INDEX FOR VOLUME 16
AUTHOR INDEX

A


________, see G. A. Baker. 16:21-28

________, see C. S. Ough. 16:185-193.

B


Berg, H. W., see R. J. Coffelt. 16:14-20. 16:177-128.

________, see W. L. Fuller. 16:212-218.

________, see B. F. Pilone. 16:195-211.

________, see R. H. Moretti. 16:69-78.


C


Coffelt, R. J., H. W. Berg, P. Frei, and E. A. Rossi, Jr. Sugar Extraction from Grape Pomace with a 3-Stage Countercurrent System. 16:14-20.


Combs, R. E., see R. E. Kunkee. 16:219-223.


F


Fisher, D. V., see J. F. Bowen. 16:241-244.

Frei, P., see R. J. Coffelt. 16:14-20.


G

Galletto, W., see A. D. Webb. 16:79-84.


K


Changes in the Concentration of Malates, Tartrates, and Total Free Acids in Flowers and Berries of Vitis vinifera. 16:92-100.

The Sugars of Grapevines II. Identification and Seasonal Changes in the Concentration of Several Trace Sugars in Vitis vinifera. 16:168-178.


________, see G. J. Pilone. 16:224-230.

L

Lider, J. V. Some Responses of Grapevines to Treatment for Frost in Napa Valley. 16:231-236.


M

MacGregor, D. R., see J. F. Bowen. 16:241-244.

The Effect of Concentration Conditions and Storage Temperatures on Grape Juice Concentrate. 16:129-135.

O
———, see M. A. Amerine. 16:29-37.
———, see L. Matalas. 16:136-143. 16:129-135.

P
———, see R. E. Kunkee. 16:219-223.
Powers, J. J., see D. Somaatmadja. 16:54-61.

R
Radler, F. The Effect of Temperature on the Ripening of Sultana Grapes. 16:38-41.
The Main Constituents of the Surface Waxes of Several Varieties and Species of the Genus Vitis. 16:159-167.
Roessler, E. B., see M. A. Amerine. 16:29-37.
Rossi, E. A., Jr., see R. J. Coffeit. 16:14-20.
Rossi, J. A., Jr., see V. L. Singleton. 16:144-158.

S
Singleton, V. L., and J. A. Rossi, Jr. Colorimetry of Total Phenolics with Phosphomolybdicphosphotungstic Acid Reagents. 16:144-158.

T

U
Ueda, M., see G. Thoukis. 16:1-8.

W
Wheeler, R., see D. Somaatmadja. 16:54-61.
Wright, D., see G. Thoukis. 16:1-8.
SUBJECT INDEX

A
Absorbance, in red wine vinegar. 16:79-83.
Acetoin, formation during fermentation. 16:85-89.
  level in wine. 16:87-90.
  in Southern California wines. 16:220-222.
Acetymethylcarbinol. (see Acetoin).
Acid, amino, free in sparing wines. review. 16:246.
  lactic, formation during fermentation. 16:7.
  malic, determination of with tartaric and lactic in must and wine. review. 16:50.
  seasonal concentration changes in Vitis vinifera. 16:92-99.
  oleanolic, in surface wax of Vitis. 16:160-166.
  p-Coumarylquinic, detection of. review. 16:248.
  succinic, formation during fermentation. 16:1-7.
    identification of. 16:4-6.
    isolation of. 16:5.
    influence of yeast strain on. 16:4-7.
  sulfurous, effect with yeasts in fermentation. review. 16:51.
  -sugar ratio in Thompson seedless grapes in Australia. 16:41.
  tartaric, seasonal concentration changes in Vitis vinifera. 16:92-99.
  taste. (see Taste testing). effect of pH and titratable acidity on. 16:29-36.
  titratable total, seasonal changes in Vitis vinifera. 16:92-99.
  volatile, in red wine vinegar. 16:79-83.
Aging, heat treated grapes. 16:121-128.
Alcohol, beverages, use of in France. review. 16:245.
  and sugar, in France. abstract. 16:245.
  in rural areas of France. abstract. 16:245.
  Alcoholism. from vermouth. abstract. 16:245.
  Antitranspirants. trial in Australia. review. 16:179.
B
Bacteria, effect of leucoanthocyanins on. 16:55-60.
  in malo-lactic fermentation. varieties. 16:224-226.
  taste tests. 16:227-229.
Bentonite, and protein clouding. 16:77.
  treatment, pre- in controlled fermentation. 16:185-194.
British Columbia. grapes and wine of. 16:241-244.
Browning, in wines. (see Protein, clouding). on French colombards. 16:10-13.
  on Palominos. 16:10-13.
  powered Nylon as fining agent. 16:10-13.
  PVP as fining agent. 16:10-13.
  treatment with Nylon 66. 16:212-218.
C
Cabernet sauvignon, and leucoanthocyanins. 16:54-59.
  and frost damage treatment. 16:234.
Carbon, compared with Nylon 66 in browning treatment. 16:214-215.
Casine, compared with Nylon 66 in browning treatment. 16:214-215.
Chromograph, gas-liquid, in studies of surface wax of Vitis. 16:159-166.
  paper, and malo-lactic fermentation on Vitis labrusca. 16:63-65.
  in succinic acid determination. 16:4-7.
  in trace sugar concentration studies. 16:169-177.
  radio, in succinic acid determinations. 16:5-7.
  thin-layer, in studies of surface wax of Vitis. 16:159-160.
CO₂ assimilation rates and light. abstract. 16:49.
Color, wine, changes and heated grapes. 16:123.
density and heated grapes. 16:118-122.
extracting by heating grapes. 16:117-128.
juice, change in concentrate. 16:129-135.
Concentrate, grape juice. (see Grape juice).
Corks, polyethylene stoppers. review. 16:52.
Countercurrent, 3 stage system in sugar extraction. 16:117-122.
efficiency of. 16:118-20.
compared with mixing method. 16:17.
Crop level, nematode resistant rootstock effect. 16:42-46.

