1993 Revised

Guide to Authors

American Journal of Enology and Viticulture

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All papers submitted must be written in English. Please be sure translations are as clear as possible to avoid misinterpretation of data. Four copies of the manuscripts should be submitted to:

The Editor
American Journal of Enology and Viticulture
P.O. Box 700
Lockeford, California 95237-0700
USA

All manuscripts mailed from outside the US should be sent by registered mail. The AJEV office hours are 9 a.m. to 5 p.m. Pacific time, Monday through Friday, and the telephone number is 209-727-3439; FAX 209-727-5004.

Please provide the telephone number and telefax number of the corresponding author whenever possible.

Preparation of Manuscript: Manuscripts should be typewritten double-spaced on line-numbered 8 X 11 inch (21.5 X 28 cm) paper with pages numbered. Four copies must be submitted to the Editor. Authors whose primary language is not English should have manuscripts proofread by English-speaking peers before submitting. Tables should be on numbered pages following the Literature Cited section, followed by the legends for figures on a separate numbered page. Two sets of camera-ready figures and four copies should be included (see sections on figures and tables).

Organization of Manuscript: A manuscript
Examples of Literature Citations

**Journal article**


**Paper accepted for publication**


**Book**


**Chapter**


**Thesis**


**Paper presented**


**Proceedings**


**Unpublished data**

These references should not be included in Literature Cited, but should be cited parenthetically in the text showing name, source of data, and year. (V. L. Singleton, unpublished data, 1984) (L. P. Christensen, personal communication, 1989).
When creating composites, match photographs for subject content, background density, and similarity of contrast. Do not combine line drawings and photographs in a composite figure. Photographs in a composite should be mounted on hard cardboard, with the edges in contact; space between photographs will be inserted in printing. Submit two original composite figures or plates for publication and two prints of equivalent quality for review purposes. Black and white illustrations are preferred, but color illustrations may be inserted in printing. Submit two original composite figures, the parts of the composite should be mounted on cardboard in the appropriate positions when the manuscript is submitted.

Submit two originals and four copies of each line drawing or glossy print. Frame graphs and affix index marks to ordinates and abscissae. Avoid too bold lettering, numbers, and lines for coordinate axes and curves.

If line drawings or graphs are to be published as a composite figure, the parts of the composite should be mounted on cardboard in the appropriate positions when the manuscript is submitted.

Tables: Submit tables that are self-explanatory and include enough information so that each table is intelligible without reference to the text or other tables. The title should summarize the information presented in the table without repeating the subheadings. Be sure that the layout of the table presents the data clearly. Subheadings should be brief. Non-standard abbreviations should be explained in footnotes. Footnotes are designated with superscript lower case letters or other appropriate symbols. Ditto marks should never be used.

When only a few values are to be presented, this should be done in the text rather than in a table. Data that are presented in tables should not be repeated in figures.

Cite tables in numeric order in the manuscript. Information presented in a table should agree with that in the text.

Trade Names: The names of manufacturers or suppliers of special materials should be given (including city, state, and zip code). Trade names must be capitalized and followed by ® or ™. In experimentation, a chemical compound should be identified by its common name (if such name exists) or by the chemical name and structural formula.

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 spellings listed in the BATF publication Working List of US Wine Grape Varieties.

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.

Wine or juice yield should be reported as liters per 1000 kg (L/1000 kg) or milliliters per kilogram (mL/kg) (equivalent).

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.

Abbreviations and Symbols: Replacement of certain unwieldy chemical names by abbreviations may occur as a convenience, though only well known abbreviations should be used (e.g., ATP, DNA). Standard 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 in the journal.

Symbols and abbreviations on figures and tables must also conform.

