

Supplemental Data for:

Boss, P.K., C. Böttcher, and C. Davies. 2014.

Various influences of harvest date and fruit sugar content on different wine flavor and aroma compounds.

Am. J. Enol. Vitic. 65:341-353. doi: 10.5344/ajev.2014.13137.

Supplemental Table 1 Volatile compounds in the headspace of the Riesling wines not found to be significantly different ($p < 0.05$) due to Brix or harvest date.

Compound	RT ^a	Compound ID ^b
Quantified using d16-octanal standard		
3-Methyl butanal	912	A
3-Hydroxy 2-butanone	1274	A
6-Methyl-5-hepten-2-one	1320	A
2-Nonanone	1371	A
γ -Butyrolactone	1609	A
4-Methyl benzaldehyde,	1625	B
Acetophenone	1628	B
Ethyl phenyl ketone	1700	B
Quantified using d13-hexanol standard		
2-Methyl-1-propanol	1111	A
4-Methyl-1-pentanol	1297	A
2-Ethyl-1-hexanol	1468	A
2,3-Butanediol	1519	A
meso-2,3-Butanediol	1554	A
Quantified using d3-linalool standard		
α -Terpineol	1679	A
Quantified using methyl nonanoate standard		
Ethyl propanoate	955	A
Ethyl isobutyrate	963	A
Methyl butanoate	982	B
Decane	1000	A
Toluene	1039	A
2-Methylethyl butanoate	1055	A
Ethyl 3-methyl butanoate	1073	A
1-Ethoxy-1-pentoxyethane	1110	B
β -Pinene	1134	A
β -Myrcene	1153	A
Methyl hexanoate	1175	A
Limonene	1177	A
Vitispirane II	1510	B
3-Methylbutyl octanoate	1638	A
Ethyl phenyl acetate	1761	A
Ethyl 4-hydroxybutanoate	1777	B
Hexyl octanoate	1785	B
Ethyl dodecanoate	1817	A
Isoamyl decanoate	1836	B
2-Ethyl-3-hydroxyhexyl 2-methylpropanoate	1840	B
2-Phenylethyl propanoate	1856	B
Ethyl tetradecanoate	2010	A
2-Phenylethyl hexanoate	2113	B
1,2-Dimethyl-4-(dimethoxymethyl)benzene	2115	B
2-Phenylethyl octanoate	2248	A

^aRI calculated from retention relative to the retention of a series of *n*-alkanes (C₈–C₂₆).

^bA: identity confirmed by matching mass spectra and RI with that of authentic standards; B: tentative assignment based on comparison with mass spectral libraries and published LRI.