

**Supplemental Data for:**

Reynolds, A.G., G. Taylor, and C. de Savigny. 2013.

Defining Niagara terroir by chemical and sensory analysis of Chardonnay wines from various soil textures and vine sizes.

Am. J. Enol. Vitic. 64:180-194. doi: 10.5344/ajev.2013.12092.

**Supplemental Table 1** Levels of correlation and significance for aroma and flavor intensities of Chardonnay wines produced from grapes grown on two soil textures and two vine sizes in the Niagara Peninsula, 2000. Positive values indicate a positive correlation with the corresponding factor. Negative values indicate a negative correlation. \*, \*\*, \*\*\*, and ns indicate means significantly different at  $p < 0.05$ , 0.01, 0.001, and not significant, respectively.

Factor	apple	citrus	melon	floral	vegetal	earthy	Apple	Citrus	Melon	Floral	Vegetal	Earthy	Acidity	Astringency/ bitterness	Body/ mouthfeel	Intensity/ length of finish
apple	1.00	0.69 **	0.12	-0.14	0.39	-0.18	0.31	0.30	-0.04	-0.19	0.38	0.01	-0.19	-0.05	-0.20	0.00
citrus		1.00	0.02	-0.28	0.60 **	-0.19	0.19	0.30	-0.12	-0.28	0.25	-0.08	0.14	-0.25	-0.35	0.18
melon			1.00	0.54 **	-0.18	-0.14	0.10	0.14	0.44 *	0.25	0.01	0.19	0.46 *	0.00	0.02	0.32
floral				1.00	-0.40	-0.14	-0.27	-0.13	0.61 **	0.65 **	-0.34	0.03	0.33	0.10	0.16	0.25
vegetal					1.00	0.39	-0.03	0.39	-0.42 *	-0.52 **	0.58 **	0.27	-0.01	0.06	0.21	0.23
earthy						1.00	-0.21	0.14	-0.17	-0.28	0.52 **	0.71 ***	-0.07	0.55 **	0.79 ***	0.21
Apple							1.00	0.03	0.10	0.00	0.14	-0.19	-0.40	0.14	-0.34	-0.31
Citrus								1.00	-0.04	-0.41 *	0.45 *	0.03	0.25	0.22	0.15	0.21
Melon									1.00	0.71 ***	-0.28	-0.05	0.30	0.13	-0.08	0.24
Floral										1.00	-0.63 **	-0.04	0.33	-0.19	-0.06	0.21
Vegetal											1.00	0.45 *	-0.39	0.59 **	0.28	-0.15
Earthy												1.00	0.02	0.52 **	0.72 ***	0.36
Acidity													1.00	-0.46 *	0.05	0.61 **
Astringency/ bitterness														1.00	0.53 **	-0.11
Body/mouthfeel															1.00	0.30
Intensity/ length of finish																1.00

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**Supplemental Table 2** Levels of correlation and significance for aroma and flavor intensities of Chardonnay wines produced from grapes grown on two soil textures and two vine sizes in the Niagara Peninsula, 2001. Positive values indicate a positive correlation with the corresponding factor. Negative values indicate a negative correlation. \*, \*\*, \*\*\*, and ns indicate means significantly different at  $p < 0.05$ , 0.01, 0.001, and not significant, respectively.

Factor	apple	citrus	melon	floral	vegetal	earthy	Apple	Citrus	Melon	Floral	Vegetal	Earthy	Acidity	Astringency/ bitterness	Body/ mouthfeel	Intensity/ length of finish
apple	1.00	-0.21	0.38 *	0.32	-0.13	-0.24	0.36	0.23	0.22	0.14	0.00	-0.20	-0.03	0.26	-0.24	-0.21
citrus		1.00	-0.04	0.05	-0.23	-0.06	-0.14	0.25	-0.25	0.04	-0.15	-0.13	-0.05	-0.18	0.21	0.39 *
melon			1.00	0.60 **	-0.10	-0.22	0.36	0.18	0.36	0.48 **	-0.15	-0.28	-0.26	-0.34	-0.22	-0.33
floral				1.00	-0.13	-0.29	0.40 *	0.44 *	0.27	0.53 **	0.11	-0.25	-0.08	-0.15	0.07	-0.08
vegetal					1.00	0.64 **	0.08	0.21	-0.17	-0.35	0.64 **	0.68 ***	0.36	-0.03	-0.18	-0.11
earthy						1.00	0.06	0.23	-0.08	-0.48 **	0.38 *	0.77 ***	0.24	0.01	-0.25	-0.05
Apple							1.00	0.06	0.45 *	0.23	-0.10	-0.12	-0.19	-0.44 *	-0.34	0.03
Citrus								1.00	-0.24	0.30	0.59 **	0.35	0.44 *	0.18	-0.02	-0.06
Melon									1.00	0.24	-0.44 *	-0.26	-0.51 **	-0.53 **	-0.05	-0.45 *
Floral										1.00	0.05	-0.29	0.10	-0.33	0.25	0.02
Vegetal											1.00	0.71	0.73 ***	0.30	0.05	0.10
Earthy												1.00	0.63 **	0.19	0.11	0.09
Acidity													1.00	0.48 **	0.31	0.36
Astringency/ bitterness														1.00	0.00	0.03
Body/mouthfeel															1.00	0.47 *
Intensity/ length of finish																1.00