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Concluding the manuscript must be a **LITERATURE CITED** section, arranged alphabetically by author. Citations of journal articles should be in the following order: senior author's name followed by initials, all other authors, initials preceding last names, title of paper with only the first word capitalized (proper

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Cite all figures in numeric order in the manuscript. Legends should describe the contents so that each illustration is understandable when considered apart from the text. Each should be labeled with the figure number and author's name on the back.

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Sanders, E. M., and C. S. Ough. Determination of free amino acids in wine by HPLC. *Am. J. Enol. Vitic.* 36:43-6 (1985).

Paper accepted for publication

McKenry, M. V. Grape root phenology relative to control of parasitic nematode. *Am. J. Enol. Vitic.* (In press, 1985).

Book

Frost, A. A., and R. G. Pearson. *Kinetics and Mechanism* (2nd ed.). 405 pp. John Wiley and Sons, New York (1965).

Chapter

Beech, F. W., and R. R. Davenport. The role of yeasts in cider making. In: *The Yeasts*. A. H. Rose and J. S. Harrison (Eds.). pp 73-146. Academic Press, London (1970).

Thesis

Wolpert, J. A. Cold acclimation of Concord grapevines. Thesis, Michigan State University (1983).

Paper presented

Noble, A. C., R. Boulton, and M. T. Januik. A method for detection and quantification of volatile sulfur compounds in musts and wine. Presented at the 36th Annual Meeting of the American Society for Enology and Viticulture, Reno, NV (June 1985).

Proceedings

Coombe, B. G., and R. E. Phillips. Development of the grape berry. III. Compositional changes during veraison measured by sequential hypodermic sampling. In: *Proceedings of the University of California, Davis, Grape and Wine Centennial Symposium*. A. D. Webb (Ed.). pp 132-6. University of California Press, Berkeley (1980).

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Nomenclature: The binomial or trinomial (in italics) and the authority must be shown for plant, insects, and pathogens when first used in the abstract and in the text. Following citation in Materials and Methods, the generic name may be abbreviated to the initial, except when confusion could arise by reference to other genera with the same initial. Algae and microorganisms referred to in the manuscript should be identified by a collection number or that of a comparable listing.

For varietal names, the AJEV conforms to the spell-

ings listed in the BATF publication Working List of US Wine Grape Varieties available from this office.

Numerals: Spell out all numbers or fractions which begin a sentence. Do not use a hyphen to replace the preposition "to" between numerals (13 to 22 min, 3°C to 10°C) within the text; however, hyphens may be used in tables, figures, graphs, and in parentheses.

Write out numerals one through nine, except with units of measure. Write out and hyphenate simple fractions (e.g., two-thirds), with the same exceptions applying as for the use of hyphens. It is usually desirable to use decimals instead of fractions.

Time and Dates: When reporting time, use the 24 hour time system with four digits; the first two for hours and the last two for minutes (e.g., 0400 h for 4:00 a.m., 1630 h for 4:30 p.m.). Dates are reported as day of month, month, and then year (19 April 1985).

Units: *Wine volumes* should be reported as liters (L) or milliliters (mL). Hectoliters are not recommended.

Grape weights should be reported as grams (g), kilograms (kg), and metric tons (t).

Temperature should be reported as degrees Celsius only.

Parts per million (ppm) and parts per billion (ppb) are not recommended. The equivalent milligrams per L (mg/L) and micrograms per liter (µg/L) are preferred.

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Land surface area should be expressed as hectares.

Statistical Methods: Authors must report enough details of their experimental design so that the results can be judged for validity and so that previous experiments may serve as a basis for the design of future experiments.

Multiple comparison procedures such as Duncan's multiple range test are frequently misused. Such misuse may result in incorrect scientific conclusions. Multiple range tests should be used only when the treatment structure is not well understood (e.g., studies to compare cultivars). When treatments have a logical structure, significant differences among treatments should be shown using t- or F-tests.

Usually field experiments, such as studies on crop yield and yield components, that are sensitive to environmental interactions and in which the crop environment is not rigidly controlled or monitored, should be repeated (over time and/or space) to demonstrate that similar results can (or cannot) be obtained in another environmental regime. Replicate chemical or sensory evaluations should be done to show reproducibility and consistency, respectively.

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chemical symbols may be used without definition (Ca, NaOH). If the article uses several abbreviated forms, define them all in a single paragraph where the first abbreviation is used.

With the exception of those standard for international usage (*e.g.*, HPLC, ATP), do not use abbreviations in the title or abstract. The metric system is standard,

and SI units should be used (other units may be placed in parenthesis after the SI).

Please note that liter is abbreviated in the **AJEV** by a capital L, not lower case, to avoid confusion with the number 1 in the typefaces used.

Symbols and abbreviations on figures and tables must also conform.

AJEV Abbreviations and Symbols

Term	Symbol or Abbreviation	Term	Symbol or Abbreviation
acetoxyl	AcO	dextro (configuration; preceding a chemical name)	(small cap) D
acetyl	Ac	dextrorotatory (preceding a chemical name)	(italic) <i>d</i> (+)
adenosine 5'-diphosphate (adenosine diphosphate)	ADP	diameter	d
adenosine 5'-monophosphate (adenosine monophosphate, adenylic acid)	AMP	direct current	DC
adenosine 5'-triphosphate (adenosine triphosphate)	ATP	dissociation constant, negative logarithm of	pK
alternating current	AC	effective dose, 50%	ED ₅₀
ampere	A	electromotive force	emf
and others	(italic) <i>et al.</i>	electron volt	eV
ante meridiem	a.m.	equivalent	equiv
atmosphere (see also standard atmosphere)	Atm	exponential	exp
average (abbreviate in equations and tables only)	av	figure (abbreviate only in parentheses, tables, and figure legends)	Fig.
Balling (°Brix preferred)	°B	foot	ft
boiling point	bp	foot-candle	ft-c
British thermal unit	Btu	foot-pound	ft-lb
Brix	°Brix	for example	(italic) <i>e.g.</i>
calorie (gram calorie; see also kilocalorie)	cal	freezing point	fp
centigrade (see degree Celsius)	°C	frequency modulation	FM
centimeter	cm	gallon	gal
centimeter-gram-second	cgs	gas liquid chromatography	GLC
chemically pure	CP	gas chromatography-mass spectrometry	GC-MS
coefficient	coeff	gram	g
Coenzyme A	CoA	gravity (gravitation constant)	(italic) <i>g</i>
concentration	concn	hectare	ha
constant	const	hecto (× 10 ²)	h
cosecant	csc	hectoliter	hL
cosine	cos	hertz	Hz
cotangent	cot	high performance liquid chromatography	HPLC
counts per second	counts/sec	horsepower	hp
cubic centimeter	cm ³	hour	h
cultivar (only after specific epithet)	cv.	hydrogen ion concentration, negative logarithm of	pH
decibel	dB	hyperbolic cosecant	csch
degree (angular)	°	hyperbolic cosine	cosh
degree Celsius	°C	hyperbolic cotangent	coth
degree Fahrenheit	°F	hyperbolic sine	sinh
deoxyribonucleic acid (deoxyribonucleate; see also mitochondrial deoxyribonucleic acid)	DNA	inch	in
		infrared	IR
		inhibitor constant	K _i

