Analysis of Volatile Organic Sulfur Compounds in Wine Using Headspace Solid-Phase Microextraction Gas Chromatography with Sulfur Chemiluminescence Detection
   J. Herszage and S.E. Ebeler .................................................. 1 - 8

Effects of Irrigation and Crop Load on Leaf Gas Exchange and Fruit Composition in Red Winegrapes Grown on a Loamy Sand

Powdery Mildew Severity as a Function of Canopy Density: Associated Impacts on Sunlight Penetration and Spray Coverage
   C.N. Austin, G.G. Grove, J.M. Meyers, and W.F. Wilcox ................................ 23 - 31

Impact of Shoot Thinning and Harvest Date on Yield Components, Fruit Composition, and Wine Quality of Marechal Foch
   Q. Sun, G. Sacks, S. Lerch, and J.E. Vanden Heuvel ..................................... 32 - 41

Effect of Methyl Bromide Alternatives on Plant Parasitic Nematodes and Grape Yield under Vineyard Replant Conditions
   J.A. Cabrera, D. Wang, S.M. Schneider, and B.D. Hanson .................................. 42 - 48

Comparative Study of Texture Properties, Color Characteristics, and Chemical Composition of Ten White Table-Grape Varieties
   L. Rolle, S. Giacosa, V. Gerbi, and V. Novello ............................................. 49 - 56

Effects of Irrigation Volume and Nitrogen Fertilization on Redglobe and Michele Palieri Table-Grape Cultivars
   A. Baiano, E. La Notte, A. Coletta, C. Terraccone, and D. Antonacci ..................... 57 - 65

Population Dynamics of Saccharomyces cerevisiae during Spontaneous Fermentation at a British Columbia Winery
   B. Hall, D.M. Durall, and G. Stanley .................................................. 66 - 72

Electronic Nose Evaluation of the Effects of Canopy Side on Cabernet franc (Vitis vinifera L.) Grape and Wine Volatiles
   Y.S. Devarajan, B.W. Zoecklein, K. Mallikarjunan, and D.M. Gardner ...................... 73 - 80

Electronic Nose Analysis of Cabernet Sauvignon (Vitis vinifera L.) Grape and Wine Volatile Differences during Cold Soak and Postfermentation
   D.M. Gardner, B.W. Zoecklein, and K. Mallikarjunan .................................................. 81 - 90

Influence of Bunch Position in the Canopy on Berry Epicuticular Wax during Ripening and on Weight Loss during Postharvest Dehydration
   M. Muganu, A. Bellincontro, F.E. Barnaba, M. Paolocci, C. Bignami, G. Gambellini, and F. Mencarelli .................................................. 91 - 98
β-Glucosidase Activity and bgl Gene Expression of Oenococcus oeni Strains in Model Media and Cabernet Sauvignon Wine
N. Olguín, J.O. Alegret, A. Bordons, and C. Reguant ................................. 99 - 105

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

Research Notes

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

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

2-Phenylethyl Acetate Formation by Immobilized Cells of Hanseniaspora vineae in Sequential Mixed Fermentations

Technical Briefs

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

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