

AJEV & Catalyst Key Words

A

abscisic acid
abscission
acetic acid bacteria
activated carbon
Agrobacterium vitis
airborne fungi
Albariño
alcohol
amino acid
ampelography
analysis
anion exchange resins
anthocyanin
anthocyanin biosynthesis
anthracnose
antimicrobial peptide
arabinogalactan-protein
aroma
ascorbic acid
atypical aging
authentication

B

β -damascenone
 β -galactosidase
 β -glucosidase
Bacillus. sp.
bacterial endophytes
balanced pruning
Barbera
barrel-aged
bentonite
benzothiadiazole
berry antioxidant capacity
berry composition
berry dehydration
berry density
berry development
berry exposure
berry firmness
berry maturation
berry maturity
berry quality
berry seed
berry size
berry temperature
berry weight
biocapsule immobilization
biodiversity

black-foot disease
Blanc Du Bois
blended wine
Botrytis cinerea
bottle closure
Brettanomyces
bud dormancy
bud fruitfulness
bunch rot
bush fire

C

Cabernet franc
Cabernet Sauvignon
canonical variate analysis
canopy
canopy management
carbohydrate reserve
carbohydrates
carbon isotope ratio
carbon storage
Carignan
carotenoids
catechol
cation exchange resins
Cayetana blanca
Cesanese
cesium
Champagne
changes in seeds during ripening
chaptalization
Chardonnay
chemical composition
China
chloride exclusion
chloroplast
chlorosis
chromatography
clay
climate
climate change
closure
cluster exposure
cluster morphology
cluster shading
cluster structure
cluster thinning
 CO_2
cofermentation
cold hardiness
cold soak
color
color stability
color stabilization

community profiling
composition
Concord
consumer acceptance
consumer behavior
consumer characterization
consumer sensory preferences
cool climate
copper formulation
copper treatment
cordón wire tension
cork
cork taint
Corot noir
cover crop
crop coefficient
crop level
crop price
crop removal
cross-flow
cross-flow filtration
crown gall
cultivar biomarker
cultivar identification
cumulative model
Cylindrocarpon
Cynthiana
cytokinin

D

dagger nematode
Daktulosphaira vitifoliae
dealcoholized wine
deficit irrigation
degree day
descriptive analysis
disease resistance
dissolved oxygen
distillation
diurnal temperature
diversity
DNA
DNA extraction
Dolcetto
dormancy release
downy mildew
drip irrigation

E

economic sustainability
egg white
electrodialysis
electronic nose
elemental composition

elemental sulfur
Elsinoë ampelina
Empoasca fabae
epicuticular wax
Erysiphe necator
ester
estimation
ethanol
ethanol removal
ethyl carbamate
ethylphenol
Eutypa
evapotranspiration
exchange resin
extended maceration
extraction

F

Fenton reaction
fermentation dynamics
fermentation temperature
fertilization
fertilizer recovery efficiency
field evaluation
filtration
fining
fining agent
flavonoid
flavonol
flavor
flesh firmness
floor management
foliar application
foliar urea
forced oxidation
forchlorfenuron
forchlorfenuron metabolic profile
free sulfur dioxide measurement
freeze
freeze stress
freeze tolerance
Frontenac
fructose
fruit composition
fruit uniformity
fungal inhibition
fungal susceptibility
fungi

G

Galician cultivars
gas
gas chromatography
gas detection

gas exchange
gelatin
genetic diversity
genetic identification
genetic origin
genetic structure
genetic variability
genotype
geographic origin
germplasm analysis
Gewürztraminer
gibberellic acid
girdling
glass shape
global positioning systems
glutathione
glycerol
Graciano
grape berry abscission
grape composition
grape cultivar
grape dehydration
grape growth
grape marc
grape production
grape ripeness
grape ripening
grape seed
grape stem
grape yield
grapevine
grapevine breeding
grapevine cultivar
grapevine germplasm analysis
grapevine leafroll disease
grapevine nutrition
Graphocephala atropunctata
green aroma compound
Grk cultivars
guaiacol

H

haloanisole
Hanseniaspora vineae
harvest date
harvest time cold acclimation
headspace oxygen
health
heat shock
heterogeneity
hexose
high-pressure homogenization
high-pressure hot water
host suitability

humid environment
hydrogen sulfide
hydrostatic pressure
hydroxycinnamic acid
hyperosmotic stress

I

icewine
identification
impact of salt
in-line measurement
ion exchange resin
iron
irrigation
irrigation crop load
irrigation scheduling
irrigation trial
isinglass

J

juice
juice blend

K

Koshu

L
laccase
lactic acid
lactic acid bacteria
land use
leaf area
leaf area index
leaf area to fruit ratio
leaf blade
leaf disc
leaf hopper
leaf morphology
leaf position
leaf removal
leafroll disease
leafroll virus
lees
loam
Loureira

M

maceration extended
malic acid
malolactic fermentation
Malvasia
mannoprotein
mass spectrometry
matrix effects

mechanical winter pruning
mechanization
mercaptans
3-mercaptophexan-1-ol
Merlot
Mesocriconema xenoplax
metal chelation
methoxypyrazine
methoxypyrazine biosynthesis
methyl bromide
methyl jasmonate
microbial populations
microclimate
microclimatic indices
microoxygenation
microsatellite
microsatellite genotyping
microwave
microwave maceration
Monastrell
monoterpenes
mulching material
Muscadinia
mycorrhizal communities
mycorrhizal fungi