Term	Symbol or Abbreviation	Term	Symbol or Abbreviation
inside diameter	i.d.	nicotinamide adenine dinucleotide	
joule	J	phosphate, reduced	NADP
kelvin (use °K if risk of confusion with other symbols)	K	normal (concentration)	(italic) <i>N</i>
kilocalorie (see also calorie)	kcal	normal (preceding a chemical name)	(italic) <i>n</i>
kilogram	kg	not significant	ns
kilometer	km	nuclear magnetic resonance	NMR
lethal dose, 50%	LD ₅₀	number	No.
levo- (configuration; preceding a chemical name)	(small cap) L	ohm	Ω
levoratory (preceding a chemical name)	l, (-)	ortho- (position; preceding a chemical name)	(italic) <i>o</i>
liter	L	ounce (avoirdupois)	oz
logarithm (to base 10; common logarithm)	log	outside diameter	o.d.
logarithm, natural	ln	page	p
lumen	lm	pages	pp
lux	lx	para- (preceding a chemical name)	(italic) <i>p</i>
mass	(italic) <i>m</i>	parts per billion	ppb
mass charge on electron	(italic) <i>m/e</i>	parts per million	ppm
maximum	max	when applicable use	mg/L or μL/L ⁻¹
melting point	mp	pascal	Pa
meta- (position; preceding a chemical name)	(italic) <i>m</i>	per	/
meter	m	percent	%
Michaelis constant	k _m	peta- (× 10 ¹⁵)	P
micro (× 10 ⁻⁶)	μ	pico- (× 10 ⁻¹²)	p
microequivalent	μeq	post meridiem	p.m.
microgram	μg	pound (avoirdupois)	lb
microliter	μL	pounds per square inch	lb/in ²
micrometer (micron)	μm	probability	(italic) <i>p</i>
micromole	μmol	racemic (optical configuration, a mixture of dextro- and levo- (preceding a chemical name)	(small caps) DL
miles per hour	mph	rate change of a process with 10°C increase	Q ₁₀
milli- (× 10 ⁻³)	m	retardation factor (distance unknown factor has traveled relative to a solvent front in chromatography)	R _f
milliampere	mA	revolutions per minute	rpm
milliequivalent	meq	ribonucleic acid (see also complementary, ribosomal, messenger, and transfer ribonucleic acids)	RNA
milligram	mg	roentgen equivalent man	rem
milliliter	mL	second (angular)	“
millimeter	mm	second (time)	sec
millimole (mass)	mmol	secondary (preceding a chemical name; s subscript, see s (<i>i.e.</i> , BA _s))	(italic) <i>sec-</i>
millivolt	mV	significant at 5% level	*
minimum	min.	significant at 1% level	**
minute (angular)	‘	sine	sin
minute (time)	min	species (only after generic name)	sp., spp.
mitochondrial deoxyribonucleic acid	mtDNA	species nova (new species; only after specific epithet)	sp. nov.
molar (concentration)	(italic) <i>M</i>	specific gravity	sp gr
mole	mol	specific heat	sp ht
nano- (× 10 ⁻⁹)	n	specific volume	sp vol
nanometer	nm		
Newton	N		
nicotinamide adenine dinucleotide	NAD		
nicotinamide adenine dinucleotide, reduced	NADH		

Term	Symbol or Abbreviation	Term	Symbol or Abbreviation
square	sq	transfer ribonucleic acid	tRNA
standard atmosphere	atm	ultrahigh frequency	uhf
standard deviation	SD	ultraviolet	uv
standard error	SE	varietas (variety; only after s specific epithet)	var.
standard temperature and pressure	STP	versus	(italic) vs.
substrate constant (see also inhibitor constant and Michaelis constant)	(italic) K_2	volt	V
surface tension	N/m	volume	vol
tangent	tan	volume ratio (volume per volume)	v/v
tera- ($\times 10^{12}$)	T	watt	W
tertiary (preceding a chemical name)	(italic) <i>tert-</i>	week	wk
that is	(italic) <i>i.e.</i>	weight	wt
thin layer chromatography	TLC	weight per volume	w/v
tonne (metric ton)	t	weight ratio (weight per weight)	w/w
		year	yr

If special fonts are not available to you, please indicate italic by single underline, small caps by double underline, caps by triple underline, bold face by wavy underline.

INDEX

Volume 40, 1989

AUTHOR INDEX

A

- Almy, J. See C. S. Ough. 40:219-20.
Andersen, P. C., and B. V. Brodbeck. Chemical composition of xylem exudate from bleeding spurs of *Vitis rotundifolia* Noble and *Vitis* hybrid Suwannee in relation to pruning date. 40:155-160.
Amano, Y. See J. C. Ogonna. 40:292-9.
Anderson, M. A. See M. A. Matthews. 40:52-60.
Ash, J. See R. Degré. 40:309-15.
Asmundson, R. V. See W. J. Kelly. 40:277-82.

