

# INDEX

## VOLUME 34, 1983

### AUTHOR INDEX

#### A

- Alderson, B. See C. Rous. 34:211-5.  
Almehdi, A. A. See D. E. Parfitt. 34:227-8.  
Amano, Y. See K. Nakamura. 34:122-7.  
Amerine, M. A. Abstracts. 34:133, 280-1.  
    Reviews. 34:208-281.  
Andris, H. See P. Christensen, 34:257-9.  
Archer, T. E., J. D. Stokes, J. O. Johnson, S. Mendivil, R. Neja, W. J. Hardie, and R. J. Weaver. Naphthaleneacetic acid and its major conjugate residues in Zinfandel grapes and wine. 34:163-6.

#### B

- Berg, H. W. and G. M. Cooke. A re-examination of varietal table wine processing practices in California. I. Grape standards, grape and juice treatment, and fermentation. 34:249-56.  
Bergman, E. L. See T. K. Wolf. 34:271-7.  
Boulton, R. See L. A. Williams. 34:234-42.  
Buechsenstein, J. Review. 34:132-3.

#### C

- Cabras, P., M. Meloni, and F. M. Pirisi. The effect of clarifying substances on the content of some insecticides and fungicides in white wine. 34:103-7.  
Cardonnier, R. See J. C. Sapis. 34:157-62.  
Cawthon, D. L. See J. R. Morris. 34:35-39.  
    See J. R. Morris, 34:229-33.  
Cayrel, A., J. Crouzet, H. W. S. Chan, and K. R. Price.  
    Evidence for the occurrence of lipoxygenase activity in grapes (variety Carignane). 34:77-82.  
Chan, H. W. S. See A. Cayrel. 34:77-82.  
Christensen, P., D. Ramming, and H. Andris. Seed trace content in Fiesta grapes. 34:257-9.  
Conner, A. J. Research Note. The comparative toxicity of vineyard pesticides to wine yeasts. 34:278-9.  
Cook, J. A. See N. Rosner. 34:243-8.  
Cooke, G. M. See H. W. Berg. 34:249-56.  
Criddle, W. J., R. W. Goswell, and M. A. Williams.  
    The chemistry of sherry maturation. II. An investigation of the volatile components present in "standard" sherry base wine. 34:61-71.

Crouzet, J. See. A. Cayrel. 34:77-82.

#### D

- Dee, R. J. See P. L. Forsline. 34:17-22.  
Deiana, P. See F. Fatichenti. 34:216-20.  
DeRosa, L., G. Margheri, I. Moret, G. Scarponi, and G. Versini.  
    Sorbic acid as a preservative in sparkling wine. Its efficacy and adverse flavor effect associated with ethyl sorbate formation. 34:89-102.

#### F

- Farris, G. A. See F. Fatichenti. 34:216-20.  
Fatichenti, F., G. A. Farris, and P. Deiana. Improved production of a Spanish-type sherry by using selected indigenous film-forming yeasts as starters. 34:216-20.  
Forsline, P. L., R. C. Mussleman, R. J. Dee, and W. J. Kender. Effects of acid rain on grapevines. 34:17-22.  
Freeman, B. M. Effects of irrigation and pruning of Shiraz grapevines on subsequent red wine pigments. 34:23-26.  
    — and W. M. Kliewer. Effect of irrigation, crop level and potassium fertilization on Carignane vines. II. Grape and wine quality. 34:197-207.  
    See W. M. Kliewer. 34:186-96.  
Fujimoto, J. See R. Naito. 34:142-7.

#### G

- Gallander, J. F. Effect of maturity on the composition and quality of Ohio Vidal blanc wines. 34:139-41.  
    See J. R. Liu. 34:44-46.  
Gargiulo, A. Woody T-budding of grapevines — storage of bud shields instead of cuttings. 34:95-7.  
Gowa, G. See P. Strehaiano. 34:1-5.  
Goswell, R. G. See W. J. Criddle. 34:61-71.

#### H

- Haeseler, C. W. See T. K. Wolf. 34:271-7.  
Hardie, W. J. See T. E. Archer. 34:163-6.  
Hemstreet, C. L. See J. A. Menge. 34:117-21.  
Hossom, C. See W. M. Kliewer. 34:186-96.

Howell, G. S. See J. A. Wolpert. 34:72-6.

Humphreys, R. C. See M. A. Williams. 34:57-70.

## J

Jackson, D. I. The Lincoln Canopy for grapes. 34:176-9.

Johnson, E. L. V. See. J. A. Menge. 34:117-21.

