

AMERICAN JOURNAL *of* ENOLOGY AND VITICULTURE

VOLUME 68 **2017** NUMBER 3

CONTENTS

Research Articles

- Effect of Commercial-Scale Filtration on Sensory and Colloidal Properties of Red Wines over 18 Months Bottle Aging
J.M. McRae, A. Mierczynska-Vasilev, A. Soden, A.M. Barker, M.P. Day, and P.A. Smith **263 - 274**
- ABA Application during Flowering and Fruit Set Reduces Berry Number and Improves Cluster Uniformity
K. Padmalatha, H. Weksler, A. Mugzach, A.K. Acheampong, C. Zheng, T. Halaly-Basha, and E. Or **275 - 282**
- Microvine*: A New Model to Study Grapevine Growth and Developmental Patterns and their Responses to Elevated Temperature
N. Luchaire, M. Rienh, C. Romieu, A. Nehe, R. Chatbanyong, C. Houel, A. Ageorges, Y. Gibon, O. Turc, B. Muller, L. Torregrosa, and A. Pellegrino **283 - 292**
- Irrigation Strategies Impact Baco noir Grapevines in Ontario. I. Vine Physiology, Vine Size, and Yield Components
G. Balint and A.G. Reynolds **293 - 309**
- Irrigation Strategies Impact Baco noir Grapevines in Ontario. II. Fruit Composition and Wine Sensory Analysis
G. Balint and A.G. Reynolds **310 - 324**
- Leaf Removal and Cluster Thinning Efficiencies Are Highly Modulated by Environmental Conditions in Cool Climate Viticulture
T. Frioni, S. Zhuang, A. Palliotti, P. Sivilotti, R. Falchi, and P. Sabbatini **325 - 335**
- Assessment of Mycotoxins in *Vitis vinifera* Wines of the Southeastern United States
S.L. Bolton, T. Mitchell, P.M. Brannen, and A.E. Glenn **336 - 343**
- Impact of Grape Maturity and Ethanol Concentration on Sensory Properties of Washington State Merlot Wines
E. Sherman, D.R. Greenwood, S.G. Villas-Boás, H. Heymann, and J.F. Harbertson **344 - 356**

continued next page

Linking Sensory Properties and Chemical Composition of <i>Vitis vinifera</i> cv. Cabernet Sauvignon Grape Berries to Wine <i>J. Niimi, P.K. Boss, D. Jeffery, and S.E.P. Bastian</i>	357 - 368
Spatial Variation of Winegrape Yield and Berry Composition and their Relationships to Spatiotemporal Distribution of Soil Water Content <i>T. Li, X. Hao, S. Kang, and D. Leng</i>	369 - 377
Modeling of the Fermentation Behavior of <i>Starmerella bacillaris</i> <i>K. Rantsiou, V. Englezos, F. Torchio, P-A. Risse, F. Cravero, V. Gerbi, L. Rolle, and L. Cocolin</i>	378 - 385
Research Notes	
Technical Feasibility of Glucose Oxidase as a Prefermentation Treatment for Lowering the Alcoholic Degree of Red Wine <i>P. Valencia, K. Espinoza, C. Ramirez, W. Franco, and A. Urtubia</i>	386 - 389
Location Effects on the Aromatic Composition of Monovarietal cv. Carignan Wines <i>C. Úbeda, R. del Barrio-Galán, Á. Peña-Neira, M. Medel-Marabolí, and E. Durán-Guerrero</i>	390 - 399