B

- Barillère, J. M. See V. Cheynier. 40:36-42.
Bates, R. P. See C. A. Sims. 40:272-6.
Baumes, R. See C. Tesnière. 40:183-8.
Bayonove, C. See C. Tesnière. 40:183-8.
Benz, M. See W. M. Kiewer. 40:259-64.
Bissell, P., A. Ewart, and W. Sangtippawan. Loading concentrations for tartaric and malic acid for single column HPLC organic acid analysis. 40:316-19.
Bisson, L. F. See C. J. McClellan. 40:9-15.
See F. F. Montiero. 40:1-8.
Borrull, F. See R. Marcé. 40:194-8.
Bowen, P. See W. M. Kiewer. 40:259-64.
Brodbeck, B. V. See P. C. Andersen. 40:155-60.
Broadbent, F. E. See W. L. Peacock. 40:16-20.

C

- Calull, M. See R. Marcé. 40:194-8.
Calvayrac, R. See D. Troton. 40:175-82.
Charpentier, M. See D. Troton. 40:175-82.
Cheynier, V., J. Rigaud, J. M. Souquet, J. M. Barillère, and M. Moutounet. Effect of pomace contact and hyperoxidation on the phenolic composition and quality of Grenache and Chardonnay wines. 40:36-42.
_____, J. M. Souquet, and M. Moutounet. Glutathione content and glutathione to hydroxycinnamic acid ratio in *Vitis vinifera* grapes and musts. 40:320-4.
Christensen, L. P., and R. J. Smith. Effects of persistent woody laterals on bud performance of Thompson Seedless fruiting canes. 40:27-30.
See W. L. Peacock. 40:16-20.
Clark, J. R. See R. G. Goldy. 40:253-8.
Conradie, W. J., and D. Saayman. Effects of long-term nitrogen, phosphorus, and potassium fertilization on Chenin blanc vines. I. Nutrient demand and vine performance. 40:85-90.
_____, and _____. Effects of long-term nitrogen, phosphorus, and potassium fertilization on Chenin blanc vines. II. Leaf analyses and grape composition. 40:91-8.

D

- Davenport, M. See C. S. Ough. 40:208-13.

Degré, R., D. Y. Thomas, J. Ash, K. Mailhiot, A. Morin, and C. Dubord. Wine yeast strain identification. 40:309-15.

De La Torre, M. C. See M. Marti. 40:221-3.

Does, A. L. See C. J. McClellan. 40:9-15.

Dozen, N. M., and A. C. Noble. Sensory study of the effect of fluorescent light on a sparkling wine and its base wine. 40:265-71.

Drysdale, G. S., and G. H. Fleet. The growth and survival of acetic acid bacteria in wines at different concentrations of oxygen. 40:99-105.

Dubord, C. See R. Degré. 40:309-15.

Duteurtre, B. See D. Troton. 40:175-82.

E

Ewart, A. See P. Bissell. 40:316-19.

F

Flanzy, C. See C. Tesnière. 40:183-8.

Fleet, G. H. See G. S. Drysdale. 40:99-105.

G

Gallander, J. F. See K. L. Wilker. 40:224-6.

Garcia-Rodriguez, C. See E. Hebrero. 40:283-91.

Goheen, A. C. Honorary Research Lecture. Virus diseases and grapevine selection. 40:67-72.

Goldy, R. G., E. P. Maness, H. D. Stiles, J. R. Clark, and M. A. Wilson. Pigment quantity and quality characteristics of some native *Vitis rotundifolia* Michx. 40:253-8.

Guasch, J. See R. Marcé. 40:194-8.

H

Hara, S. See J. C. Ogonna. 40:292-9.

Hebrero, E., C. Garcia-Rodriguez, C. Santos-Buelga, and J. C. Rivas-Gonzalo. Analysis of anthocyanins by high performance liquid chromatography-diode array spectroscopy in a hybrid variety (*Vitis vinifera* × *Vitis berlandieri* 41B). 40:283-91.

Hellman, W. E., G. L. Yokum, and R. J. Robel. Preliminary evaluation of dimethyl anthranilate as a bird repellent on grapes. 40:140-2.

Herrick, I. W. See C. W. Nagel. 40:81-5.

Hopcroft, D. H. See W. J. Kelly. 40:277-82.

Howell, G. H. See D. P. Miller. 40:170-4.

Huang, Z., and C. S. Ough. Effect of vineyard locations, varieties, and rootstocks on the juice amino acid composition of several cultivars. 40:135-9.

I

Ingledew, W. M. See E. Munoz. 40:61-4.

J

Jaworski, A. See C. Y. Lee. 40:43-6.

Johnson, M. G. See K. J. Moore. 40:214-18.

Johnson, R. P. See C. A. Sims. 40:272-6.

Joseph, K. See C. S. Ough. 40:208-13.

K

- Kelly, W. J., R. V. Asmundson, and D. H. Hopcroft. Growth of *Leuconostoc oenos* under anaerobic conditions. 40:277-82.
- Kingston, C. M., and C. W. Van Epenhuijsen. Influence of leaf area on fruit development and quality of Italia glasshouse table grapes. 40:130-4.
- Kliwer, W. M., P. Bowen, and M. Benz. Influence of shoot orientation on growth and yield development in Cabernet Sauvignon. 40:259-64.
See A. Zelleke. 40:47-51.

L

- Lee, C. Y., and A. Jaworski. Major phenolic compounds in ripening white grapes. 40:43-6.
- Litchev, V. Influence of oxidation processes on the development of the taste and flavor of wine distillates. 40: 31-5.