Johnson, J. O. See T. E. Archer. 34:163-6.

See R. J. Weaver. Abstract. 34:51.

Jones, N. O. See J. A. Menge. 34:117-21.

## K

Kagami, M. See K. Nakamura. 34:122-7.

Kender, W. J. See P. L. Forsline. 34:17-22.

Kissler, J. J. See J. A. Menge. 34:117-21.

Kliwer, W. M., B.M. Freeman, and C. Hossom. Effect of irrigation, crop level and potassium fertilization on Carignane vines. I. Degree of water stress and effect on growth and yield. 45:186-96.

See G. Sepulveda. 34:221-6.

See E. Szyiewicz. 34:53-6.

See A. S. Wicks. 34:114-6.

## L

Lee, C. Y., A. Pennisi, and N. L. Smith. Res. Note. Purification and some properties of peroxidase from de Chaunac grapes. 34:128-9.

L'Heureux. See J. A. Zee. 34:6-9.

Lider, L. A. See W. E. Wildman. 34:77-82.

See J. A. Menge. 34:117-21.

Liu, J. R., and J. F. Gallander. Effect of pH and sulfur dioxide on the rate of malolactic fermentation in red table wines. 34:44-46.

## M

Macheix, J. J. See J. C. Sapis. 34:157-62.

Mansfield, T. K. See J. A. Wolpert. 34:72-6.

Margheri, G. See N. DeRosa. 34:89-102.

Mason, M. Ethanol determination in wine with an immobilized enzyme electrode. 34:173-5.

Masyczek, R. and C. S. Ough. The "Red Wine Reaction" syndrome. 34:265-70.

Mattick, L. R. A method for the extraction of grape berries used in total acid, potassium, and individual acid analysis. 34:49.

Meloni, M. See P. Cabras. 34:103-7.

Mendivil, S. See T. E. Archer. 34:163-6.

Menge, J. A., D. J. Raski, L. A. Lider, E. L. V. Johnson, N. O. Jones, J. J. Kissler, and C. L. Hemstreet. Interactions between mycorrhizal fungi, soil fumigation, and growth of grapes in California. 34:117-21.

Meredith, C. P. Abstracts. 34:130, 208.

Moller, W. J. See C. H. Petzoldt. 34:265-70.

Moret, I. See N. DeRosa. 34:89-102.

Morris, J. R. Effects of excessive potassium levels on pH, acidity and color of fresh and stored grape juice. 34:35-39.

— S. E. Spayd, and D. L. Cawthon. Effects of irrigation, pruning severity and nitrogen levels on yield and juice quality of Concord grapes. 34:229-33.

Mullins, M. G. See K. Rajasekaran. 34:108-13.

Mussleman, R. C. See P. L. Forsline. 34:17-22.

## N

Nagaoka, R. T. See W. E. Wildman. 34:83-94.

Naito, R., J. Fujimoto, and H. Yamaura. Effects of shoot vigor and SADH application to clusters before anthesis on berry set in Kyoho grapes. 34:142-7.

Nakamura, K., Y. Amano, and M. Kagami. Purification and some properties of a polyphenol oxidase from Koshu grapes. 34:122-7.

Neja, R. See T. E. Archer. 34:163-6.

Nelson, K. E. Effects of in-package sulfur dioxide generators, package liners, and temperature on decay and desiccation of table grapes. 34:10-16.

Nguyen, H. H. See D. I. Jackson. 34:176-9.

Noble, A. C. See J. O. Schmidt. 34:153-8.

Reviews. 34:52.

## O

Olano, A. Presence of trehalose and sugar alcohols in sherry. 34:148-51.

Ough, C. S. See R. Masyczek. 34:260-4.

Abstract. 34:209.

Review. 34:210.

## P

Parfitt, D. E., and A. A. Alwehdi. Cryogenic storage of grape pollen. 34:227-8.

Pearson, R. C. Control of Botrytis bunch rot of ripening grapes. Timing applications of the dicarboximide fungicides. 34:167-72.

Pennisi, A. P. See C. Y. Lee. 34:128-9.

Petzoldt, C. H., M. A. Sall, and W. J. Moller. Eutypa dieback of grapevines: Ascospore dispersal in California. 34:265-70.

Pirisi, F. M. See P. Cabras. 34:103-7.

Price, K. R. See A. Cayrel. 34:77-82.

## R

Rajasekaran, K., and M. G. Mullins. The origin of embryos and plantlets from cultured anthers of hybrid grapevines. 34:108-13.

Ramming, D. See P. Christensen. 34:257-9.

