INDEX FOR VOLUME 22

AUTHOR INDEX

A
AKIYOSHI, M., see H. W. Berg. 22:127-134.

B
BRIDSON, D. A., see B. C. Rankine. 22:6-12.
BRUMMER, S., see H. Soumalainen. 22:118-120.

C
CANCEL, H. L., see C. J. B. Smit. 22:227-230.
COFFELT, R. J., see C. S. Ough. 22:65-70.
———, see C. S. Ough. 22:65-70.

D
DAILEY, R. T., see R. J. Folwell. 22:210-214.
DOORNBOS, F., see M. Chiba. 22:189-198.

F

G
GARRIDO, J., see M. D. Garrido. 22:44-46.

H
HALE, C. R., see M. S. Buttrose. 22:71-75.
HALSEY, D. D., see A. N. Kasimatis. 22:19-23.

J

K
KALLIFIDAS, G., see P. Markakis. 22:135-137.
KASIMATIS, A. N., R. J. WEAVER, R. M. POOL and D. D. HALSEY. Response of 'Perlette' Grape Berries to Gibberellic Acid Applied During Bloom or at Fruit Set. 22:19-23.
———, see R. J. Weaver. 22:40-43.
KEPNER, R. E., see R. A. Fong. 22:150-155.
———, see C. J. Muller. 22:156-160.
KLIEWER, W. M. and R. J. WEAVER. Effect of Crop Level and Leaf Area on Growth, Composition, and Coloration of 'Tokay' Grapes. 22:172-177.
———, see M. S. Buttrose. 22:71-75.
KRAMER, C., see V. L. Singleton. 22:161-166.
KUNKEE, R. E., see G. E. Bousbouras. 22:121-126.

L
———, The Color of White Wine. II. Evaluation by Trans-Reflectometry. 22:144-149.
LLAGUNO, C., see M. D. Garrido. 22:44-46.

M
MONTEDORO, G., see C. Cantarelli, 22:59-64.


---, see W. W. D. Wagener. 22:167-171.


---, see C. Cantarelli. 22:59-64.

PETERSON, R. G., see A. Tchelistcheff. 22:1-5.

POMPEI, C., see C. Cantarelli. 22:59-64.

---, see C. Peri. 22:55-58.

POOL, R. M., see A. N. Kasimatis. 22:19-23.


RADLER, F., see M. Grncarevic. 22:80-86.


RONKAINEN, P, see H. Soumalainen. 22:118-120.


SIMMS, R. J., see A. C. Little. 22:203-209.


STOUT, B. A., see J. P. Gentry. 22:24-34.


---, see A. N. Kasimatis. 22:19-23.

---, see W. M. Kliwer. 22:172-177.

WEBB, A. D., see R. A. Fong. 22:150-155.

---, see C. J. Muller. 22:156-160.

SUBJECT INDEX

A

ACID. acetic, acylated, anthocyanin pigments, grape skin. 22:150-155.
ämno, free in wine grapes. abstract. 22:51.
crop level, leaf area effect on. 22:172-177.
fatty, free, in grape surface lipids. 22:80-86.
fixed, determination of in commercial wines. abstract. 22:240.
fumaric, in malo-lactic fermentation. 22:1-5.
gibberellic, 'Perlette' grape response to use of. 22:19-23.
lactic, produced by malo-lactic fermentation. 22:1-5.
non-volatile, in 'Concord' grape wine. 22:135-137.
tartaric, in malo-lactic fermentation. 22:1-5.
total, and sugar-acid as indices of maturity. 22:13-18.

in wood, a monitoring technique study. 22:161-166.

ALCOHOL. in anaerobic plant cells. review. 22:49.
higher, production of mechanism. abstract. 22:50.
history of use. review. 22:49.
long chain, and esters of, in surface lipids. grape. 22:80-86.
in fusel oil of sulfite waste-liquor. 22:118-120.

ALPHA and beta-ionone. in brandy, etc. review. 22:50.

acetic acid as an acylating agent. abstract. 22:110.
in grapes and wine. review. 22:110.

solerone in wine, structure of the substituted γ-lactone. abstract. 22:240.

AUSTRALIAN wines. glycerol content. 22:6-12.

B

BLOOM. period, grape, and gibberellic acid use effect. 22:19-23.


BROWNING. holding time with mechanical harvest effect. 22:65-70.
oxidative, prevention by formaldehyde. 22:59-64.