M

- Mackenzie, D. H. See M. W. Moncur. 40:21-6.
- Magyar, I., and I. Panyik. Biological deacidification of wine with *Schizosaccharomyces pombe* entrapped in Ca-alginate gel. 40:233-40.
- Mailhot, K. See R. Degré. 40:309-15.
- Maness, E. P. See R. G. Goldy. 40:253-8.
- Marcé, R. M., M. Calull, J. Guasch, and F. Borrull. Determination of free amino acids in wine by HPLC using precolumn derivatization with phenylisothiocyanate. 40:194-8.
- Marti, M., and M. C. De La Torre. Determination of molecular weight of polysaccharides in musts and wines by HPLC. 40:221-3.
- Matthews, M. A., and M. M. Anderson. Reproductive development in grape (*Vitis vinifera* L.): Responses to seasonal water deficits. 40:52-60.
- McClellan, C. J., A. L. Does, and L. F. Bisson. Characterization of hexose uptake in wine strains by *Saccharomyces cerevisiae* and *Saccharomyces bayanus*. 40:9-15.
- McIntyre, G. N. See M. W. Moncur. 40:21-6.
- Miller, D. P., and G. S. Howell. The effect of various carbonic maceration treatments on must and wine composition of Marechal Foch. 40:170-4.
- Moncur, M. W., K. Rattigan, D. H. Mackenzie, and G. N. McIntyre. Base temperature for budbreak and leaf appearance of grapevines. 40:21-6.
- Monteiro, F. F., E. K. Trousdale, and L. F. Bisson. Ethyl carbamate formation in wine: Use of radioactively labeled precursors to demonstrate the involvement of urea. 40:1-8.
- Moore, K. J., and M. G. Johnson. Preservation of wine must yeasts by drying on calcium alginate swabs. 40:214-18.
- Morin, A. See R. Degré. 40:309-15.
- Morrison, J. C. See J. K. Rosenquist. 40:241-4.
- Moutounet, M. See V. Cheynier. 40:36-42.
- Munoz, E., and W. M. Ingledew. An additional explanation for the promotion of more rapid, complete fermentation by yeast hulls. 40:61-4.
- Murphey, J. M., S. E. Spayd, and J. R. Powers. Effect of grape maturation on soluble protein characteristics of Gewürztraminer and White Riesling juice and wine. 40:199-207.
_____, _____, and _____. Estimation of soluble protein concentration of white wines using Coomassie brilliant blue G-250. 40:189-93.

N

- Nagel, C. W., and I. W. Herrick. The effect of malate or lactate

content on the pH-TA relationship of potassium bitartrate saturated alcohol-water solutions. 40:81-5.

_____, and K. M. Weller. Colorimetric determination of urea in wine. 40:143-4.

Nakamura, K. See J. C. Ogonna. 40:292-9.

Noble, A. C. See N. M. Dozen. 40:265-71.

O

- Ogonna, J. C., Y. Amano, K. Nakamura, K. Yokotsuka, Y. Simazu, M. Watanabe, and S. Hara. A multistage bioreactor with replaceable bioplates for continuous wine fermentation. 40:292-8.
- Ough, C. S., M. Davenport, and K. Joseph. Effects of certain vitamins on growth and fermentation rate of several commercial active dry wine yeasts. 40:208-13.
_____, D. Stevens, and J. Almy. Preliminary comments on effects of grape vineyard nitrogen fertilization on the subsequent ethyl carbamate formation in wines. 40:219-20.
See Z. Huang. 40:135-9.
See G. Trioli. 40:245-52.

P

- Panyik, I. See I. Magyar. 40:233-40.
- Peacock, W. L., L. P. Christensen, and F. E. Broadbent. Uptake, storage, and utilization of soil-applied nitrogen by Thompson Seedless as affected by time of application. 40:16-20.
- Powers, J. R. See J. M. Murphey. 40:189-93, 199-207.

R

- Rattigan, K. See M. W. Moncur. 40:21-6.
- Reynolds, A. G., and D. A. Wardle. Effects of timing and severity of summer hedging on growth, yield, fruit composition, and canopy characteristics of de Chaunac. I. Canopy characteristics and growth parameters. 40:109-20.
_____, and _____. Impact of various canopy manipulation techniques on growth, yield, fruit composition, and wine quality of Gewürztraminer. 40:121-9.
_____, and _____. Influence of fruit microclimate on monoterpenes levels of Gewürztraminer. 40:149-54.
_____, and _____. Effects of timing and severity of summer hedging on growth, yield, fruit composition, and canopy characteristics of de Chaunac. II. Yield and fruit composition. 40:299-308.
- Rigaud, J. See V. Cheynier. 40:36-42.
- Rivas-Gonzalo, J. C. See E. Hebrero. 40:283-91.
- Robel, R. J. See W. E. Hellman. 40:140-2.
- Robillard, B. See D. Troton. 40:175-82.
- Robin, J. P., C. G. Romieu, and F. X. Sauvage. Anaerobic metabolism of organic and amino acids in grape. I. A device for measuring the decarboxylating and ethanol-releasing kinetics from a single ¹⁴C-labeled berry. 40:161-9.
- Rodriguez, S. B. See I.-M. Tegmo-Larsson. 40:106-8.
- Romieu, C. G. See J. P. Robin. 40:161-9.
- Rosenquist, J. K., and J. C. Morrison. Some factors affecting cuticle and wax accumulation on grape berries. 40:241-4.

S

- Saayman, D. See W. J. Conradie. 40:85-90, 91-8.
- Sangtipawan, W. See P. Bissell. 40:316-19.
- Santos-Buelga, C. See E. Hebrero. 40:283-91.
- Sauvage, F. X. See J. P. Robin. 40:161-9.
- Sciancalepore, V. Extraction of protein from wine lees. 40:65-6.
- Simazu, Y. See J. C. Ogonna. 40:292-9.
- Sims, C. A., R. P. Johnson, and R. P. Bates. Quality of a non-