Raski, D. J. See J. A. Menge. 34:117-21.

Reader, H. P. See M. A. Williams. 34:57-70.

Reigel, D. G. See R. C. Pearson. 34:167-72.

Reynolds, A. G. Abstracts. 34:280.

Robertson, F. L. Salicylic acid in grapes. 34:42-43.

Rosner, N., and J. A. Cook. Effects of differential pruning on Cabernet Sauvignon grapevines. 34:243-8.

Rous, C., and B. Alderson. Phenolic extraction curves for white wine aged in French and American oak barrels. 34:211-5.

## S

Sall, M. A. See C. H. Petzoldt. 265-70.

Sapis, J. C., J. J. Macheix, and R. Cordonnier. The browning capacity of grapes. II. Browning potential and polyphenol oxidase activities in different mature grape varieties. 34:157-62.

Saunders, J. A. See F. Takeda. 34:180-5.

Saunders, M. S. See F. Takeda. 34:180-5.

Schmidt, J. O., and A. C. Noble. Investigation of the effect of skin contact time on wine flavor. 34:135-8.

Sepúlveda, G., and W. M. Kliwer. Estimation of leaf area of two grapevine cultivars (*Vitis vinifera* L.) using laminae linear measurements and fresh weight. 34:221-6.

Shuman, F. L. A small winery freezing unit for disgorging bottle-fermented champagne. 34:47-48.

Simard, R. E. See J. A. Zee. 34:6-9.

See J. A. Zee. 34:152-6.

Sims, C. A. See J. R. Morris. 34:35-39.

Singleton, V. L., and E. Trousdale. White wine phenolics: Varietal and processing differences as shown by HPLC. 45:27-34.

Abstracts. 34:280,281.

Review. 34:133.

Smith, N. L. See C. Y. Lee. 34:128-9.

Spayd, S. E. See J. R. Morris. 34:229-33.

Stokes, J. D. See T. E. Archer. 34:163-6.

Strehaiano, P., and G. Goma. Effect of initial substrate concentration on two wine yeasts: Relation between glucose activity and ethanol inhibition. 34:1-5.

Szoghy, I. M. See J. A. Zee. 34:152-6.

Szyjewicz, E., and W. M. Kliwer. Influence of timing of ethephon application on yield and fruit composition of Chenin blanc grapevines. 34:53-6.

## T

Takeda, F., M. S. Saunders, and J. A. Saunders. Physical and chemical changes in muscadine grapes during post harvest storage. 34:180-5.

Tremblay, J. See J. A. Zee. 34:6-9.

See J. A. Zee. 34:152-6.

Trousdale, E. See V. L. Singleton. 34:27-34.

## V

Versini, G. See N. DeRosa. 34:89-102.

Vilas, M. R. Abstract. 34:51.

## W

Weaver, R. J. See T. E. Archer. 34:163-6.

— and J. O. Johnson. Review. 34:51.

Webb, A. D. Abstracts. 34:133, 280.

Review. 34:210

Wicks, A. S., and W. M. Kliwer. Further investigations into the relationship between anthocyanins, phenolics and soluble carbohydrates in grape berry skins. 34:114-6.

Wildman, W. E., R. T. Nagaoka, and L. A. Lider. Monitoring spread of grape phylloxera by color infrared aerial photography and ground investigation. 34:83-94.

Williams, L. A., and R. Boulton. Modeling and prediction of evaporative ethanol loss during wine fermentation. 34:234-42.

analysis of 5-hydroxymethylfurfural in port by high performance liquid chromatography. 34:57-70.

See W. J. Criddle. 34:62-72.

Wilson, G. B. Research Note Five years of machine pruning: A grower's experience. 34:40-41.

Wolf, T. K., C. W. Haeseler, and E. L. Bergman. Growth and foliar elemental composition of Seyval blanc grapevines as affected by four nutrient solution concentrations of nitrogen, potassium and magnesium. 34:271-7.

Wolpert, J. A., G. S. Howell, and T. K. Mansfield. Sampling Vidal blanc grapes. I. Effect of training system, pruning severity, shoot exposure, shoot origin, and cluster thinning on cluster weight and fruit quality. 34:72-6.

## XYZ

Yamamura, H. See R. Naito. 34:142-7.

Zee, J. A., R. E. Simard, L. L'Heureux, and J. Tremblay. Biogenic amines in wines. 34:6-9.

—, I. M. Szogy, R. E. Simard, and J. Tremblay. Elemental analysis of Canadian, European and American wines by photon induced X-ray fluorescence. 34:152-6.