C

'CABERNET, Ruby'. aroma methionol in. 22:156-160.
'Sauvignon'. aroma, methionol in. 22:156-160.
temperature effect on berries of. 22:71-75.


CARBON 14. in recent wines and spirits. review. 22:112.
'CARIGNANE' grapes. ethephon and a morphactin effect on. 22:234-239.


CHLORIDE. determination of in wine. 22:44-46.

CHROMATOGRAPHY. anthocyanin pigment investigation. abstract. 22:110.
and paper. in non-volatile acid studies. 22:135-137.
in analysis of fusel oil of sulfite waste-liquor. 22:118-120.
in aroma (methionol) studies. 22:135-137.


COLOR. crop level, leaf area effect on. 22:172-177.
white wine. new instrument for evaluating. 22:203-209.
use of Lovibond units, review, analysis, alternate to. 22:138-149.

'CONCORD'. grape, wine. non-volatile acids in. 22:135-137.

COOPERAGE. small. review. 22:116.
in wine aging. monitoring technique. 22:161-166.


D


DEFOLIATION. of grape vines, by artificial means. 22:76-79.

DRYING. temperature, dipping effects. abstract. 22:117.

EMBRYO. sac development and fruit set. abstract. 22:245.
EPIDERMAL permeability, grape, determination procedure. 22:24-34.


ethephon, effect on vine growth and fruiting. 22:234-239.
morphactin IT 3456. effect on vine growth and fruiting. 22:234-239.

FERMENTATION. see also, MALO-LACTIC.
temperature, glycerol effect. 22:6-12.
quality effect. abstract. 22:246.


FORMALDEHYDE. use in browning prevention. 22:59-64.

FUMARIC ACID. in malo-lactic fermentation. 22:1-5.

FUSEL OIL. of sulfite waste-liquor, analysis of. 22:118-120.

effect with wetting agents. 22:40-43.
use on ‘Perlette’ grapes. 22:19-23.

GIRDLING. effects on phloem. abstract. 22:54.

GLYCEROL. in Australian wines, factors influencing. 22:6-12.

GRAFTING. grape, high level. 22:35-39.

GRAPEVINE. arginine and free amino acids in, indicators of nitrogen. abstract. 22:243.
defoliated by artificial means. 22:76-79.
effects of various factors on photosynthesis. abstract. 22:244.
fruit set in. abstract. 22:115.
fruitfulness in. various factors. abstract. 22:52.
grafting, high level. 22:35-39.
location effect on. abstract. 22:244.
pruning and growth, nutrition yield effects. abstract. 22:245.
woody shoots, chlorophyll, photosynthesis effect on. abstract. 22:244.

GROWTH. grapes. crop level, leaf effect on. 22:172-177.
ethephon and a morphactin effect on. abstract. 22:244.
and fruiting of one Winkler vine at tenth year. 22:231-233.
pruning and growth, nutrition yield effects. abstract. 22:245.

HYBRID. grapes. V. vinifera x V. rotundifolia, for wine. 22:87-91.

KHT, see POTASSIUM BITARTRATE.

L

LACTIC ACID. see ACID, lactic.

LEAF AREA. and crop level, effect on grapes. 22:172-177.

LIPIDS. surface, and drying process. grape berry. 22:86-86.

lovibond units. review, analysis of alternate to, in white wines. 22:138-149.
MADERIZATION. see BROWNING.
MALIC ACID. see ACID, malic.
MALO-LACTIC FERMENTATION. in Australian dry red wines. review. 22:49.
induced, effect of pH on. 22:121-126.
in wine, control of. 22:1-5.
MASS-TRANSFER. coefficient and grape transportation rate determination. 22:24-34.
MATURITY. fruit, crop level and leaf area effect on. 22:172-177.
MECHANICAL harvesting, effects on white wine. chemical, sensory. 22:194-198.
hybrid grapes, V. vinifera x V. rotundifolia. 22:90.
METHIONOL. as an aroma constituent in Cabernets. 22:156-160.
3-(METHYLTHIO)-propanol. see METHIONOL.
MUSCADINE. grape sorting technique. review. 22:242.

N
n-HEPTANOL. origin of in fusel oil of sulfite wastewater. 22:118-120.
n-HEXANOL. origin of in fusel oil of sulfite wastewater. 22:118-120.
n-PENTANOL. origin of in fusel oil of sulfite wastewater. 22:118-120.

