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Literature reviews are encouraged as being useful to the Society’s members. Reviews should be focused, attempting to synthesize the results and hypotheses within the research area under review. Reviews will be submitted to the most appropriate technical editors for peer review and evaluation. Like original manuscripts, Technical Briefs, and Research Notes, reviews may not be currently submitted elsewhere or be previously published.

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

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If you are submitting a MAC diskette, please use a high-density disk — this being essential for our conversion program.

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Please provide the telephone and telefax numbers and an e-mail address (if available) of the corresponding author.

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Paper presented

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These references should not be included in Literature Cited, but should be cited in brackets in the text showing name, source of data, and year. [V. L. Singleton, unpublished data, 1984][L. P. Christensen, personal communication, 1985].

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Title: The title (in upper and lower case) should reflect the important aspects of the article as concisely as possible, preferably in no more than 100 characters and spaces. Do not use both common and scientific names in the title.

BY-LINE (all caps): List author(s) name(s) centered beneath the title. Authors’ professional titles and current addresses, where the research was conducted, acknowledgments, and submission date should be given in separate paragraphs below the by-line.

Abstract: A one-paragraph abstract stating briefly the objectives and results obtained must be included.

Introduction: Include the general problem involved, reasons for investigation, and prior work.

Materials and Methods: Be sure to describe in adequate detail procedures that have not been fully described in cited publications. Specify conditions or variables whose control influences the experimental results (e.g., for sensory evaluation, use of colored lights or glasses).

Results and Discussion: This section should fully describe results and discuss possible applications.

Conclusions: Summarize the most important results and salient points.

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Citations of books should also include the authors’ names, title of book (first letters capitalized), number of pages or pages cited) edition, publisher, place of publication, and year of publication.

Unpublished data, personal communications,
Figures: When submitting figures, glossy prints should be clear and of high quality. Be certain that all symbols and abbreviations conform to those used by the AJEV. Prints with poor alignments, out-of-focus letters and symbols, and blurred lines are not acceptable. Prints, with the exception of composites, should not be mounted on cardboard.

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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.

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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. A collection number or that of a comparable listing should identify algae and microorganisms referred to in the manuscript.

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 that 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 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 consistencey, 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

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<td>acetoxyl</td>
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<td>acetyl</td>
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<td>active ingredient</td>
<td>a.i.</td>
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<tr>
<td>Adenosine 5’ diphosphate (adenosine diphosphate)</td>
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<td>Adenosine 5’ monophosphate (adenosine monophosphate)</td>
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<td>Adenosine 5’ triphosphate (adenosine triphosphate)</td>
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<td>alternating current</td>
<td>AC</td>
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<td>ampere</td>
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<td>and others (italic)</td>
<td><em>et al.</em></td>
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<td>ante meridiem</td>
<td>a.m.</td>
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<tr>
<td>atmosphere (see also standard atmosphere)</td>
<td>Atm</td>
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<tr>
<td>average (abbreviate in tables and equations only)</td>
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<td>°Balling (°Brix preferred)</td>
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<tr>
<td>boiling point</td>
<td>bp</td>
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<td>British thermal unit</td>
<td>btu</td>
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<td>°Brix</td>
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<td>calorie (gram calorie; see also kilocalorie)</td>
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<td>cosine</td>
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<td>Term</td>
<td>Abbreviation or Symbol</td>
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<td>cotangent</td>
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<td>counts per second</td>
<td>counts/sec</td>
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<td>cubic centimeter</td>
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<td>cultivar (only after specific epithet)</td>
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<td>decibel</td>
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<td>degree (angular)</td>
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<td>o C</td>
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<tr>
<td>degree Fahrenheit</td>
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<td>deoxyribonucleic acid (deoxyribonucleate)</td>
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<td>dextro (preceding chemical name)</td>
<td>(small cap) D</td>
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<td>dextrorotatory (preceding chemical name)</td>
<td>(italic) d (+)</td>
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<td>diameter</td>
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<td>direct current</td>
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<td>dissociation constant, negative logarithm of</td>
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<td>effective dose, 50%</td>
<td>ED_{50}</td>
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<tr>
<td>electromotive force</td>
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<td>electron volt</td>
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<td>ft-lb</td>
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<td>freezing point</td>
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<td>hectare</td>
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<td>hecto- (× 10^{6})</td>
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<td>hectoliter</td>
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<td>high performance liquid chromatography</td>
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<td>hyperbolic cosecant</td>
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<td>infrared</td>
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<td>kilowatt</td>
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<td>Term</td>
<td>Abbreviation or Symbol</td>
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<tr>
<td>ounce (avoirdupois)</td>
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<td>pages</td>
<td>pp</td>
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<td>para- (preceding chemical name)</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&lt;sup&gt;-1&lt;/sup&gt;</td>
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<tr>
<td>peta- (5 x 10&lt;sup&gt;15&lt;/sup&gt;)</td>
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<td>pico- (x 10&lt;sup&gt;-12&lt;/sup&gt;)</td>
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<td>post meridiem</td>
<td>p.m.</td>
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<tr>
<td>pound (avoirdupois)</td>
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<tr>
<td>pounds per square inch</td>
<td>lb/in&lt;sup&gt;2&lt;/sup&gt;</td>
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<tr>
<td>probability</td>
<td>(italic) p</td>
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<tr>
<td>racemic (optical configuration, a mixture of dextro- and levo-) (preceding chemical name)</td>
<td>(small caps) DL</td>
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<td>rate change of a process with 10° increase</td>
<td>Q&lt;sub&gt;10&lt;/sub&gt;</td>
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<tr>
<td>retardation factor (distance unknown factor has traveled relative to a solvent front in chromatography)</td>
<td>R&lt;sub&gt;i&lt;/sub&gt;</td>
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<td>revolutions per minute</td>
<td>rpm</td>
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<td>second (time)</td>
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<td>secondary (preceding chemical name; s subscript (e.g., BA&lt;sub&gt;s&lt;/sub&gt;)</td>
<td>(italic) sec-</td>
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<tr>
<td>significant at 5% level</td>
<td>*</td>
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<td>significant at 1% level</td>
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<td>sin</td>
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<td>species (only after generic name)</td>
<td>sp., spp.</td>
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<td>species nova (only after specific epithet)</td>
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<td>specific gravity</td>
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<td>sp ht</td>
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<td>specific volume</td>
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<td>square</td>
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<td>(italic) K&lt;sub&gt;2&lt;/sub&gt;</td>
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<td>(italic) var.</td>
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<td>(italic) vs.</td>
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<td>weight ratio (weight per weight)</td>
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If special fonts are not available to you, please indicate italic by single underline, small caps by double underline, caps by triple underline, and bold face by wavy underline.

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