INDEX FOR VOLUME 18
AUTHOR INDEX

A
———, see C. S. Ough. 18:157-164.

B
Baldwin, R. W., see J. Van Overbeek. 18: 225-228.
Berg, H. W., see F. Bayly. 18:18-32.
———, see C. S. Ough. 18:182-189.

C
———, see R. G. Peterson. 18:105-112.
Crowell, E. A., see J. F. Guymon. 18:200-209.

D
Dittmar, H. F. K., see M. A. Joslyn. 18: 1-10.

E
Esau, P. Pentoses in Wine. 1 Survey of Possible Sources. 18:210-216.

G

H
Hackamack, R. W., see A. Caupiti, Jr. 18:105-112.
Howarth, L., see W. M. Kliewer. 18:42-54.

J

K
Kasimatis, A. N., see P. Christensen. 18: 217-224.
———, see L. A. Lider. 18:55-60.
Kepner, R. E., see A. D. Webb. 18:190-199.
Kliewer, W. M. Annual Cyclic Changes in the Concentration of Free Amino Acids in the Roots and Woody Tissues of Grapevines. 18:126-137.
Concentration of Tartrates, Malates, Glucose and Fructose in the Fruits of the Genus Vitis. 18:87-96.
INDEX FOR VOLUME 18--235

L


———, see W. M. Kliewer. 18:78-86.

Little, A., see M. A. Joslyn. 18:138-148.

Loinger, C., see C. S. Ough. 18:182-189.

M

Maggiora, L., see A. D. Webb. 18:190-199.

Mason, M. I. R., see J. Van Overbeek. 18:225-228.

O

Omori, M., see W. M. Kliewer. 18:42-54.


———, and R. E. Kunkee. Effects of Acid Addition to Grape Juice on Fermentation Rates and Wine Quality. 18:11-17.

———, see M. A. Amerine. 18:121-125.

P

Peri, C. Acid Degradation of Leucoanthocyanidins. 18:168-174.


Pilone, G. J. Effect of Lactic Acid on Volatile Acid Determination of Wines. 18:149-156.

Purser, R. E. Fractional-Blending System: Age and Blend of Wine Produced. 18:175-181.

S

Sanford, D. D., see A. Caputi, Jr. 18:105-112.

Schmitt, R. V., see L. A. Lider. 18:55-60.

Schultz, H. B., see W. M. Kliewer. 18:78-86.

T

Turner, M., see J. Van Overbeek. 18:225-228.

U

Ueda, M., see A. Caputi, Jr. 18:66-70.

V


W

SUBJECT INDEX

A

Acetaldehyde, in controlled fermentation. 18:162-163.

Acetoin, and controlled fermentation. 18:162.

Acid, added, effects of. 18:11-17.
  amino, free, annual cyclic changes. 18:126-136.
  citric, added, effects of. 18:11-16.
  ethyl 4-hydroxybutyrate in Spanish sherry. 18:190-197.
  hydroxy, ethyl esters of in Spanish sherry. 18:190-197.
  leucoanthocyanidin degradation. 18:168-174.
  lactic, effect on volatile acid determination, wine. 18:149-156.
  malic, added, effect of. 18:11-16.
  concentration of in Vitis vinifera grapes. 18:42-54, 18:87-96.
  concentration and vine shading. 18:78-86.
  and malo-lactic fermentation. 18:71-76.
  tartaric, concentration in Vitis vinifera grapes. 18:42-54, 18:87-96.
  concentration and vine shading. 18:78-86.
  effect on refractometer readings. 18:39.
  rapid determination. 18:64.
  total, concentration and vine shading. 18:78-86.
  treatment for color retention. 18:182-189.

Aging, wine, and fractional blending. 18:175-181.
  color retention by acid treatment. 18:182-189.

