

CONTENTS

Research Articles

- Hierarchy of Factors Impacting Grape Berry Mass: Separation of Direct and Indirect Effects on Major Berry Metabolites
R. Triolo, J.P. Roby, A. Plaia, G. Hilbert, S. Buscemi, R. Di Lorenzo, and C. van Leeuwen **103 - 112**
- Linking the Sensory Properties of Chardonnay Grape *Vitis vinifera* cv. Berries to Wine Characteristics
J. Niimi, P.K. Boss, D.W. Jeffery, and S.E.P. Bastian **113 - 124**
- Variability in Volatile Composition of Crimson Seedless (*Vitis vinifera*) in Association with Maturity at Harvest
I. Maoz, T. Kaplunov, D. Beno-Mualem, E. Lewinsohn, and A. Lichter **125 - 132**
- Evaluation of the Sensory Profiles of Texas High Plains Tempranillo and Cabernet Sauvignon Wines
M. Bougreau, J. Guzzo, P. Arbault, and G. Loneragan **133 - 140**
- [Fe(III)]:[Fe(II)] Ratio and Redox Status of Red Wines: Relation to So-Called “Reduction Potential”
J.C. Danilewicz **141 - 147**
- Effects of Non-*Saccharomyces* Yeasts on Color, Anthocyanin, and Anthocyanin-Derived Pigments of Tannat Grapes during Fermentation
K. Medina, E. Boido, E. Dellacassa, and F. Carrau **148 - 156**
- Soil Nitrogen, Phosphorus, and Potassium Alter β -Damascenone and Other Volatiles in Pinot noir Berries
F. Yuan, R.P. Schreiner, and M.C. Qian **157 - 166**
- Classification of Spanish Red Wines Using Artificial Neural Networks with Enological Parameters and Mineral Content
I.M. Moreno, A.J. Gutiérrez, C. Rubio, A.G. González, D. Gonzalez-Weller, N. Bencharki, A. Hardisson, and C. Revert **167 - 175**

CONTENTS *continued*

Research Notes

- Compositional Variability in Commercial Tannin and Mannoprotein Products
S. Li, K.L. Wilkinson, and K.A. Bindon **176 - 181**
- Interaction between Cork and Yeast: Application to Sparkling Wine Processing
*K. Crouvisier-Urion, P. Winckler, A. Lagorce-Tachon, H. Alexandre,
and T. Karbowiak* **182 - 187**