- sulfited *Vitis rotundifolia* and a *Euvtis* hybrid white wine produced from ultrafiltered juice. 40:272-6.
- Souquet, J. M. See V. Cheynier. 40:36-42.
- Spayd, S. E. See J. M. Murphey. 40:189-93, 199-207.
- Spittler, T. D. See I.-M. Tegmo-Larsson. 40:106-8.
- Stevens, D. See C. S. Ough. 40:219-20.
- Stiles, H. D. See R. G. Goldy. 40:253-8.
- T**
- Tegmo-Larsson, I.-M., T. D. Spittler, and S. B. Rodriguez. Effect of malolactic fermentation on ethyl carbamate formation in Chardonnay wine. 40:106-8.
- Tesnière, C., R. Baumes, C. Bayonove, and C. Flanzky. Effect of simulated alcoholic fermentation on aroma components of grape berries during anaerobic metabolism. 40:183-8.
- Thomas, D. Y. See R. Degré. 40:309-15.
- Trioli, G., and C. S. Ough. Causes for inhibition of an acid urease from *Lactobacillus fermentum*. 40:245-52.
- Troton, D., M. Charpentier, B. Robillard, R. Calvayrac, and B. Duteurtre. Evolution of the lipid contents of Champagne wine during the second fermentation of *Saccharomyces cerevisiae*. 40:175-82.
- Trousdale, E. K. See F. F. Montiero. 40:1-8.
- V**
- Van Epenhuijsen, C. W. See C. M. Kingston. 40:130-4.
- W**
- Wardle, D. A. See A. G. Reynolds. 40:109-20, 131-9, 149-54, 299-308.
- Watanabe, M. See J. C. Ogonna. 40:292-9.
- Weller, K. M. See C. W. Nagel. 40:143-4.
- Wilker, K. L., and J. F. Gallander. Comparison of Seyval blanc wines aged with air- and kiln-dried American white oak. 40:224-6.
- Wilson, M. A. See R. G. Goldy. 40:253-8.
- Y**
- Yokotsuka, K. See J. C. Ogonna. 40:292-9.
- Yokum, G. L. See W. E. Hellman. 40:140-2.
- Z**
- Zelleke, A., and W. M. Kliewer. The effects of hydrogen cyanamide on enhancing the time and amount of budbreak in young grape vineyards. 40:47-51.

SUBJECT INDEX

- A**
- Acetic acid. concentration in wine. 40:99-105.
- Acetic acid bacteria. growth and survival in wine. 40:99-105.
- Acetobacter. 40:99-105
- Acid(s). *See also specific acid*.
- acetic. concentration in wine. 40:99-105.
 - amino. determination in wines. 40:194-8.
 - juice. 40:135-9.
 - fatty. characterization for yeast identification. 40:309-15.
 - metabolism in grapes. 40:161-9.
 - xylem exudate. 40:155-60.
 - malic. analysis. 40:316-19.
 - decomposition. 40:233-40, 292-8.
 - organic. anaerobic metabolism in grapes. 40:161-9.
 - HPLC analysis. 40:316-19.
 - pH and TA effects on. 40:81-5.
- Acidity. reduction. 40:233-40, 292-8.
- titratable. lactate content effect on. 40:81-5.
 - malate content effect on. 40:81-5.
 - total. carbonic maceration effects on Marechal Foch. 40:171-4.
- Aging, wine. in oak. 40:224-6.
- Alcoholic fermentation, simulated. effect on aroma components of grape berries during anaerobic metabolism. 40:183-8.
- Algorithm to show effect of organic acid composition on pH and titratable acidity. 40:81-5.
- Amino acids. determination in wine. 40:194-8.
- juice. 40:135-9.
 - metabolism in grapes. 40:161-9.
 - xylem exudate. 40:155-60.
- Anaerobic metabolism. *Leuconostoc oenos*. 40:277-82.
- organic and amino acids in grapes. 40:161-9.
 - simulated alcoholic fermentation effect on aroma components of grape berries during. 40:183-8.
- Anaerobiosis. 40:161-9, 183-8.
- Anthocyanins. analysis by HPLC-diode array spectroscopy. 40:283-91.
- Vitis rotundifolia* pigmentation. 40:253-8.
- Aroma. *See also Sensory*.
- components of grape berries. 40:183-8.
 - lightstruck. 40:265-71.
 - simulated alcoholic fermentation effects on. 40:183-8.
 - sunstruck. 40:265-71.
- Aromatic aldehydes. in aging wine distillates. 40:31-5.
- Author guide. 40:
- B**
- Barrel aging. air- and kiln-dried oak. 40:224-6.
- oxidation effects on wine distillates during. 40:31-5.
- Base temperature for grapevine budbreak and leaf appearance. 40:21-6.
- Biocatalyst influence on wine quality. 40:233-40, 292-8.
- Bioplate, replaceable. in multistage bioreactor for continuous fermentation. 40:292-8.
- Bioreactor, multistage. 40:292-8.
- Bird damage and control. 40:140-2.
- Botrytis cinerea*. susceptibility relationship to wax development on grape berries. 40:241-4.
- Brandy. oxidation effects on flavor. 40:31-5.
- Browning, wine. pigment quality of *Vitis rotundifolia*. 40:253-8.
- pomace contact and hyperoxidation effects on Grenache and Chardonnay. 40:36-42.
- Bud fruitfulness. woody laterals effects on. 40:27-30.
- Budbreak. base temperatures for. 40:21-6.
- hydrogen cyanamide effects on. 40:47-51.
- C**
- Cabernet franc grapevines. reproductive development. 40:52-60.
- response to seasonal water deficit. 40:52-60.
- Cabernet Sauvignon grapevines. shoot orientation influence on growth and yield. 40:259-64.
- Calcium alginate. gel entrapped *Schizosaccharomyces pombe* for deacidification of wine. 40:233-40.

