15:82-86.

O

- Olmo, H. P. *A Check List of Grape Varieties Grown in California*. 15:103-105.
- Ough, C. S. *Fermentation Rates of Grape Juice. I. Effects of Temperature and Composition on White Juice Fermentation Rates*. 15:167-177.
- , see M. A. Amerine. 15:23-33.
- , see R. E. Kunkee. 15:167-177.
- , see R. M. Panghorn. 15:154-161.
- , see V. L. Singleton. 15:134-145.

P

- Pangborn, R. M., C. S. Ough, and R. B. Chrisp. *Taste Interrelationship of Sucrose, Tartaric Acid, and Caffeine in White Table Wine*. 15:154-161.
- Peri, C., see C. Cantarelli. 15:146-153.
- Popper, K., and F. S. Nury. *Recoverable Static Regenerant Ion Exchange Treatment of Thompson Seedless Grape Juice*. 15:82-86.

R

- Raski, D. L., and R. V. Schmitt. *Grapevine Responses to Chemical Control of Nematodes*. 15:199-203.
- Rossi, E. A., Jr., see H. W. Zimmerman. 15:64-68.

S

- Schmitt, R. V., see D. L. Raski. 15:199-203.
- Schultz, E. B., see W. M. Kliever. 15:119-129.
- Schultz, H. B., and L. A. Lider. *Modifications of the Light Factor and Heat Load in Vineyards*. 15:87-92.
- Singleton, V. L., H. W. Berg, and J. F. Guymon. *Anthocyanin Color Level in Port-Type Wines as Affected by the Use of Wine Spirits Containing Aldehydes*. 15:75-81.
- , and D. E. Draper. *The Transfer of Polyphenolic Compounds from Grape Seeds into Wine*. 15:34-40.
- , C. S. Ough, and M. A. Amerine. *Chemical and Sensory Effects of Heating Wines under Different Gases*. 15:134-145.

W

- Webb, A. D., see S. S. Chaudhary. 15:190-198.
- , R. E. Kepner, and W. G. Galetto. *Comparison of the Aromas of Flor Sherry, Baked Sherry, and Submerged-Culture Sherry*. 15:1-10.
- Wick, E., see H. W. Zimmermann. 15:64-68.
- Winkler, A. J. *Varietal Wine Grapes in the Central Coast Counties of California*. 15:204-205.

Z

- Zimmermann, H. W., E. A. Rossi, Jr., and E. Wick. *Alcohol Losses from Entrainment in Carbon Dioxide Evolved during Fermentation*. 15:64-68.

SUBJECT INDEX

A

- Acid.** ethyl succinate., in sherry. 15:3-4.
free. extraction from *Sauvignon blanc* grapes. 15:190-198.
in sherry aroma. 15:3.
from esters, in sherry. 15:5.
in grapes and wines. general discussion. 15:106-114.
tartaric. in white table wine test studies. 15:154-161.
total. grapes and light/heat factor. 15:91. 15:121-128.
- Aging.** quick. by heat treatment under gas. 15:134-144.
- Alcohol.** aldehyde relation in controlled fermentation. 15:24-31.
loss during fermentation. 15:63-68.
- Aldehyde.** accumulation on controlled fermentation. 15:23-33.
affect on anthocyanin in port-type wine. 15:75-80.
- Ammonia.** content in white grape juice effect on fermentation. 15:167-177.
- Anthocyanin.** color level as affected by aldehydes. 15:75-80.
- Aroma.** hydrogen sulfide in wine. *review*. 15:52.
materials in *Sauvignon blanc* grape. 15:190-198.
sherry. 15:1-10.
- Australia,** wines. malo-lactic fermentation. 15:184-186.

B

- Bacteria.** lactic acid, in South African wine making. *abstract*. 15:164.
in malo-lactic fermentation. 15:178-183.
- Baked sherry.** (see **Sherry**).
- Bark grafting.** (see **Grafting**).
- Bentonite.** clarification. *review*. 15:53.....
- Black Shiraz.** rooting of cuttings. 15:17-21.
- Bleaching** injury. table grape storage conditions and treatment. 15:93-102.
- Brand.** (see **Wine Spirits**).
- Brix.** Initial rate in white grape juice fermentation rate effect. 15:167-177.

C

- Caffeine.** in white table wine taste studies. 15:154-161.
- Calcium tartrate.** as regenerant in ion exchange treatment. 15:82-86.
- California.** grape varieties check list. 15:103-105.
wine grape varieties in central coast counties. 15:204-205.
- Carbon dioxide.** and alcohol loss in fermentation. 15:63-68.
radioactive, in vine metabolism studies. 15:119-129.
- Check list.** grape varieties in California. 15:103-105.
- Chromatography.** analysis of pigments in wine for differentiation. 15:118.
gas. alcohol determination. *abstract*. 15:165.
in *Sauvignon blanc* grape aroma studies. 15:190-198.
in sherry aroma studies. 15:1-10.
paper. residual sugar in red wine. 15:187-189.
- Clarification.** filtration of grape juice. 15:54-62.
- Cleft grafting.** (see **Grafting**).
- Clouding.** fin. in wine. *review*. 15:47.
- CO₂.** (see **Carbon Dioxide**).
- Cold.** vine resistance to. *review*. 15:52.
- Color level.** (see **Anthocyanin**).
- Cooling.** conduction, in table grapes. 15:41-45.
- Continuous fermentation.** white wines. *abstract*. 15:118.
- Controlled fermentation.** aldehyde accumulation. 15:23-33.
alcohol-aldehyde relationship. 15:24-31.
SO₂ level in aldehyde accumulation. 15:26-32.
yeast strains in aldehyde accumulation. 15:24-32.
- Cuttings.** rooting by mist method. 15:17-21.