## SUBJECT INDEX

### A

Acid. amino. See amino acids.  
 analysis. method for extraction of grape berries. 34:49.  
 fixed. method for extraction of grape berries. 34:49.  
 gluconic. changes during wine storage. abst. 34:209.  
 lactic. production. abst. 34:281.  
 phenolic. HPLC determination. abst. 34:281.  
 precipitation. effect on grapevines. 34:17-22.  
 salicylic. in grapes. 34:42-3.  
 sorbic. sparkling wine preservative. 34:98-102.  
 tartaric. measurement in juice and wine. abst. 34:210.  
 total. method for extraction of grape berries. 34:49.  
 Acidity. total. California processing standards. 34:249-56.  
 Alcohol oxidase. for ethanol determination using immobilized enzyme electrode. 34:173-5.  
 Allergy. red wine reaction. 34:260-4.  
 Amines. biogenic. 34:6-9.  
 volatile. varieties and changes during maturation. abst. 34:131.  
 Amino acids. evolution in red wine. abst. 34:280.  
 Ampelography. grapevine identification. rev. 34:132-3.  
 Analysis. elemental. photon induced X-ray fluorescence. 34:152-6.  
 sensory. effect of skin contact time on wine flavor. 34:135-8.  
 Analytical methods. to determine changes in muscadine during storage. 34:180-5.  
 Anther culture. 34:108-13.  
 Anthocyanins. in Carignane. 34:197-207.  
 in grape berry skins. 34:114-6.  
 Antihistamines. red wine reaction. 34:260-4.  
 Appreciation. wine. rev. 34:281.  
 Aroma. components in Chenin blanc and their changes during maturation. abst. 34:280.  
 effect of skin contact time on flavor. 34:135-8.  
 grey mold effect in muscat. abst. 34:208.  
 review. 34:133.  
 lipoxygenase activity in Carignane. 34:77-82.  
 Ascospore dispersal. *Eutypa dieback*. 34:265-70.

### B

Barrels, oak. phenolic curves for white wine. 34:211-5.  
 Berry development. ethephon applications to Chenin blanc vines. 34:53-6.  
 in Kyoho grapes. 34:142-7.

Biogenic amines. See amines.  
 Botrytis bunch rot. control with dicarboximide fungicides. 34:167-72.  
*Botrytis cinerea*. dicarboximide fungicide control. 34:176-72.  
 influence on aroma in muscat. abst. 34:208.  
 Brix. preferred. California grape and juice standards. 34:249-56.  
 Bud shields. storage. 34:95-7.  
 Burgundy. area, grapes and wines. rev. 34:133.

### C

Cabernet Sauvignon. effect of root temperature, rootstock and fertilization. abst. 34:50.  
 Carbohydrates, soluble. in grape berry skins. 34:114-6.  
 Carignane. irrigation, crop level and K fertilization. 34:186-96, 197-207.  
 lipoxygenase activity. 34:77-34.  
 Catechins. white wine phenolics. 34:27-34.  
 Champagne. small winery freezing unit for disgorging. 34:47-8.  
 Chenin blanc. aroma components. abst. 34:280.  
 influence of timing of ethephon application on yield and fruit composition. 34:53-6.  
 Chromatography, gas-liquid. to determine trehalose and sugar alcohols in sherry. 34:148-51.  
 Chromatography, high performance liquid.  
 analysis of 5-hydroxymethylfurfural in port. 34:57-60.  
 changes in muscadine during post harvest storage. 34:180-5.  
 phenolic acid determination. abst. 34:281.  
 to determine effect of clarifying substances on pesticides in white wine. 34:103-7.  
 white wine phenolics. 34:27-34.  
 Chromatography, ion-exchange. to determine biogenic amines in wine. 34:6-9.  
 Ciders. biogenic amines. 34:6-9.  
 elemental analysis. 34:152-6.  
 Clarifying substances. effect on insecticides and fungicides in white wine. 34:103-7.  
 Cluster thinning. Vidal blanc grapes. 34:72-6.  
 Color. infrared photography. to monitor phylloxera. 34:83-94.  
 stability in Concord juice. abst. 34:280.  
 Concord. color stability of juice. abst. 34:280.

effect of irrigation, pruning and nitrogen level on yield and juice quality. 34:229-33.  
 Cork. taint. abst. 34:281.  
 Cryogenic storage of grape pollen. 34:227-8.  
 Cuttings, dormant. storage. 34:95-7.  
 Crop level. effect on Carignane vines. 34:186-96, 197-207.  
 Cytokinins. conversion of tendrils into inflorescences. abst. 34:208.  
 effects on vines cultured *in vitro*. abst. 34:130.