- swabs for preservation of wine must yeasts. 40:214-18.
- Canopy management. Cabernet Sauvignon. 40:259-64.
- effects on monoterpene levels of Gewürztraminer. 40:149-54.
- effects of manipulation techniques on Gewürztraminer grapes and wine quality. 40:121-9.
- Gewürztraminer. 40:149-54.
- summer hedging effects on de Chaunac vines. 40:109-20, 299-309.
- Canopy microclimate. *See Canopy and Microclimate.*
- Carbonic maceration. effect on Marachel Foch must and wine. 40:170-4.
- in grape berries. 40:161-9, 181-8.
- Champagne wine. lipid content during second fermentation of *Saccharomyces cerevisiae*. 40:175-82.
- Chenin blanc grapevines. fertilization of. 40:85-90.
- Chromatography, gas. volatile compounds analysis. 40:183-8.
- Chromatography, high performance liquid. amino acid analysis in juice. 40:135-9.
- anthocyanins analysis. 40:283-91.
- free amino acids determination in wine. 40:194-8.
- organic acid analysis. 40:316-19.
- polysaccharide molecular weight determination in must and wine. 40:221-3.
- Continuous fermentation of wine. 40:292-8.
- Cuticle accumulation on grape berries. 40:241-4.
- Cyanamide. budbreak enhancement. 40:47-51.
- D**
- Deacidification of wine. 40:233-40, 292-8.
- Decarboxylation. measurement of decarboxylating and ethanol-releasing kinetics from a ¹⁴C-labeled berry. 40:161-9.
- de Chaunac grapevines. summer hedging effects on. 40:109-20, 299-309.
- Disease, grapevine. *Botrytis cinerea*. susceptibility relationship to wax development on grape berries. 40:241-4.
- virus. 40:67-72.
- Dimethyl anthranilate as bird repellent. 40:140-2.
- Distillate, wine. effects of oxidation process on flavor. 40:31-5.
- DNA fingerprinting for wine yeast identification. 40:309-15.
- Dormancy, grapevine. hydrogen cyanamide effect on release from. 40:47-51.
- Dye-binding assay of soluble protein concentration in white wines. 40:189-93.
- E**
- Epicuticular wax on grape berries. 40:241-4.
- Ethanol. acetic acid bacteria effect on concentration in wine. 40:99-105.
- releasing kinetics in grape. 40:161-9.
- Ethyl carbamate. formation in wine. 40:1-8, 106-8, 219-20.
- nitrogen fertilization effects on formation in wine. 40:219-20.
- Euvitis*. hybrid white wine quality from ultrafiltered juice. 40:272-6.
- Extraction of protein from wine lees. 40:65-6.
- F**
- Fatty acids. degradation during second fermentation of Champagne wine. 40:175-82.
- profile for yeast identification. 40:309-15.
- Fermentation, alcoholic. effect on aroma components of grape berries. 40:183-8.
- continuous. 40:292-8.
- lipid content evolution during second fermentation of *Saccharomyces cerevisiae*. 40:175-82.
- malolactic. fermentation effect on ethyl carbamate formation in wine. 40:106-8.
- Leuconostoc oenos* growth. 40:277-82.
- Saccharomyces cerevisiae*. 40:175-82, 309-15.
- yeast hulls. 40:61-4.
- yeast identification. 40:309-5.
- Fertilization, nitrogen. effects on ethyl carbamate formation in wines. 40:219-20.
- long term effects on Chenin blanc vines. 40:85-90.
- soil-applied. 40:16-20.
- phosphorus. long term effects on Chenin blanc vines. 40:85-90.
- potassium. long term effects on Chenin blanc vines. 40:85-90.
- Thompson Seedless vines. 40:16-20.
- Flavanols. 40:36-42, 43-6.
- Flavor. *See also Sensory.*
- Gewürztraminer berries. 40:149-54.
- wine distillates. 40:31-5.
- Flowering. *Vitis vinifera* response to seasonal water deficits. 40:52-60.
- Free radicals. lignin conversion to aromatic aldehydes. 40:31-5.
- French-American hybrids. hedging effects on. 40:109-20, 299-309.
- Fruit composition. light exposure effects on Gewürztraminer. 40:149-54.
- summer hedging effects on de Chaunac. 40:109-20, 299-309.
- Fruit development. leaf area influence on Italia grapes. 40:130-4.
- Fruitset. responses to seasonal water deficits. 40:52-60.
- G**
- Gas chromatography. *See Chromatography.*
- Gewürztraminer grapevines. canopy microclimate. 40:149-54.
- monoterpene levels of berries. 40:149-54.
- Gewürztraminer wine. soluble protein. 40:199-207.
- Glasshouse Italia grapes. 40:130-4.
- Gluconobacter. 40:99-105.
- Glucose uptake in wine yeasts. 40:9-15.
- Glutathione:hydroxycinnamic acid ratio in *Vitis vinifera*. 40:320-4.
- Grape(s). anthocyanins. 40:253-8.
- composition. long-term fertilization effects on. 40:91-8.
- glutathione:hydroxycinnamic acid ratio in *Vitis vinifera*. 40:320-4.
- Koshu. 40:292-8.
- pigmentation. 40:253-8.
- ripening. phenolic compounds during. 40:43-6.
- table. Italia. 40:130-4.
- Grape berry. alcoholic fermentation effects on aroma components. 40:183-8.
- anthocyanins. 40:253-8.
- aroma components during anaerobic metabolism. 40:183-8.
- cuticle and wax accumulation. 40:241-4.
- phenolic compounds concentrations during ripening. 40:43-6.
- pigmentation. 40:253-8.
- Grape skins. phenolic compounds concentration during ripening. 40:43-6.

Grapevine(s). bud fruitfulness. 40:27-30.
 budbreak. 40:21-6.
 Cabernet franc. 40:52-60.
 Cabernet Sauvignon canopy management. 40:259-64.
 canes. 40:27-30.
 Chenin blanc. fertilization. 40:85-90, 91-8.
 de Chaunac. summer hedging. 40:109-20, 299-309.
 fertilization. *See Fertilization*.
 French-American hybrids. 40:109-20, 299-309.
 fruiting canes. 40:27-30.
 Gewürztraminer. 40:149-54.
 lateral shoots effects on budding performance. 40:27-30.
 leaf appearance. 40:21-6.
 Noble xylem exudate composition. 40:155-60.
 nutrient demand. 40:85-90, 91-8.
 pruning. *See also Canopy management*.
 xylem fluid composition. 40:155-60.
 selection. 40:67-72, 253-8.
 shoot growth. 40:85-90, 91-98.
 shoot positioning. 40:259-64.
 summer hedging. 40:109-20, 299-309.
 Suwannee xylem exudate composition. 40:155-60.
 Thompson Seedless. bud fruitfulness. 40:27-30.
 nitrogen fertilization. 40:21-6.
 winter injury. 40:109-20, 299-309.
 virus diseases. 40:67-72.
 xylem. 40:155-60.

H

Heat sums. 40:21-6.
 Hedging, summer. 40:109-20, 299-309.
 Hexose uptake in *Saccharomyces cerevisiae* and *Saccharomyces bayanus*. 40:9-15.
 HPLC. *See Chromatography*.
 Hulls, yeast. *See Yeast hulls*.
 Hybrid. anthocyanin analysis. 40:283-91.
 French-American. canopy microclimate. 40:109-20, 299-309.
Vitis. Suwannee. 40:155-60.
 Hydrogen cyanamide effects on budbreak. 40:47-51.
 Hydroxycinnamic acids. 40:36-42, 320-4.
 glutathione:hydroxycinnamic acid ratio in *Vitis vinifera*. 40:320-4.
 tartrates. 40:43-6.