D

- DBCP.** (see **1,2-Dibromo-3-chloropropane**).
- Deacidification.** grape musts. *abstract*. 15:117.

- Decay.** table grape storage conditions and treatment. 15:93-102.
- Dessert wine.** heat treatment effects. 15:134-144.
- 1,2-Dibromo-3-chloropropane.** in nematode control in vineyards. 15:199-203.
- Drinking.** with Pepys. review. 15:47.

E

- Emperor grapes.** storage problems. 15:93-102.
- Enology.** textbook in Spanish. review. 15:219.
- Ethanol.** in polyphenol. extraction. 15:35-40.
- Ethyl caproate.** in *Sauvignon blanc* grape aroma. 15:190-198.
- Esters.** in *Sauvignon blanc* grape aroma study. 15:190-198.

F

- Fermentation.** alcohol loss and CO₂ 15:63-68.
anaerobic grape changes during. abstract. 15:47.
malo-lactic acid in 15:178-183.
study of malo-lactic induced. 15:178-183.
rate. grape juice temperature/composition study. 15:167-177.
white grapes and leucoanthocyanins. 15:146-152.
- Filtration.** grape juice clarification. 15:54-62.
- Fining.** in induced malo-lactic fermentation. 15:178-183.
- Flor sherry.** (see *Sherry*).
- French Colombard.** in clarification studies. 15:54-62.

G

- Gases,** inert, and heat treatment of wine. 15:134-144.
- Germany.** wines of. review. 15:51.
- Glycerin.** by *B. cinerea* in musts and wines. abstract. 15:222.
- Grafting.** grape vines, methods compared. 15:214-217.

- Grape.** juice. clarification. 15:54-62.
ion exchange treatment. 15:82-86.
white, composition/temperature effect on rate of fermentation. 15:167-177.
root and shoot, herbicide toxicity study. 15:206-213.
Sauvignon blanc aroma materials. 15:190-198.
varieties, check list of those in California. 15:103-105.
white, and leucoanthocyanins. 15:146-152.
wine; varieties in central coast counties of California. survey. 15:204-205.
- Grapes.** acid, wine, and people relation. general. 15:106-114.
Cardinal. in cooling studies. 15:44.
Emperor. in cooling studies. 15:42-43.
Thompson seedless. in cooling studies. 15:45.

H

- Hardwood cuttings.** (see *Cuttings*).
- Harvest,** mechanical. in New York. abstract. 15:163.
- Heat load.** in vineyards. modification. 15:87-92. 15:119-129.
- Heat treatment.** under gas for quick aging. 15:134-144.
vine varieties. abstract. 15:116.
- Herbicides.** toxicity to grape roots and shoots. 15:206-213.
- Humidity,** relative. table grape storage conditions and treatment, results. 15:93-102.
- Hydrometer.** in soluble solids determinations. 15:11-15.

I

- Infrared** analyses. in sherry aroma studies. 15:1-10.
- Ion exchange** treatment. recoverable regenerants. 15:82-86.
- Irradiation.** in viticulture. abstract. 15:116.
- Irrigation.** nematode control by DBCP. 15:199-203.

Italy. grape and wine journal. *review*. 15:219.
wines. appellation control. *abstract*. 15:118.

J

Juice, grape. (see, also, **Grape juice**).
in soluble solids determinations. 15:11-15.

L

Lactobacillus. in induced malo-lactic fermentation. 15:178-183.
Leucoanthocyanins. and tannin in wine. 15:147-152.
white grapes and fermentation. 15:146-152.
Leuconostoc. in induced malo-lactic fermentation. 15:184-186.
Leuconostoc mesenteroides. in malo-lactic fermentation. 15:184-186.
Light factor. grape vine metabolism studies. 15:119-129.
in vineyards, modification. 15:87-92. 15:119-129

M

Malo-lactic fermentation. in Australian wines. 15:184-186.
induced, study of. 15:178-183.
Maturation. changes in grapes. *abstract*. 15:218.
fruit, forecasting. *abstract*. 15:116.
grape, and light/heat factor. 15:87-92. 15:119-129.
Malvoisie. source. *review*. 15:52.
Methylene chloride. in sherry aroma extraction. 15:1-10.
Mist. propagation method in Black Shiraz. 15:17-21.
Must. see, also, **Pulp**.
in malo-lactic fermentation study. 15:178-183.
separation of in South Africa. *abstract*. 15:220.

N

Nematodes. control with DBCP in vineyards. 15:199-203.

Notch grafting. (see **Grafting**).