N
N fertilization
N fertilizer
N fertilizer recovery
N, P, K supply
Nanofiltration
nanooxygenation
narrow-band spectral reflectance
natural cork stoppers
near-infrared spectroscopy
Nebbiolo
nematode
Nero d'Avola
NIR
NIR-AOTF spectroscopy
nitrogen
nitrogen fertilization
nitrogen status fermentation
nitrogen supplementation
noninvasive identification
non-*Saccharomyces* yeast
nonvolatile compound
nonvolatile flavor compound
norisoprenoid
normalized difference vegetation index (NDVI)
Norton
nutrient

nutrient status
nutritional diagnosis

O
O₂
oak
oak barrel
oak chips
odor impact compound
odor-active compound
Oenococcus oeni
oenotannin
off-flavor removal
olfactory perception
oligosaccharide
origin
oxidation
oxygen
oxygen consumption rate
oxygen ingress rate
oxygen uptake

P
particle film
Passito
patulin
PCR detection
Pectinase
Pedro Jimenez
Penicillium
peptide
performance
persistence
petiole composition
petiole electrical potential
pH white wine
Phaeoacremonium
phenol
phenolic acid
phenolics ripening
phenology
2-phenylethyl acetate
photoperiod regime
phylloxera
physiology
phytic acid
Pichia (Wickerhamomyces)
Pierce's disease
Pinot gris
Pinot noir
plant growth regulators
Plasmopara viticola
pollination dynamics
polymeric pigment

polyphenol
polyphenol autoxidation
polyphenoloxidase
polysaccharide
Popillia japonica
population dynamics
postharvest dehydration
potato leafhopper
powdery mildew
practices
preference
primary bud necrosis
Primitivo
proanthocyanidins
propagation
protein
protein fining
protein stabilization
pruning
pulsed electric field treatment

R
raffinose
raisin
reactive oxygen species
red wine
red wine color
reductive pressing
regulated deficit irrigation
reproductive performance
residual
resistance allele
resveratrol
rhamnolipid
Riesling
ring nematode
Rioja
ripeness estimation
ripening
root
rootstock
rootstock breeding
rootstock effect
rootstock resistance
Rugose wood complex

S
Saccharomyces cerevisiae
salinity
salinity detection threshold
sampling protocols
sand
Sangiovese
sanitation

Sauvignon blanc	tannin	volatile compounds
SELDI-TOF-MS	tannin evolution	volatile thiols
Semillon	Teinturier cultivar	VSP
semi-minimal-pruned hedge	Tempranillo	
senescence	texture	W
sensory	thermal treatment	waste recovery
sensory discrimination	thermovinification	water deficit
sensory threshold	thinning	water footprint
sequential mixed fermentation	thiol precursors	water movement
sharpshooter	thiols	water potential
sharpshooter spread	Thompson Seedless	water status mapping
shipping	tillage	water status
Shiraz	tissue analysis	water stress
shoot and cluster thinning	tissue carbohydrates	water use
shoot positioning	toast level	white wine
shoot thinning	trace element	whole canopy
shoot thinning harvest date	training systems	wine
shoot trimming	Traminette	wine aging
size uniformity	transpiration	wine aroma
smoke exposure	trellising system	wine bottle
SNP analysis	trichloroanisole (TCA)	wine classification
sodium chloride	trunk diameter	wine composition
soil	trunk disease	wine expertise
soil salinity		wine fining
sparkling wine	U	wine oxidation
spatial analysis	ultrasonics	wine pigments
spatial distribution	uniformity of ripeness	wine salinity
spectroscopy	urea	wine stabilization
spontaneous fermentation	Uva Longanesi	wine taste
spray coverage		wine volatile compounds
stabilization	V	winery
stave	vacuole	winery fungi
stilbene	varietal	
storage	vegetative growth	X
submerged cap vinification	Vidal	<i>Xiphinema</i>
3-sulfanyl-1-hexanol	vine identity	<i>Xiphinema index</i>
sulfite	vine nutrient status	<i>Xylella fastidiosa</i>
sulfur	vine water status	
sulfur compounds	vine-to-vine variance	Y
sulfur dioxide	vineyard efficiency	yeast
sulfur off-odor	vineyard management	yeast assimilable nitrogen (YAN)
sulfur residue persistence	vineyard microclimate	yeast ecology
sunlight exclusion	Viognier	yeast immobilization
sunlight exposure	virus	yeast inactivation
sunlight penetration	virus disease elimination	yeast lees
supertaster	vis/NIR	yeast metabolism
surface area	viticultural impact	yeast strain
Syrah	viticultural practice	yield
	<i>Vitis</i>	yield estimation
T	<i>Vitis aestivalis</i>	yield prediction
table grape	<i>Vitis californica</i>	yield, grapevine
table grape flesh firmness	<i>Vitis genotypes</i>	
table grape metabolic profile	<i>Vitis vinifera</i>	Z
Tannat	volatile composition	zirconium dioxide