IJK

Identification. yeast strain. 40:309-15.
 Immobilized yeast. 40:233-40, 292-8.
 Italia grapes. leaf area effect on fruit development and quality. 40:130-4.
 Juice, grape. colorimetric determination of urea in. 40:143-4.
 Killer yeast. 40:292-8, 309-15.
 Kosu must. continuous fermentation. 40:292-8.

L

Labeling, radioactive. demonstrate urea involvement in ethyl carbamate formation in wine. 40:1-8.
 measure decarboxylating and ethanol-releasing kinetics from grapes. 40:161-9.
 Lactate. effect on pH and titratable acidity. 40:81-5.
 Lactic acid bacteria. effect on ethyl carbamate formation in wine. 40:106-8.
Leuconostoc oenos anaerobic metabolism. 40:277-82.
Lactobacillus fermentum. acid urease inhibition. 40:245-52.

Lateral shoots. effects on bud performance of fruiting canes. 40:27-30.
 Leaf. analysis of fertilization effects. 40:91-8.
 appearance. base temperatures for. 40:21-6.
 area. influence on fruit development and quality of Italia grapes. 40:130-4.
 initiation rate. 40:259-64.
 Lees, wine. protein extraction of. 40:65-6.
 Light exposure. effect on monoterpene levels of Gewürztraminer. 40:149-54.
 Lightstruck aroma. 40:265-71.
 Lignin. oxidation of in aging wine distillates. 40:31-5.
 Lipid content of Champagne wine during second fermentation of *Saccharomyces cerevisiae*. 40:175-82.
Leuconostoc oenos. growth under anaerobic conditions. 40:277-82.

M

Macroelements in xylem exudate from bleeding spurs. 40:155-60.
 Malate effect on pH and titratable acidity. 40:81-5.
 Malic acid. analysis. 40:316-19.
 decomposition. 40:233-40, 292-8.
 Malolactic fermentation effect on ethyl carbamate formation in wine. 40:106-8.
Leuconostoc oenos growth under anaerobic conditions. 40:277-82.
 Marachel Foch wine. carbonic maceration. 40:171-4.
 Maturation, grape. effect on soluble protein characteristics of juice and wine. 40:199-202.
 phenolic compounds in ripening white grapes. 40:43-6.
 Metabolism, anaerobic in grape. 40:161-9.
 Microclimate, grapevine. effect on monoterpene levels of Gewürztraminer. 40:149-54.
 summer hedging effects on. 40:109-20, 299-309.
 Microelements in xylem exudate from bleeding spurs. 40:155-60.
 Mineral nutrition (grapevine). nitrogen. 40:16-20, 85-90.
 phosphorus. 40:85-90.
 potassium. 40:85-90.
 Monoterpenes concentration in Gewürztraminer. 40:121-9.
 Multistage bioreactor for continuous wine fermentation. 40:292-8.
 Muscadine grapes. pigment characteristics. 40:253-8.
 Must. carbonic maceration effect on Marechal Foch. 40:171-4.
 glutathione:hydroxycinnamic acid ratio in *Vitis vinifera*. 40:320-4.
 oxidation. 40:36-42.
 polysaccharide molecular weight determination. 40:221-3.

N

Nitrogen fertilization. 40:16-20, 85-90, 90-8, 219-20.
 effects on ethyl carbamate formation in wine. 40:219-20.
 long-term effects on Chenin blanc vines. 40:85-90, 91-8.
 soil-applied. on Thompson Seedless vines. 40:16-20.
 Nutrient demand. N, P, and K fertilization. 40:85-90, 91-8.

O

Oak barrel. *See Barrel*.
 Organic acids. analysis. 40:316-19.
 metabolism in grapes. 40:161-9.
 xylem exudate. 40:155-60.
 Oxidation. effects on wine flavor. 40:31-5.