**D**

de Chaunac grapes. peroxidase from. 34:128-9.  
 Decay. post-harvest. control with in-package SO<sub>2</sub>. 34:10-6.  
   muscadine. 34:180-5.  
 Descriptive analysis. effect of skin contact time on wine flavor. 34:135-8.  
 Dicarboximide fungicides. Botrytis bunch rot control. 34:167-72.  
 Disgorging. freezing unit for bottle-fermented champagne. 34:47-8.

**E**

Electrochemical detection. of ethanol with immobilized enzyme electrode. 34:173-5.  
 Elemental analysis of wine. 34:152-6.  
 Embryos and plantlets. origins. 34:108-13.  
 Emissions. ethanol. modeling and prediction of loss during fermentation. 34:234-42.  
 Enzymes. See also specific enzyme.  
   immobilized. 34:173-5.  
   polyphenol oxidase from Koschu grapes. 34:122-7.  
 Equipment. small winery freezing unit for disgorging bottle-fermented champagne. 34:47-8.  
 Ethanol. determination with immobilized enzyme electrode. 34:173-5.  
   effect on maltose transport system of *Saccharomyces cerevisiae*. abst. 34:34:209.  
   evaporative loss during fermentation. 34:234-42.  
   inhibition. 34:1-5.  
   production from apple pomace. abst. 34:132.  
 Ethephon. effect on anthocyanins, phenolics and soluble solids in grape skins. 34:114-6.  
   effects on cluster loosening and berry composition. abst. 34:130.  
   timing of application to Chenin blanc vines. 34:53-6.  
 Ethyl sorbate. adverse flavor effect on sparkling wine. 34:98-102.  
 Eutypa dieback. 34:265-70.  
 Evaporation. ethanol loss during fermentation. 34:234-42.

**F**

Fermentation. ethanol loss. 34:234-42.  
   practices in California. 34:149-56.  
 Fertilization, potassium. 34:35-9.  
   SADH application to Kyoto grapes. 34:142-7.  
 Fiesta grapes. seed traces. 34:257-9.  
 Fixed acid analysis. See acid.

Flavanonols. white wine phenolics. 34:27-34.  
 Flavor. barley and malt. rev. 34:52.  
   ethyl sorbate formation in sparkling wine. 34:98-102.  
   skin contact time, effect on. 34:135-8.  
   strawberry-like. abst. 34:50.  
 Fruit. composition. influence of timing of ethephon application to Chenin blanc. 34:53-6.  
   set. in Kyoho grapes. 34:142-7.  
 Fumigation. in-package SO<sub>2</sub> generators. 34:10-6.  
 Fungi. mycorrhizal. effect of soil fumigation in California. 34:117-21.  
 Fungicides. control of Botrytis bunch rot. 34:167-72.  
   residues. abst. 34:209.  
   toxicity to yeasts. 34:278-9.

**G**

Gibberellic acid. effect on Botrytis bunch rot. 34:167-72  
 Gluconic acid. changes during wine storage. abst. 34:209.  
 Glucose. sensitivity. relation to ethanol concentration. 34:1-5.  
 Grape. berry analysis. method for extraction of grape berries. 34:49.  
   growing. Lincoln Canopy for grapes. 34:176-9.  
   in cool climates. rev. 34:51.  
   maturity. determination in warm regions. abst. 34:208.  
   pollen. storage. 34:227-8.  
   skins. relationship between anthocyanins, phenolics, and soluble carbohydrates. 34:114-6.  
   standards. California processing practices. 34:149-56.  
 Grapes. browning capacity. 34:157-62.  
   Cabernet Sauvignon. differential pruning. 34:243-8.  
   Carignane. lipoxygenase activity. 34:77-82.  
   Chenin blanc. aroma components. abst. 34:280.  
   Concord. yield and juice quality. 34:229-33.  
   color stability in juice. abst. 34:280.  
   volatile constituents. abst. 34:280.  
   de Chaunac. peroxidase from. 34:128-9.  
   Fiesta. seed traces. 34:257-9.  
   Koschu. polyphenol oxidase from. 34:122-7.  
   Kyoho. effects of shoot vigor and SADH application to clusters before anthesis. 34:142-7.  
   Muscat Hamburg. volatiles and terpenoids. abst. 34:108-9.  
   Muscat of Alexandria. volatiles and terpenoids. abst. 34:208-9.  
   Niagara. polyphenol oxidase characterization. abst. 34:130.  
   volatile constituents. abst. 34:280.  
   table. decay control. 34:10-6.  
   Vidal blanc. cluster weight and fruit quality. 34:72-6.  
 Grapevines. differential pruning of Cabernet Sauvignon. 34:243-8.  
   diseases. See specific disease.  
   hybrid. origins of embryos and plantlets from cultured anthers. 34:108-13.  
   identification. rev. 34:132-3.  
   Seyval blanc. growth and foliar elemental composition. 34:271-7.  
   storage of dormant cuttings. 34:95-7.

