

CONTENTS

Research Articles

- Effects of Berry Maturity and Wine Alcohol on Phenolic Content during Winemaking and Aging
C.P. Merrell, R.C. Larsen, and J.F. Harbertson **1 - 11**
- Comparison of Rate-All-That-Apply and Descriptive Analysis for the Sensory Profiling of Wine
L. Danner, A.M. Crump, A. Croker, J.M. Gambetta, T.E. Johnson, and S.E.P. Bastian **12 - 21**
- Reduction of Red Wine Astringency Perception Using Vegetable Protein Fining Agents
W. Kang, J. Niimi, and S.E.P. Bastian **22 - 31**
- Shiraz (*Vitis vinifera* L.) Berry and Wine Sensory Profiles and Composition Are Modulated by Rootstocks
S.M. Olarte Mantilla, C. Collins, P.G. Iland, C.M. Kidman, R. Ristic, P.K. Boss, C. Jordans, and S.E.P. Bastian **32 - 44**
- Nitrogen Requirements of Pinot noir Based on Growth Parameters, Must Composition, and Fermentation Behavior
R.P. Schreiner, J. Osborne, and P.A. Skinkis **45 - 58**
- Physiological and Enological Implications of Postveraison Trimming in an Organically-Managed Sangiovese Vineyard
P. Tessarin, G.P. Parpinello, and A.D. Rombolà **59 - 69**
- Virus Distribution and Seasonal Changes of Grapevine Leafroll-Associated Viruses
F. Osman, D. Golino, E. Hodzic, and A. Rowhani **70 - 76**
- Impact of Amigo Oil and KDL on Grapevine Postbudburst Freeze Damage, Yield Components, and Fruit and Wine Composition
M. Centinari, D.M. Gardner, D.E. Smith, and M.S. Smith **77 - 88**

CONTENTS *continued*

Research Notes

Release of Biologically Active Peptides from Grape Juice by <i>Oenococcus oeni</i> Isolated from Argentine Wine <i>M.G. Stivala, G.R. Apud, and P. Aredes-Fernández</i>	89 - 93
Response of Grapevine Rootstocks to Soil Inocula from Different Sources <i>T.C. Holland, M.M. Hart, C. Bogdanoff, and P. Bowen.</i>	94 - 100
<i>Erratum</i>	101