Alcohol, beverage consumption, in France. abstract. 18:61.
  in South Africa. review. 18:61.
  in controlled fermentation. 18:159-162.

  fusel oil in Spanish sherry aroma. 18:190-198.
  2-phenethyl. abstract. 18:102.
  Amino acid. (see Acid, amino).
  Ampelography, Turković. review. 18:103.
  Anthocyanin, of Barlinka grapes. review. 18:104.
  Anthocyanidin, in acid degradation of leucoanthocyanidins. 18:168-174.
  Aroma, compounds (see also, Yeast), linaool, in grape and wine. abstract. 18:102.
  sherry, Spanish, neutral substances identification. 18:190-199.

B

Berry, set, factors affecting. review. 18:63.

Bibliography, international, wine. review. 18:64.

Blue fining, laws, Rumania. review. 18:64.

Browning, wine, ion exchange effect. 18:105-112.

2,3-butanediol, stereoisomers of in wine. determination of. 18:200-205.
  factors affecting. 18:206-209.

Butanediol, in controlled fermentation. 18:162-163.

C

Catechins, in acid degradation of leucoanthocyanidins. 18:168-174.

Chromatography, gas, in color retention study. 18:184.
  in Salvia research. abstract. 18:167.
  stereoisomers of 2,3-butanediol, determination of. 18:200-205
  Spanish sherry aroma, neutral substances identification. 18:190-198.
  tyrosol and tryptophol determination. abstract. 18:230.
  volatile compounds. 18:158-159.
  ion-exchange and protein in white wine. 18:18-31.
paper, detection of pentoses. 18:210-216.
  pinot blanc grape phenols. 18:2-9.

Color, changes, and phenols in rosé wine. 18:138-148.
  determination methods. 18:140-142.
  retention by acid treatment. 18:182-189.

Contraction, volume, with spirits addition. 18:113-120.

Copper, determination method in wine. 18:66-70.

Cyanidin, in acid degradation of leucoanthocyanidins. 18:168-174.

D

DBCP, (see Dibromotetrachloroethane).
  Dibromotetrachloroethane, and rootstock response. 18:55-60.

E

Enzymes, in food processing. review. 18:100.

F

Fermentation, controlled, study of temperature and volatiles. 18:157-167.
  malo-lactic, lactic acid effect. 18:149-156.
  rate and control of. 18:71-76.
  pentose production. 18:210-216.
  proteins of grape and wine. 18:18-31.
  rate and added acid. 18:11-17.
  temperature, effect on volatile compounds. 18:157-167.
  and 2,3-butanediol formation. 18:206-207.
  storage and color. 18:138-148.

Filtration, vacuum. 18:97-99.

Flor, sherry. (see Sherry).

Fractional-Blending, wine and age of. 18:175-181.

Fructose, concentration in Vitis. 18:87-96.

G

Gel filtration, and proteins in white wine. 18:18:31.

Grape, (see also, Vitis.), acid concentration in. 18:42-54.
  juice, and added acid. 18:11-17.
  and controlled fermentation. 18:157.
  maturity and glucose-fructose ratio. 18:33-40.
  and shading of vine. 18:78-86.
  pomace and phenolics study. 18:2.
  safe herbicide. 18:225-228.
  seed phenolics. 18:6-9.
  skin phenolics. 18:4-6.
  vine, cyclic changes. 18:126-136.
  flowering of. abstract. 18:166.
  induction and differentiation. abstract. 18:232.
  new varieties, France. abstract. 18:166.
  virus identification in. review. 18:165.

Glucose, and fructose, ratio in Vitis vinifera grapes. 18:33-40.
  18:94-95.
  concentration in Vitis vinifera. 18:87-96.


H

Herbicide, safety to grapes of Planavin. 18:225-228.

Histamine, in wine. review. 18:229.

Hydroxymethylfurfural, in wine. abstract. 18:167.

I

Ion exchange, effect on browning in white wine. 18:105-112.

Iron, determination method, in wine. 18:66-70.

Irrigation, rootstock response. 18:55-60.