- Grey mold. See *Botrytis cinerea*.  
 Growth retardant. applied to Kyoho grapes. 34:142-7.
- H**
- Herbicide. weed control. abst. 34:130.  
 toxicity to yeasts. 34:178-9.  
 Heterocyclic compounds. in flavors and aromas. rev. 34:133.  
 High performance liquid chromatography. See chromatography.  
 Hydroperoxides. lipoxygenase activity in Carignane. 34:77-82.  
 Hydroponics. Seyval blanc vines. 34:271-7.  
 Hydroxycinnamates. white wine phenolics. 34:27-34.  
 5-Hydroxymethylfurfural. in port. 34:57-60.
- I**
- Identification. of vineyard by trace elements in wine. abst. 34:208.  
 of volatiles in must. abst. 34:208-9.  
 Immobilized enzyme electrode. 34:173-5.  
 Inositol. presence in sherry. 34:148-51.  
 Ion-exchange chromatography. See chromatography.  
 Irrigation. effect on Carignane vines. 34:186-96, 197-207.  
 effect on Concord grapes. 34:229-33.  
 effect on wine pigment of Shiraz. 34:23-6.  
 Insecticides. toxicity of yeasts. 34:278-9.
- J**
- Juice. effects of excessive K levels on pH, acidity, and color. 34:35-9.  
 effects of irrigation, pruning severity, and nitrogen levels on Concord. 34:229-33.  
 treatment. California processing practices. 34:249-56.
- K**
- Kefir yeast. abst. 34:132.  
 Koshu grapes. polyphenol oxidase from. 34:122-7.  
 Kyoho grapes. 34:142-7.
- L**
- Lactic acid. production. 34:281-2.  
 Laminae fresh weight. 34:221-6.  
 Laminae linear measurements. 34:221-6.  
 Leaf area estimation. 34:221-6.  
 Leaves. grape. magnesium deficiency in Sicily. abst. 34:130.  
 Light. effect on anthocyanins, phenolics and soluble carbohydrates in grape skins. 34:114-6.  
 Lincoln Canopy for grapes. 34:176-9.  
 Lipoxygenase activity. in Carignane. 34:77-82.
- M**
- Machine pruning. 34:40-1.  
 Lincoln Canopy for grapes. 34:176-9.  
 Magnesium. deficiency in grape leaves. abst. 34:130.  
 Seyval blanc vines. 34:271-7.  
 Malic acid. decomposition in red wine. abst. 34:132.  
 Malolactic fermentation. effect of pH and SO<sub>2</sub> in red wine. 34:44-6.  
 fermentation practices in California. 34:249-56.  
 Mannitol. presence in sherry. 34:148-51.  
 Maturation. Chenin blanc. changes in aroma components. abst. 34:280.  
 sherry. 34:61-71.  
 Maturity. grape. criterion for determination in warm regions. abst. 34:208.  
 Mechanical harvesting. Lincoln Canopy. 34:176-9.  
*Meloidogyne incognita*. abst. 34:50.  
 Metal content of wines. abst. 34:51.  
 Mineral nutrition. Seyval blanc. 34:271-7.  
 Modeling of evaporative ethanol loss during fermentation. 34:234-42.  
 Monoterpene disaccharide glycosides. abst. 34:51.  
 Monoterpenes. volatile. in muscat. abst. 34:131.  
 Mulch. polyethylene. weed control. abst. 34:130.  
 Muscadine. physical and chemical changes during storage. 34:180-5.  
 Muscat Hamburg. See grapes.  
 Muscat of Alexandria. See grapes.  
 Mycorrhizal fungi. interactions with soil fumigation and grape growth in California. 34:117-21.
- N**
- Naphthaleneacetic acid. in Zinfandel grapes and wine 34:163-6.  
 Nematode. abst. 34:50.  
 Neutron activation analysis. determination of wines from different vineyards. abst. 34:208.  
 Niagara. See grapes.  
 Nitrogen. effect on yield and juice quality of Concord. 34:229-33.  
 Concord. 34:229-33.  
 Seyval blanc vines. 34:271-7.
- O**
- Oenocianine. detection in wines. abst. 34:51.  
 Organic acids. in muscadine during storage. 34:180-5.  
 Ozone. effect on grapevines. 34:17-22.
- P**
- Packaging. decay control in table grapes. 34:10-6.  
 Patulin. action on yeast. abst. 34:209.  
 in grape juice. abst. 34:131.  
 Peroxidase. from de Chaunac. 34:128-9.  
 Pesticides. effects of clarifying substances on in white wine. 34:103-7.  
 residues on grapes, in must and wine. abst. 34:208.  
 toxicity to yeasts. 34:178-9.  
 pH. Carignane grape and wine quality. 34:197-207.  
 effect of excessive K levels in juice. 34:35-9.  
 effect on malolactic fermentation in red wine. 34:44-6.  
 influence of timing of ethephon application to Chenin blanc vines. 34:53-6.  
 preferred. California grape processing standards. 34:249-56.

