

AMERICAN JOURNAL
of
ENOLOGY AND VITICULTURE

VOLUME 58 **2007** NUMBER 3

CONTENTS

Vine Microclimate and Norisoprenoid Concentration in Cabernet Sauvignon Grapes and Wines <i>S.H. Lee, M.J. Seo, M. Riu, J.P. Cotta, D.E. Block, N.K. Dokoozlian, and S.E. Ebeler</i>	291 - 301
Evaluation of Hyperspectral Reflectance Indexes to Detect Grapevine Water Status in Vineyards <i>J.R. Rodríguez-Pérez, D. Riaño, E. Carlisle, S. Ustin, and D.R. Smart</i>	302 - 317
Rapid Determination of Phenolic Components in Red Wines from UV-Visible Spectra and the Method of Partial Least Squares <i>K. Skogerson, M. Downey, M. Mazza, and R. Boulton</i>	318 - 325
<i>Xylella fastidiosa</i> Population Dynamics in Grapevine Genotypes Differing in Susceptibility to Pierce's Disease <i>F.B. Fritschi, H. Lin, and M.A. Walker</i>	326 - 332
Effect of Irrigation Amount and Preharvest Irrigation Cutoff Date on Vine Water Status and Productivity of Danlas Grapevines <i>A. Ezzahouani and L.E. Williams</i>	333 - 340
Reduction of Malic Acid in Wine Using Natural and Genetically Enhanced Microorganisms <i>G.L. Main, R.T. Threlfall, and J.R. Morris</i>	341 - 345
Influence of Cluster Thinning on Phenolic Composition, Resveratrol, and Antioxidant Capacity in Chambourcin Wine <i>A. Prajitna, I.E. Dami, T.E. Steiner, D.C. Ferree, J.C. Scheerens, and S.J. Schwartz</i>	346 - 350
Effect of Pruning on Recovery and Productivity of Cold-Injured Merlot Grapevines <i>M. Keller and L.J. Mills</i>	351 - 357
Development of a Stable Extract for Anthocyanins and Flavonols from Grape Skin <i>M.O. Downey, M. Mazza, and M.P. Krstic</i>	358 - 364
Effect of Macerating Enzymes and Postfermentation Grape-Seed Tannin on the Color of Cynthiana Wines <i>G.L. Main and J.R. Morris</i>	365 - 372
Adhesion and Biofilm Production by Wine Isolates of <i>Brettanomyces bruxellensis</i> <i>C.M. Lucy Joseph, G. Kumar, E. Su, and L.F. Bisson</i>	373 - 378
Survival of Wine Microorganisms in the Bottle during Storage <i>V. Renouf, M.C. Perello, G. de Revel, and A. Lonvaud-Funel</i>	379 - 386
Measurement of Color, Refractive Index, and Turbidity of Red Wines <i>J. Mutanen, J. Rätty, E. Gornov, P. Lehtonen, K.E. Peiponen, and T. Jaaskelainen</i>	387 - 392

continued next page

Research Notes

- Rapid and Nondestructive Estimation of Leaf Area on Field-Grown Concord
(*Vitis labruscana*) Grapevines
P.E. Blom and J.M. Tarara **393 - 397**
- Potential Plant Reservoirs for *Xylella fastidiosa* in South Texas
L.A. McGaha, B. Jackson, B. Bextine, D. McCullough, and L. Morano **398 - 401**
- Effects of Chilling and Garlic Extract on Bud Dormancy Release in Cabernet
Sauvignon Grapevine Cuttings
*R. Vasconcelos Botelho, A. Pozzobom Pavanello, E.J. Paioli Pires,
M. Monteiro Terra, and M.M. Lopes Müller* **402 - 404**

Technical Brief

- Quantification of Hen's Egg White Lysozyme in Wine by an Improved HPLC-FLD
Analytical Method
C. Riponi, N. Natali, and F. Chinnici **405 - 409**

Abstracts

- Abstracts from Presentations at the ASEV 58th Annual Meeting
20–21 June 2007, Reno, Nevada **410A - 419A**