D
Dão, wine region. review. 16:247.
DEPC. (see Diethylpyrocarbonate).
Diacetyl, formation during fermentation. 16:85-89.
level in wines. 16:87-90.
in Southern California wines. 16:220-222.
Diethylpyrocarbonate, problems in use of. abstract. 16:114.

E
Europe, wines of. review. 16:245.

F
Fermentation, controlled, pretreatment with bentonite. 16:185-194.
malo-lactic induced. 16:224-229.
natural, in Southern California. 16:219-223.
Fining agents, powdered Nylon. 16:10-13.
PVP. 16:10-13.
Folin - Denis procedure, improvement. 16:144-157.
Folin - Ciocalteu reagent, use. 16:147-157.
Folle blanche, frost damage treatment. 16:233-234.
French colombard, grapes, browning. 16:10-13.
Frost, damage, vine and fruit response to treatment. 16:231-235.
vine protection. France. review. 16:183.
Fructose. (see Sugar, fructose).
Fusel oil, analyses. abstract. 16:112.

G
Grape, berry, splitting, histological study. review. 16:247.
weight relations study. review. 16:181.
juice, concentrate, chemical composition of. 16:131.
color change in. 16:129-135.
effect of concentrationing conditions on. 16:129-135.
effect of storage temperatures on. 16:129-135.
reconstituted concentrate, and dry table wine. 16:136-143.
chemical composition of. 16:138.
protein stability. 16:139.
taste tests. 16:139-143.
maturity, field testing methods. 16:21-28.
measurements, characteristics of. 16:21-28.
quality factors, general. review. 16:179.
table, culture in Greece. review. 16:180.
quality factors, Israel. review. 16:180.
Rumania. review. 16:181.
temperature effect on Thompson seedless in Australia. 16:39.
vine, and frost damage treatment. 16:231-235.
nutrition and yield, rootstock effect. 16:42-46.
Grapes, suitable for British Columbia. 16:242.
and wine, history in France since 1800. 16:115.
Grenache, and nematode resistant rootstocks compared. 16:42-46.
Glucose. (see Sugar, glucose).

H
Heat, treatment, and aging. 16:121-128.
for color extraction. 16:117-128.
and grape concentrate. 16:130-135.
and taste testing. 16:124.

Ion exchange. in tartarate stability. 16:196-210.

Juice, grape. (see Grape, juice). measurement characteristics by various determination methods. 16:21-28.

Lactic acid. (see Acid, lactic).
Laws, food. in France. abstract. 16:184.
Leucoanthocyanins. action on bacteria. 16:55-59.
in cabernet grapes. 16:54-59.
effect on pH and oxygen uptake. 16:58-60.
isolation of. 16:54-55.

Malate. (see Acid, malic).
Maleic hydrazide. rootstock studies, Grenache. 16:46.
Malo-lactic fermentation and cellar practice. 16:65.
induced. bacteria used. 16:224-226.
taste tests. 16:224-229.
wines used. 16:224.
natural. in Southern California wines. 16:219-223.
pH and total acidity. 16:66.

Must. measurement characteristic by various determination methods. 16:21-28.

Nematode. resistant rootstock. effect on Grenache vigor and yield. 16:42-46.
New Mexico. grapes for. review. 16:111.
Nitrogen need for grapevines. technique for study. review. 16:183.
Non-volatile acid. (see Acid, succinic).

Nylon. powered as fining agent. 16:10-13.

O
Okanagan valley. description of for wine. 16:241.
Oxidation-reduction, and aging. German study. 16:51.

P
Palomino grapes and browning. 16:10-13.
pH effect of leucoanthocyanins. 16:58-60.
effect of acid and on acid taste. 16:29-36.
in must and grape determinations. 16:23-26.
and protein clouding. 16:72-77.
and tartarate stability. 16:205-207.
Phenols. in grapes and wines. determination method. 16:144-157.
Pigment. acacia wood in wine. review. 16:248.
diglucoside determination. abstract. 16:112.
malvidin diglucoside inheritance. review. 16:111.
Pinot blanc, clones. studies. review. 16:111.
Pomace. sugar extraction method. 16:11-20.