- effects on phenolic composition of Grenache and Chardonnay wines. 40:36-42.
must. 40:36-42.
non-enzymic. 40:31-5.
- Oxygen effect on acetic acid bacteria growth. 40:99-105.
- P**
- Paclobutrazol use on Gewürztraminer vines. 40:121-9.
- Pesticides. dimethyl anthranilate as bird repellent. 40:140-2.
- pH-TA relationship. lactate effect on. 40:81-5.
malate effect on. 40:81-5.
- Phenolic composition. carbonic maceration effects on. 40:171-4.
hyperoxidation effect on. 40:36-42.
Chardonnay wines. 40:36-42.
Grenache wines. 40:36-42.
ripening white grapes. 40:43-6.
pomace contact effect on. 40:36-42.
seasonal variations in ripening white grapes. 40:43-6.
- Phenols. interference in soluble protein estimation in white wines. 40:189-93.
- Phenology, grapevine. 40:21-6.
- Phosphorus fertilization effects on Chenin blanc vines. 40:85-90, 91-8.
- Pigment. *Vitis rotundifolia* characteristics. 40:253-8.
- Polyphenols in wine distillates. 40:31-5.
- Polysaccharides. molecular weight determination in musts and wines by HPLC. 40:221-3.
- Pomace contact effect on phenolic composition. 40:36-42.
- Potassium fertilization effects on Chenin blanc vines. 40:85-90, 91-8.
- Prefermentation treatment. hyperoxidation effects on phenolic content and quality. 40:36-42.
- Procyanidins in ripening white grapes. 40:43-6.
- Protein. assay for white grapes. 40:189-93
extraction from wine lees. 40:65-6.
grape maturation effect on stability in juice and wine. 40:199-207.
- Pruning. Cabernet Sauvignon. 40:259-64.
de Chaunac vines. 40:109-20, 299-309.
Gewürztraminer vines. 40:149-54.
lateral shoots. 40:24-30.
xylem fluid composition from pruning wounds. 40:155-60.
- R**
- Radioactive labeling of urea to monitor ethyl carbamate formation. 40:1-8.
- Residence time distribution of fluids in bioreactor. 40:292-8.
- Ripening, grape. leaf area influence on in Italia grapes. 40:130-4.
phenolic compound in white grapes. 40:43-6.
- Rootstock effects on amino acid content of juice. 40:135-9.
- S**
- Saccharomyces bayanus*. hexose uptake. 40:9-15.
- Saccharomyces cerevisiae*. continuous fermentation. 40:292-8.
deacidification of wine. 233-40, 292-8.
hexose uptake. 40:9-15.
identification of strains. 40:309-15.
lipid content evolution during second fermentation in Champagne wine. 40:175-82.
vitamin effects on growth and fermentation rate. 40:208-13.
- Schizosaccharomyces pombe*. 40:233-40, 292-8.
- Sensory qualities of wine. development during aging of wine distillates. 40:31-5.
fluorescent light effects on. 40:265-71.
lightstruck aroma. 40:265-71.
sparkling wine. 40:265-71.
sunstruck aroma. 40:265-71.
- Seyval blanc wine. oak aging. 40:224-6.
- Shoot growth. fertilization effects on. 40:85-90.
- Shoot orientation. Cabernet Sauvignon vines. 40:259-64.
- Sluggish fermentation. *See Fermentation*.
- Soil fertilization. 40:16-20, 85-90.
- Soluble protein. estimation in white wines. 40:189-93.
grape maturation effect on. 40:199-207.
- Sterols in yeast hulls. 40:61-4.
- Stuck fermentation. *See Fermentation*.
- Sugar(s). hexose uptake in wine yeasts. 40:9-15.
in xylem exudate. 40:155-60.
- Sulfites. effect on wine from ultrafiltered juice. 40:272-6.
- Sunstruck aroma. 40:265-71.
- T**
- Tartaric acid analysis. 40:316-19.
- Temperature. budbreak and leaf appearance requirements. 40:21-6.
- Terpenes in Gewürztraminer berries. 40:149-54.
- Thompson Seedless grapevines. bud fruitfulness. 40:27-30.
fruiting canes. 40:27-30.
nitrogen fertilization. 40:16-20.
- Titrateable acidity. lactate effect on. 40:81-5.
malate effect on. 40:81-5.
- Training, grapevine. *See Canopy management*.
- UV**
- Ultrafiltration. 40:272-6.
- Unsaturated fatty acids in yeast hulls. 40:61-4.
- Urea. acid urease inhibition. 40:245-52.
colorimetric determination of. 40:143-4.
ethyl carbamate formation, involvement in. 40:1-8.
nitrogen fertilization effects on formation in wines. 40:219-20.
- Urease. from *Lactobacillus* fermentation. 40:245-52.
- Virus, grapevine. 40:67-72.
- Vitamin effects on growth and fermentation rate of wine yeasts. 40:208-13.
- Vitis rotundifolia*. *See also specific cultivars*.
pigment characteristics. 40:253-8.
wine quality from ultrafiltered juice. 40:272-6.
xylem exudate composition. 40:155-60.
- Vitis vinifera*. *See also specific cultivars*.
monoterpene levels of Gewürztraminer. 40:149-54.
reproductive development. 40:52-60.
seasonal water deficits, responses to. 40:52-60.
- Volatile fatty acids. profile for wine yeast strain identification. 40:309-15.
- W**
- Water potential. *Vitis vinifera* responses to seasonal deficit. 40:52-60.
- Wax accumulation on grape berries. 40:241-4.
- White Riesling wine. grape maturity effect on soluble protein. 40:199-207.
- Wine. analysis for urea. 40:143-4.

browning, prefermentation treatment effects on. 40:36-42.
 carbonic maceration. 40:171-4.
 Champagne, lipid content. 40:175-82.
 Chardonnay, prefermentation treatment. 40:36-42.
 color. 40:272-6.
 continuous fermentation. 40:292-8.
 deacidification. 40:233-40, 292-8.
 distillates. 40:31-5.
 ethyl carbamate formation in. 40:1-8, 106-8, 219-20.
 Gewürztraminer, canopy manipulation effects on wine quality. 40:121-9.
 soluble protein in. 40:199-209.
 Grenache, prefermentation treatments. 40:36-42.
 haze. 40:189-93.
 hyperoxidation. 40:36-42.
 lees, protein extraction from. 40:65-6.
 Marechal Foch, carbonic maceration effects on. 40:171-4.
 oak aging. 40:224-6.
 oxidation. 40:31-5.
 phenolic content. 40:36-42.
 polysaccharide molecular weight determination. 40:221-3.
 pomace contact effect on phenolic content and quality. 40:36-42.
 prefermentation treatment. 40:36-42.
 Seyval blanc, oak aging. 40:224-6.
 soluble protein. 40:189-93, 199-207.
 sparkling, light effect on sensory qualities. 40:265-71.
 sulfited. 40:272-6.
 urea, determination. 40:143-4.
 involvement in ethyl carbamate formation. 40:1-8, 219-20.
 White Riesling, soluble protein in. 40:199-207.
 yeast. *See* Yeast(s).

XYZ

Xylem exudate chemical composition. 40:155-60.
 Yeast(s), DNA fingerprinting. 40:309-15.
 hexose uptake in. 40:9-15.
 hulls. 40:61-4.
 identification of strains. 40:309-15.
 immobilized. 40:233-40, 292-8.
 killer. 40:292-8, 309-15.
 preservation by drying on calcium alginate swabs. 40:214-18.
 Saccharomyces bayanus, hexose uptake. 40:9-15.
 Saccharomyces cerevisiae, continuous wine fermentation. 40:292-8.
 deacidification of wine. 40:233-40.
 hexose uptake. 40:9-15.
 identification of strains. 40:309-15.
 second fermentation in Champagne wine. 40:175-82.
 vitamin effects on growth and fermentation rate. 40:208-13.
 Schizosaccharomyces pombe. 40:233-40, 292-8.
 survival factors. 40:61-4.
 vitamin effects on growth and fermentation rate. 40:208-13.
 Yield, grapevine, Cabernet Sauvignon. 40:259-64..
 canopy manipulation effects on. 40:121-9.
 de Chaunac. 40:299-308.
 Gewürztraminer. 40:121-9.
 nitrogen fertilization effects on. 40:85-90.
 phosphorus fertilization effects on. 40:85-90.
 potassium effects on. 40:85-90.
 shoot orientation influence on. 40:259-64.
 summer hedging effects on. 40:109-20, 299-308.
 water deficit, response to. 40:52-60.