- Phenolic acids. HPLC determination. abst. 34:281.
- Phenolics. extraction curves for white wines aged in French and American oak barrels. 34:211-5.  
relationship to anthocyanins and soluble carbohydrates in grape berry skins. 34:114-6.  
varietal and processing differences in white wine. 34:27-34.
- Photography, color infrared aerial. to monitor phylloxera. 34:83-94.
- Photon-induced X-ray fluorescence. 34:152-6.
- Phylloxera. monitoring spread. 34:83-94.  
resistance in *V. vinifera* and *V. rotundifolia*. abst. 34:50.
- Pigment. effects of irrigation and pruning of wine grapes. 34:23-6.
- Plant growth regulators. naphthaleneacetic acid in Zinfandel. 34:163-6.
- Plantlets and embryos. origins. 34:108-13.
- Plasticron index. 34:186-96.
- Pollen, grape. cryogenic storage. 34:227-8.
- Polyols. in musts. abst. 45:209.  
in sherry. 34:148-51.
- Polyphenol oxidase. browning capacity of grapes. 34:157-62.  
characterization. abst. 34:130.  
effect of heat treating. abst. 34:209.  
from Koshu. 34:122-7.
- Port. analysis of 5-hydroxymethylfurfural. 34:57-60.
- Porto-type wines. elemental analysis. 34:152-6.
- Post harvest decay. See decay. 34:10-6.
- Potassium fertilization. acidity of must. abst. 34:131.  
effect on Carignane. 34:186-96, 197-207.  
effects on pH, acidity, and color of juice. 34:35-9.  
influence of timing of ethephon application to Chenin blanc vines. 34:53-6.  
Seyval blanc vines. 34:271-7.
- Processing. California practices and standards. 34:249-56.
- Pruning.  
Cabernet Sauvignon. 34:243-8.  
Concord. effect on yield and juice quality. 34:229-33.  
machine. 34:40-1.  
Shiraz. effect on wine pigment. 34:23-6.  
Vidal blanc vines. 34:72-6.
- Purification. of polyphenol oxidase from Koshu grapes. 34:122-7.
- Q**
- Quality. of Vidal blanc wine. effect of grape maturity. 34:139-41.
- R**
- Rain, acid. 34:117-22.
- Red wine. See also wine.  
allergic reaction syndrome. 34:260-4.
- Residues. plant growth regulators. 34:163-6.
- Root-knot nematode. abst. 34:50.
- S**
- Saccharomyces bayanus*. effect of substrate concentration. 34:1-5.  
Sherry production. 34:216-20.  
*Saccharomyces cerevisiae*. effect of substrate concentration. 34:1-5.  
effect of patulin. abst. 34:109.  
maltose transport system. abst. 34:209.  
toxicity of pesticides. 34:278-9.
- SADH. effect on berry set of Kyoho grapes. 34:142-7.
- Salicylic acid. in grapes. 34:42-3.
- Sampling. Vidal blanc grapes. 34:72-6.
- Sauvignon blanc. volatile aroma components. abst. 34:280.
- Seed traces in Fiesta. 34:257-9.
- Sensory analysis. effect of skin contact time on wine flavor. 34:135-8.  
evaluation guide. rev. 34:52.
- Sherry. biogenic amines. 34:6-9.  
chemistry of maturation. 34:61-71.  
presence of trehalose and sugar alcohols. 34:148-51.  
-type wines. elemental analysis. 34:152-6.
- Shiraz. effects of irrigation and pruning on wine pigments. 34:23-6.
- Shoot. growth. effect of water stress on Carignane. 34:186-96.  
origin and exposure. effect on Vidal blanc vines. 34:72-6.
- Saccharomyces prostoserdovii*, sherry production. 34:216-20.  
vigor. effect on berry set in Kyoho. 34:142-7.
- Skin contact time. effect on wine flavor. 34:135-8.  
wine processing in California. 34:249-56.
- Soil fumigation. effect on mycorrhizal fungi and vine growth. 34:117-21.
- Soluble carbohydrates. See Carbohydrates.
- Sorbic acid. See Acid.
- Sparkling wines. sorbic acid as a preservative. 34:98-102.
- Spectrophotometric detection. analysis of 5-hydroxymethylfurfural in port. 34:57-60.
- Stability. of color in Concord. abst. 34:280.
- Sterilization. of plastic tissue culture vessels by microwave. abst. 34:51.
- Stomatal conductance. effect of water stress in Carignane. 34:186-96.
- Substrate concentration. effect on wine yeasts. 34:1-5.
- Sugar alcohols. in sherry. 34:148-51.
- Sugars. in muscadine during storage. 34:180-5.
- Sulfur dioxide. acid rain. 34:17-22.  
effect on malolactic fermentation of red wine. 34:44-6.
- T**
- Table grapes. decay control with SO<sub>2</sub>. 34:10-6.
- Table wines. See also wines.  
processing standards and practices in California 34:249-56.
- Tartaric acid. measurement in juice and wine. abst. 34:210.
- T-budding. storage of dormant cuttings. 34:95-7.
- Titrateable acidity. water stress effects on Carignane. 34:197-207.

