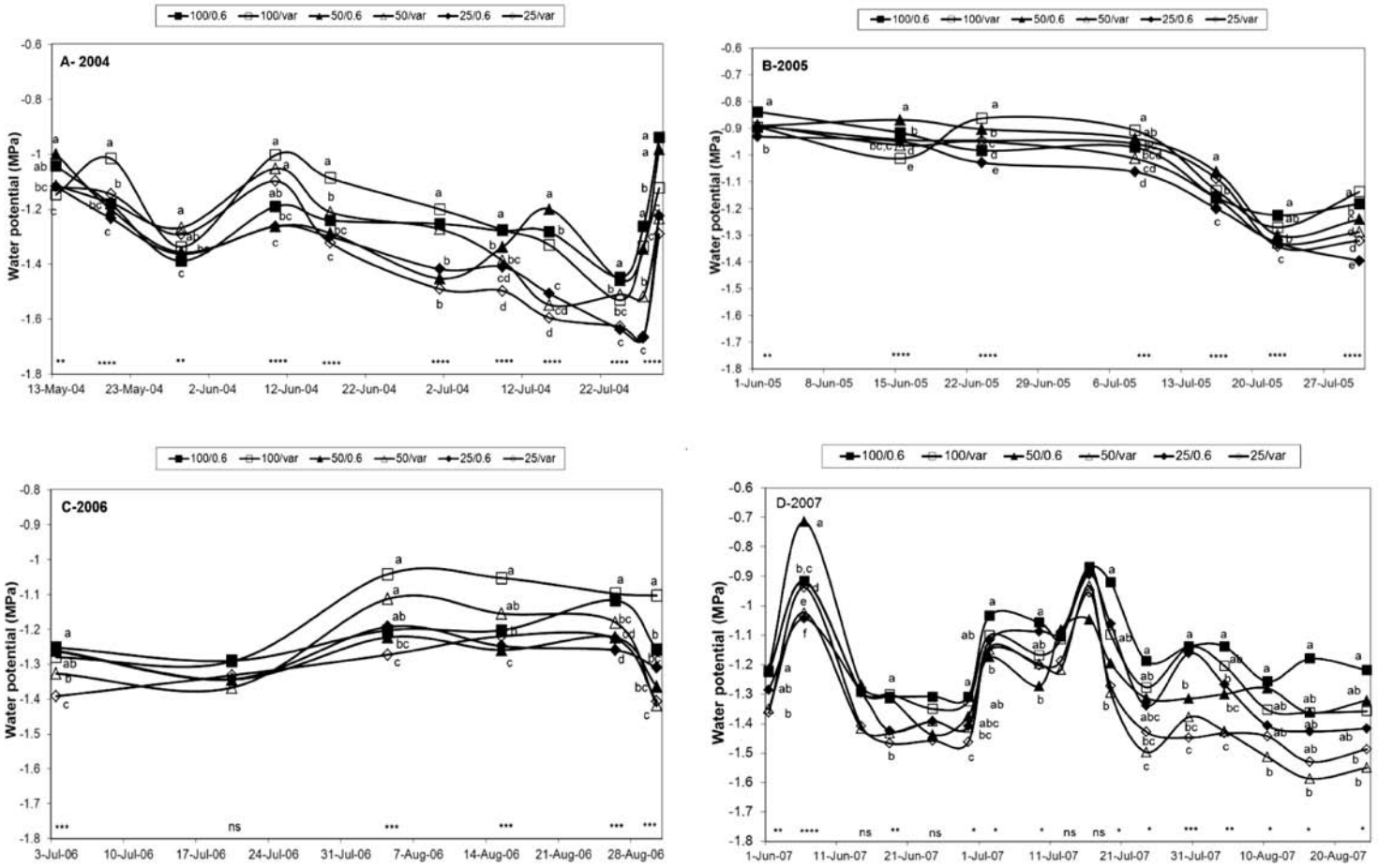
Supplemental Data for:

Reynolds, A.G., D. Sorokowsky, and W. Gensler. 2012.
Evapotranspiration-based irrigation scheduling for syrah: Assessing vine water status by petiole electrical potential.
Am. J. Enol. Vitic. 63:343-356. doi: 10.5344/ajev.2012.11072.

Supplemental Table 1 Aroma, flavor, and mouthfeel standards for sensory evaluation of Syrah wine treatments.

Abbribute	Standard	Preparation (added to 50 mL neutral red wine)
Red fruit	Mixture of E.D. Smith strawberry jam plus fresh raspberry juice	18.6 g strawberry jam + 8 mL raspberry juice
Black fruit	Mixture of Stewart's black cherry juice plus Ribena concentrate	75 mL black cherry juice + 50 mL Ribena
Black pepper	Black pepper	0.5 mL stock[a]
Vegetal	Mixture of Del Monte cut whole green beans plus fresh green bell pepper	20 mL pureed beans + 1 mL pureed bell pepper
Anise	Anise seeds	0.25 g crushed seeds
Chocolate	Hershey chocolate syrup	6.08 g syrup
Lavender	Fresh cut lavender	0.5 g chopped stems and leaves
Tar	Asphalt-based roof shingle	15 g piece
Astringency	Aluminum sulfate (SIGMA)	0.9 g aluminum sulfate in 450 mL water
Bitterness	Quinine sulfate	0.1 g quinine sulfate/L water
Acidity	Tartaric acid	1.5 g tartaric acid/L water
Pectin (for rinsing)	Pectin from apple (SIGMA)	1.25 g pectin in 250 mL water

[a]1 tsp ground black pepper in 10 mL of neutral red table wine.



Supplemental Figure 1 Leaf water potential of Syrah grapevines in response to three irrigation treatments, Esparto, CA, in 2004 (**A**), 2005 (**B**), 2006 (**C**), 2007 (**D**). *, **, ***, ****, and ns indicate significance at $p < 0.05$, 0.01, 0.001, 0.0001, and not significant, respectively. Means associated with different letters are significantly different for that sampling date, $p < 0.05$, Duncan's multiple range test.