O

Oxidation. over-oxidation. *abstract*. 15:218.
Oxidation-reduction. and aging of wine. *abstract*. 15:117.

P

Pasteurization. yeast death time. 15:69-74.
pH. level in white grape juice effect on fermentation rate. 15:167-177.
Pigments. change due to spoilage. *abstract*. 15:118.
in port-type wine as affected by aldehydes. 15:75-80.
in wines, Italian. *abstract*. 15:223.
Polyphenols. from grape seeds. 15:34-40.
and proteins in oxidative haze. *abstract*. 15:49.
Pomace. and alcohol loss in fermentation. 15:63-68.
Portugal. new journal. *review*. 15:51.
wines of. *review*. 15:162.
Port-type wines. anthocyanins affected by aldehydes. 15:75-80.
Potassium. buffering in must and wine. *abstract*. 15:50.
Potassium bitartrate. solubility determination. *abstract*. 15:166.
Propagation, grapevines. methods compared. 15:214-217.
Protein. content determination. *abstract*. 15:47.
Pulp. grape, in soluble solids determinations. 15:11-15.

R

Radio-frequency. pasteurization.. method. 15:69-74.
Red sweet wines. (see **Port-type**).
Refractometer. in soluble solids determinations 15:11-15.
Regenerants. recoverable in ion exchange treatment in grape juice. 15:82-86.
Root, grape. herbicide toxicity study. 15:206-213.
Rooting. of cuttings with mist method. 15:17-21.

Rootstocks. market in France. *review*. 15:49.

problems in France. *review*. 15:48.
relation to scion in Rumania. *review*. 15:48.

tests with scions in France. *review*. 15:48.

Roussillon. vineyards of. *abstract*. 15:222.

S

Saccharomyces beticus. in flor sherry studies. 15:130.

in sherry aroma studies. 15:1-10.

Saccharomyces cerevisiae. in controlled fermentation studies. aldehydes. 15:23-33.

in fermentation rate studies. 15:167-177.

thermal death time. 15:69-74.

Sauvignon blanc. grape aroma material. 15:190-198.

Seeds, grape. polyphenol transfer to wine. 15:34-40.

Sherry. baked. aromas in. 15:1-10.

flor. aroma comparison. 15:1-10.

production feasibility in California. 15:136-144.

heat treatment of. 15:136-144.

submerged-culture aroma comparison. 15:1-10.

submerged tank fermentation studies. 15:130-134.

taste tests. 15:132.

SO₂ (see **Sulfur dioxide**).

Solids, soluble. determination in grape pulp. 15:11-15.

Static regenerant. (see **Regenerant**).

Storage, table grapes. air velocity and treatment. 15:93-102.

Submerged culture sherry. (see **Sherry**).

Sucrose. in white table wine taste studies. 15:154-161.

Sugar. grapes and light/heat factor. 15:91. 15:122-125.

residual in red table wine. 15:187-189.

Sulfur dioxide. in aldehyde accumulation studies. 15:23-33.

in induced malo-lactic fermentation. 15:178-183.

table grape storage treatment and results. 15:93-102.

Sultana. light factor. *abstract*. 15:163.

T

Table grapes. cooling by conduction. 15:41-45.

Table wine. heat treatment effects. 15:134-144.

Tannin. (see **Polyphenols**).

Tartrates. precipitation prevention. *abstract*. 15:222.

abstract. 15:165.

solubility. *abstract*. 15:222.

eral. 15:106-114.

flor sherry. 15:132. 15:137-144.

heat treatment under gas. 15:137-144.

studies on white table wine. 15:154-161.

sugar, acid, caffeine interrelationships in white wine. 15:154-161.

port-type wine, aldehyde studies. 15:76-78.

Temperature. effect on rate of fermentation of grape juice. 15:167-177.

in polyphenol extraction. 15:37-40.

Thompson seedless grapes. ion exchange treatment of juice. 15:93-102.

rootings, herbicide toxicity study. 15:206-213.

storage problems. 15:93-102.

Time. in polyphenol extraction. 15:38-40.

V

Vineyards. nematode control by DBCP. 15:199-203.

Vitis vinifera. and environment/metabolism studies. 15:119-129.

W

Weed. control. herbicide toxicity to grapevines. 15:206-213.

White Riesling. and environment/metabolism studies. 15:119-129.

Wine. acid, grape and people relation. general. 15:106-114.

American. guide to. *review*. 15:162.

book. Fred Beck. *review*. 15:220.

guide to. *review*. 15:51.

in malo-lactic fermentation studies. 15:178-183.

polyphenols from grape seeds. 15:34-40.

red. color loss. *abstract*. 15:164.

varietals in central coast counties of California. survey. 15:204-205.

residual sugar in red table. **15**:187-189.

white, varietals in central coast counties of California, survey. **15**:204-205.

wine lovers book. *review*. **15**:218.

Wine spirits. with aldehydes in port-type wine study. **15**:75-80.

Y

Yeast. in Franconia viticulture district. *abstract*. **15**:164.

thermal death time. **15**:69-74.

Z

Zinfandel. in South Africa. *review*. **15**:163.