Trace elements. in wine. to identify vineyard. abst. 34:208.

Trehalose. in sherry. 34:148-51.

Trellising. Lincoln Canopy. 34:176-9.

2,4,6-trichloroanisol. cause of cork taint. abst. 34:281.

## UV

Variety. effect on white wine phenolics. 34:27-34.

Vidal blanc. effect of grape maturity on composition and quality. 34:139-41.

effect of training, pruning and thinning on cluster weight and fruit quality. 34:72-6.

Vine treatment. interactions between mycorrhizal fungi. soil fumigation and vine growth. 34:117-21.

trellising. Lincoln Canopy. 34:176-9.

Vintage. effect on white wine phenolics. 34:27-34.

*Vitis labrusca* L. See also specific cultivar.

*Vitis vinifera*. See also specific cultivar.

Cabernet Sauvignon pruning.

Volatile. acids. formation by *Saccharomyces* during fermentation. abst. 34:131-2.

components. identification in grape musts. abst. 34:108-9.

in Suavignon blanc aroma. abst. 34:\*\*\*.

in sherry. 34:61-71.

in white wine. effect of storage time and temperature. abst. 34:132.

variabilities in production with same yeast strain. abst. 34:52.

constituents from Concord, Niagara and Elvira. abst. 34:280.

## W

Water stress. effects on Carignane. 34:186-96, 197-207.

Weed control. abst. 34:130.

Wine. allergy. 34:260-4.

appreciation. rev. 34:281.

Carignane. effect of water stress on quality. 34:186-96, 197-207.

elemental analysis. 34:152-6.

pigments. effect of irrigation and pruning on 34:23-6.

red. effect of pH and SO<sub>2</sub> on rate of malolactic fermentation. 34:44-6.

sherry. See sherry.

Vidal blanc. 34:139-41.

Zinfandel. naphthaleneacetic acid and its residues. 34:163-6.

yeasts. inhibition by substrate and ethanol. 34:1-5.

Winemaking. California. rev. 34:210.

California standards and practices. 34:249-56.

effect of clarifying substances on insecticides and fungicides in white wine. 34:103-7.

white wine phenolics. 34:27-34.

with grapes grown in cool climates. rev. 34:51.

Winery equipment. small winery freezing unit for disgorging bottle-fermented champagne. 34:47-8.

Woody T-budding. See T-budding.

## XYZ

Yeasts. classification. rev. 34:51.

effect of initial substrate concentration. 34:1-5.

Kefir. abst. 34:132.

patulin effect on *S. cerevisiae*. 34:109.

phenolic off-flavor production. abst. 34:131.

toxicity of pesticides. 34:278-9.

*Saccharomyces*. See *Saccharomyces*.

volatile components. rev. 34:52.

Yield. Carignane. water stress effect. 34:186-96.

Concord. effects of irrigation, pruning severity, and nitrogen level. 34:229-33.

Zinfandel, naphthaleneacetic acid residues. 34:163-6.