Potassium bitartrate. [see Tartrate].
Precipitation. calcium. in wines. review. 16:51.
Prohibition. review of. review. 16:113.

Prohibition. review of. review. 16:113.
Protein. clouding. analysis by heat-cold test and by heat test. 16:70-71.
and pH. 16:72-77.
variability of wines to. 16:69-78.

Radiography. in trac causes concentration studies. 16:169-177.
Raffinose. (see Sugar, trace).
Raisin, Thompson seedless. on 2 wire trellis. 16:237-240.
Reconstituted grape concentrate. (see Grape, juice).
Refractometer, in must and grape determination. 16:23-26.
Rootstocks, nematode resistant, effect on Grenache vigor and yield. 16:42-46.

virus infected. review. 16:115.
Rum, and prohibition. review. 16:112.

Saccharomyces cerevisiae. acetoin-diacetyl formation. 16:87-88.
Sensory analyses, (see Taste Testing).
Sherry, acetoin level. 16:88-90.
diacetyl level. 16:88-90.
color removal tests. 16:214.
Southern California wines with natural malo-lactic fermentation. 16:219-223.
Spectroscopy, infra-red. in succinic acid determination. 16:6-7.
Stability. (see Protein, clouding).
Storage, juice, concentrate and color change. 16:133.
wine, from reconstituted concentrate. 16:136-143.
Succinic acid. (see Acid, succinic).
Sucrose. (see Sugar, trace).
Sugar, content determination in pomace. 16:15.

fructose, seasonal concentration changes in Vitis vinifera. 16:101-110.
glucose, seasonal concentration changes in Vitis vinifera. 16:101-110.
reducing, total, seasonal concentration changes in Vitis vinifera. 16:101-110.
trace, seasonal concentration change in Vitis vinifera. 16:168-178.
Sugar-acid ratio. (see Acid, sugar).
Sultana, (see Thompson seedless).

Tannin, (see Phenols).
Tartrates, (see Acid, tartaric), factors effecting stability. 16:195-211.
in red wine vinegar. 16:79-83.
Taste tests, acid taste affected by pH and titratable acidity. 16:29-36.
bentonite treatment in controlled fermentation. 16:193.
heat treated grapes. 16:121-124.
in induced malo-lactic fermentation. 16:226-229.
of nylon treated wines. 16:213.
wine from reconstituted concentrate. 16:139-143.
Temperature, effect on ripening of Thompson seedless in Australia. 16:38-41.
Thompson seedless, ripening as effected by temperature in Australia. 16:38-41.
raisins on 2 wire trellis. 16:237-240.
weather and yield, Australia. abstract. 16:114.
Titratable acidity, effect of acid and on acid taste. 16:29-36.
in must and grape determinations. 16:23-36.
Trace sugar, (see Sugar, trace).
Trellis, 2 wire and raisin production. 16:237-240.

V
Vine, grape, and frost damage treatment. 16:231-235.
Orleans process, analysis. 16:80.
submerged culture, finished. 16:81.
unfinished. 16:82.
Vineyards, non-cultivation of in France. 16:246.
Viticulture, in Russia, 1964 review, review. 16:182.
Vitis, species differences in surface waxes. 16:159-166.
Vitis vinifera, glucose, fructose, solids changes during maturation. 16:101-110.
malate, tartrate acid changes during maturation. 16:92-99.
trace sugar changes. 16:168-178.

W
Waxes, surface, differences in different Vitis species. 16:159-166.
Wine, amino acid and vitamin content.
French. review. 16:182.
analysis, legal aspect. review. 16:113.
density extract methods. abstract. 16:246.
dry, in controlled fermentation bentonite pretreatment. 16:186-192.
effect on rats. review. 16:152.
encyclopedia, review. 16:49.
and good life. review. 16:116.
modern review. review. 16:49.
port, color, aging and heat treated grapes. 16:117-128.
protein clouding studies. 16:69-78.
Southern California with malo-lactic fermentation. 16:219-223.
sparkling, summary, review. 16:50.
technology, review. 16:113.
yeast fat production. review. 16:247.
species and animal health. review. 16:52.
sweet, density of. abstract. 16:246.
natural in controlled fermentation pretreatment. 16:188-191.
table, color, aging and heat treated grapes. 16:117-128.
from reconstituted grape concentrate. 16:136-143.
protein stability. 16:139.
taste tests. 16:139-143.
used in malo-lactic fermentation tests. 16:224.
vine study at University of Bordeaux, summary. review. 16:182.

Wine vinegar. (see Vinegar).
White riesling and frost damage treatment. 16:233.

Y

Yeast, bakers, aeration effect. abstract. 16:247.
in controlled fermentation bentonite pretreatment. 16:185.
strain influence on non-volatile acidity. 16:4-7.