### AJEV Abbreviations and Symbols

<table>
<thead>
<tr>
<th>Term</th>
<th>Abbreviation or Symbol</th>
<th>Term</th>
<th>Abbreviation or Symbol</th>
</tr>
</thead>
<tbody>
<tr>
<td>acetoxy</td>
<td>AcO</td>
<td>dextro (preceding chemical name)</td>
<td>(small cap) D</td>
</tr>
<tr>
<td>acetyl</td>
<td>Ac</td>
<td>dextrotoratory (preceding chemical name)</td>
<td>(italic) d (+)</td>
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<tr>
<td>active ingredient</td>
<td>a.i.</td>
<td>diameter</td>
<td>d</td>
</tr>
<tr>
<td>Adenosine 5' diphosphate (adenosine diphosphate)</td>
<td>ADP</td>
<td>direct current</td>
<td>DC</td>
</tr>
<tr>
<td>Adenosine 5' monophosphate (adenosine monophosphate)</td>
<td>AMP</td>
<td>dissociation constant, negative logarithm of effective dose, 50%</td>
<td>pK, ED50</td>
</tr>
<tr>
<td>Adenosine 5' triphosphate (adenosine triphosphate)</td>
<td>ATP</td>
<td>electromotive force</td>
<td>emf</td>
</tr>
<tr>
<td>alternating current</td>
<td>AC</td>
<td>electron volt</td>
<td>eV</td>
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<tr>
<td>ampere</td>
<td>A</td>
<td>equivalent</td>
<td>equiv.</td>
</tr>
<tr>
<td>and others</td>
<td>(italic) et al.</td>
<td>exponential</td>
<td>exp.</td>
</tr>
<tr>
<td>ante meridiem</td>
<td>a.m.</td>
<td>figure (abbreviate only in parenthesis, tables and legends)</td>
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<td>atmosphere (see also standard atmosphere)</td>
<td>Atm</td>
<td>foot</td>
<td>ft</td>
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<td>average (abbreviate in tables and equations only)</td>
<td>av.</td>
<td>foot-candle</td>
<td>ft-c</td>
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<tr>
<td>°Balling ('Brix preferred)</td>
<td>°B</td>
<td>foot-pound</td>
<td>ft-lb</td>
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<tr>
<td>boiling point</td>
<td>bp</td>
<td>for example (italic)</td>
<td>e.g.</td>
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<td>British thermal unit</td>
<td>btu</td>
<td>freezing point</td>
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<td>°Brix</td>
<td>°Brix</td>
<td>frequency modulation</td>
<td>FM</td>
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<td>gram</td>
<td>g</td>
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<td>°C</td>
<td>gravity (gravitation constant)</td>
<td>(italic) g</td>
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<td>°centigrade</td>
<td>°C</td>
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<td>cm</td>
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<td>coeff.</td>
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<td>conc.</td>
<td>hydrogen ion concentration, negative logarithm of hyperbolic cosecant</td>
<td>pH, csch</td>
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<td>infrared</td>
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<td>mass charge on electron</td>
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<td>month</td>
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<td>nano- ($10^{-9}$)</td>
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<td>Newton</td>
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<td>nicotinamide adenine dinucleotide</td>
<td>NAD</td>
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<tr>
<td>nicotinamide adenine dinucleotide, reduced</td>
<td>NADH</td>
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<td>nicotinamide adenine dinucleotide phosphate (reduced)</td>
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<tr>
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<td>pages</td>
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<td>parts per billion</td>
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<td>parts per million</td>
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<tr>
<td>when applicable, use</td>
<td>mg/L or µL/L$^{-1}$</td>
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<tr>
<td>pascal</td>
<td>Pa</td>
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<tr>
<td>per</td>
<td>/</td>
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<tr>
<td>percent</td>
<td>%</td>
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<td>P</td>
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<td>pico- ($10^{-12}$)</td>
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<td>post meridiem</td>
<td>p.m.</td>
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<tr>
<td>pound (avoirdupois)</td>
<td>lb</td>
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<tr>
<td>pounds per square inch</td>
<td>lb/in$^2$</td>
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<td>probability</td>
<td>(italic) p</td>
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<td>racemic (optical configuration, a mixture of dextro- and levo-)</td>
<td>(small caps) DL</td>
</tr>
<tr>
<td>(preceding chemical name)</td>
<td>$Q_{10}$</td>
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<tr>
<td>rate change of a process with $10^o$ increase</td>
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<tr>
<td>retardation factor (distance unknown factor has traveled relative to a solvent front in chromatography)</td>
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<td>revolutions per minute</td>
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<td>sec</td>
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<tr>
<td>significant at 5% level</td>
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<tr>
<td>significant at 1% level</td>
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<td>sp., spp.</td>
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<td>species nova (only after specific epithet)</td>
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