

# AMERICAN JOURNAL *of* ENOLOGY AND VITICULTURE

VOLUME 62 **2011** NUMBER 1

## CONTENTS

Analysis of Volatile Organic Sulfur Compounds in Wine Using Headspace Solid-Phase Microextraction Gas Chromatography with Sulfur Chemiluminescence Detection <i>J. Herszage and S.E. Ebeler</i> .....	1 - 8
Effects of Irrigation and Crop Load on Leaf Gas Exchange and Fruit Composition in Red Winegrapes Grown on a Loamy Sand <i>P. Bowen, C. Bogdanoff, K. Usher, B. Estergaard, and M. Watson</i> .....	9 - 22
Powdery Mildew Severity as a Function of Canopy Density: Associated Impacts on Sunlight Penetration and Spray Coverage <i>C.N. Austin, G.G. Grove, J.M. Meyers, and W.F. Wilcox</i> .....	23 - 31
Impact of Shoot Thinning and Harvest Date on Yield Components, Fruit Composition, and Wine Quality of Marechal Foch <i>Q. Sun, G. Sacks, S. Lerch, and J.E. Vanden Heuvel</i> .....	32 - 41
Effect of Methyl Bromide Alternatives on Plant Parasitic Nematodes and Grape Yield under Vineyard Replant Conditions <i>J.A. Cabrera, D. Wang, S.M. Schneider, and B.D. Hanson</i> .....	42 - 48
Comparative Study of Texture Properties, Color Characteristics, and Chemical Composition of Ten White Table-Grape Varieties <i>L. Rolle, S. Giacosa, V. Gerbi, and V. Novello</i> .....	49 - 56
Effects of Irrigation Volume and Nitrogen Fertilization on Redglobe and Michele Palieri Table-Grape Cultivars <i>A. Baiano, E. La Notte, A. Coletta, C. Terracone, and D. Antonacci</i> .....	57 - 65
Population Dynamics of <i>Saccharomyces cerevisiae</i> during Spontaneous Fermentation at a British Columbia Winery <i>B. Hall, D.M. Durall, and G. Stanley</i> .....	66 - 72
Electronic Nose Evaluation of the Effects of Canopy Side on Cabernet franc ( <i>Vitis vinifera</i> L.) Grape and Wine Volatiles <i>Y.S. Devarajan, B.W. Zoecklein, K. Mallikarjunan, and D.M. Gardner</i> .....	73 - 80
Electronic Nose Analysis of Cabernet Sauvignon ( <i>Vitis vinifera</i> L.) Grape and Wine Volatile Differences during Cold Soak and Postfermentation <i>D.M. Gardner, B.W. Zoecklein, and K. Mallikarjunan</i> .....	81 - 90
Influence of Bunch Position in the Canopy on Berry Epicuticular Wax during Ripening and on Weight Loss during Postharvest Dehydration <i>M. Muganu, A. Bellincontro, F.E. Barnaba, M. Paolucci, C. Bignami, G. Gambellini, and F. Mencarelli</i> .....	91 - 98

*continued next page*

$\beta$ -Glucosidase Activity and <i>bgl</i> Gene Expression of <i>Oenococcus oeni</i> Strains in Model Media and Cabernet Sauvignon Wine <i>N. Olguín, J.O. Alegret, A. Bordons, and C. Reguant</i> .....	99 - 105
--	----------

Short Exposure to Sublethal Heat Shock Facilitates Dormancy Release in Grapevines <i>T. Halaly, B. Zion, A. Arbel, R. Regev, M. Barak, and E. Or</i> .....	106 - 112
---	-----------

### Research Notes

Pollination Dynamics in <i>Vitis vinifera</i> L. <i>A.F. Muñoz-Rodríguez, R. Tormo, and M.I. Silva</i> .....	113 - 117
---	-----------

Aerial Root Formation on Winegrape Cultivars after Spring 2007 Freeze Events <i>E.T. Stafne and J.A. Puckette</i> .....	118 - 121
--	-----------

2-Phenylethyl Acetate Formation by Immobilized Cells of <i>Hanseniaspora vineae</i> in Sequential Mixed Fermentations <i>F. Viana, P. Taillandier, S. Vallés, P. Strehaiano, and P. Manzanares</i> .....	122 - 126
--	-----------

### Technical Briefs

Differences in the Extraction of Volatile Compounds from Oak Chips in Wine and Model Solutions <i>P. Rodríguez-Rodríguez and E. Gómez-Plaza</i> .....	127 - 132
---	-----------

A Simple Microplate Assay to Quantify Nonstructural Carbohydrates of Grapevine Tissues <i>E.J. Edwards, A.F. Downie, and P.R. Clingeleffer</i> .....	133 - 137
--	-----------