J

Juice, grape (see Grape).
  pentoses in. 18:210-216.
L
Leucoanthocyanidins, acid degradation of. 18:168-174.
Leuconostoc citrovorum in malo-lactic fermentation, rate control. 18:71-75.

M
Malic, acid. (see Acid, malic).
Malo-lactic, fermentation, rate and control of. 18:71-76.
Leuconostoc citrovorum in. 18:71-75.
Microbiology, abstracts, review. 18:61.
and wines, symposium discussion of. abstract. 18:232.

N
Nematodes, and DBCP. 18:55-60.
Nitrogen, total, soluble and insoluble in grapevines. 18:126-136.

P
Pentoses, in wine. 18:210-216.
PH, and acid concentration in Vitis vinifera grapes. 18:42-54. 18:87-96.
and malo-lactic fermentation. 18:71-76.
and white wine proteins. 18:22-23.
methanol extraction of. 18:2.
o noir, added acid studies. 18:11-17.
Planavin. (see Herbicide).
Proteins, grape and wine, and stability. 18:18-31.

R
Rootstock, St. George, irrigation and nematocide effect. 18:55-60.
Rosé, wine, phenolics and color stability. 18:138-148.
sweetness tests. 18:121-125.

S
Saccharomyces pombe, and must pigment yield. abstract. 18:229.
Seed, grape, phenols of. 18:6-9.
Sensory analyses. (see Taste Testing).
Shading, of vines, artificial, effect on grapes. 18:78-86.
Sherry, Spanish, aroma, neutral substances identification. 18:190-199.
Skin, grape. (see Grape).
Soil, vineyard, zinc deficiency correction. 18:217-224.
Spectrophotometer, atomic absorption, in metal determination. 18:66-70.
infrared, in 2,3-butanediol determination. 18:200-204.
Spanish sherry aroma neutral substances identification. 18:190-198.
Stability, of wine, (see also, Browning), and protein content. 18:18-31.
and phenols. 18:138-148.
Storage, color and various white wines. 18:105-112.
Sweetness, taste testing in rosé wines. 18:121-125.

T
Tartaric, acid, (see Acid).
Taste Testing, acid treatment for color retention. 18:185.
and added acids. 18:11-16.
and artificially shaded grapes. 18:81.
Spanish sherry aroma neutral substances. 18:190-199.
sweetness in rosé wines. 18:121-125.
Temperature, Browning, effect on. 18:112.
in controlled fermentation. 18:157-167.
and grape and wine proteins. 18:18-31.
Thompson seedless, grapevines, annual cyclic changes, amino acids. 18:126-136.

V
Vineyards, India. review. 18:63.
zinc deficiency correction. 18:217-224.
Viruses, identification of in grapevines. review. 18:165.
Viticulture, in Bulgaria. review. 18:231.
present status in France. abstract. 18:233.
in Italy. review. 18:103.
Vitis vinifera grapes, acids and their salts, concentration of. 18:42-54. 18:87-96.
fructose, concentration in. 18:87-96.
fructose, concentration in. 18:87-96.
fructose, concentration in. 18:87-96.
glucose-fructose ratio. 18:33-40. 18:94.
Volatile compounds, acid determination. 18:149-156.
temperature effect in fermentation. 18:157-167.

W
Wine, addition of wine spirits effect. 18:113-120.
blending, fractional. 18:175-181.
dry, filtration, vacuum. 18:97-99.
history of. review. 18:65.
of Italy. review. 18:100. 18:230.
making, some procedures. abstract. 18:229.
technology of. review. 18:100.

Y
Yeast, aerobic culture, in Russia. 18:63.
in color retention studies. 18:183.
growth and glycerol. review. 18:62.
microflora differences in Czechoslovakia. review. 18:62.
sherry, aroma compounds produced. abstract. 18:101.

Z
Zinc, vineyard soil deficiency correction. 18:217-224.