O
ODORS. see AROMA.

P
response to gibberellic acid application. 22:19-23.
wetting agent effect on. 22:40-43.
pH. effect on malo-lactic fermentation. 22:121-126.
of mechanical harvesting on. 22:65-70.
nonflavonoid, from wood, in aged wine. 22:161-166.
reduction of in wine by formaldehyde use. 22:59-64.
PIERCE'S DISEASE. grapevines. review. 22:115.
PIGMENTS. see ANTHOCYANIN.

R
dichromate in white wine color evaluations. 22:203-209.
ROOTS. Vitis vinifera laboratory study technique. abstract. 22:187.

S
SOLUBLE SOLIDS. see, also, SUGAR.
temperature effect on, grape berries. 22:71-75.
SPECTRA. infrared, in aroma (methionol) studies. 22:156-160.
mass, in aroma (methionol) studies. 22:156-160.
SPECTROPHOTOMETRY. atomic absorption, use in chloride determination. 22:144-149.
STABILIZATION. in wine, California, survey of practices. 22:178-183.
potassium bitartrate use, guidelines. 22:127-134.
SULFITE. waste-liquor, fusel oil in analysis of. 22:118-120.
crop level, leaf area effect on. 22:172-177.
temperature effect on, in grape berries. 22:71-75.
effect on glycerol content. 22:6:12.
effect on storage grapes. 22:227-230.
SURFACE WAX. see LIPIDS.
'SULTANA'. see 'THOMPSON SEEDLESS'.

T
TASTE TESTING. absolute threshold determination. review. 22:51.
aging of wine in wood studies. 22:161-166.
color preference, red, experiments. abstract. 22:116.
hybrid grapes wine. 22:87-91.
threshold variability. abstract. 22:188.
TEMPERATURE. effect on 'Cabernet Sauvignon' berries. 22:71-75.
mechanical harvest effect on. 22:194-198.
‘THOMPSON SEEDLESS’ berry set and gibberellic acid use. review. 22:53.
chlorophylls in, etc. and drying. abstract. 22:116.
defoliation of by artificial means. 22:76-79.
ethephon and a morphactin effect on. 22:234-239.
wetting agent effect on. 22:40-43.

crop level, leaf area effect on. 22:172-177.

TRANSPIRATION. grape. rate determination procedure. 22:24-34.


TRELLISING. divided canopy and shoot crowding effects. 22:215-222.
modified Munson system effects. abstract. 22:53.
type effect on pectic substances in grapes. abstract. 22:243.

V VINEYARDS. crop level, leaf area effect on fruit. 22:172-177.
weed control in. review. 22:47.

VITIS ROTUNDIFOLIA. hybrid with V. vinifera, wine from. 22:87-91.
vinifera. see, also, GRAPES. GRAPEVINES.
fumarate in berries of. abstract. 22:47.
grafting, high level. 22:35-39.
hybrid with V. rotundifolia, wine from. 22:87-91.
ripening studies. abstract. 22:47.

W WETTING AGENTS. effect on table grapes. 22:40-43.

WINE. aging. wood, monitoring technique study. 22:161-166.
bibliography of. review. 22:186.
of Bordeaux, classified by merit. review. 22:113.
of California. review. 22:114.
chloride determination in. 22:44-46.
color. measurement. review. 22:116.
of white. Lovibond unit, review, analysis of of alternate to. 22:138-149.
new instrument for evaluation of. 22:203-209.

of Europe. review. 22:112.

YEAST. brewing. assimilation of proline by. abstract. 22:111.
cell wall structure, etc. abstract. 22:111.
conditions effecting growth. abstract. 22:240.
effect of flavor on beverages. abstract. 22:240.
flocculation of, brewer’s. abstract. 22:112.
fluoride accumulation in. abstract. 22:240.
hydrogen sulfide production by, B₆ deficiency. abstract. 22:111.
low level contamination in beer and wine. abstract. 22:111.
mutation. continuous fermentation. abstract. 22:112.

INDEX FOR VOLUME 22—252

ERRATA VOLUME 22

Page 4, table 5, line 2, substitute “+960 ppm malic acid” for “+960 ppm tartaric acid”.

Page 123, figure 2 for TA at pH 3.5, substitute the value of “19.8” for the value of “26.7”.