

CONTENTS

Research Articles

- Selection of Indigenous *Saccharomyces cerevisiae* Strains for Winemaking in Northwest China
L. Feng, H. Jia, J. Wang, Y. Qin, Y. Liu, and Y. Song **115 - 126**
- Yeast Assimilable Nitrogen Optimization for Cool-Climate Riesling
C.M. Tahim and A.K. Mansfield **127 - 138**
- Economic Benefits from Virus Screening: A Case Study of Grapevine Leafroll in the North Coast of California
K.B. Fuller, J.M. Alston, and D.A. Golino **139 - 146**
- Grape Solids: Lipid Composition and Role during Alcoholic Fermentation under Enological Conditions
E. Casalta, J-M. Salmon, C. Picou, and J-M. Sablayrolles **147 - 154**
- Temperature and Glycerol Formation: A Proposal to Explain the Causal Relationship Based on Glycolytic Enzyme Activities
C. Buyukkileci, A. Batur, A.O. Buyukkileci, and H. Hamamci **155 - 161**
- Predicting the Impact of Red Winemaking Practices Using a Reactor Engineering Model
K.V. Miller, A. Oberholster, and D.E. Block **162 - 168**
- Production of Fatty Acids during Alcoholic Wine Fermentation under Selected Temperature and Aeration Conditions
S. Restrepo, L. Espinoza, A. Ceballos, and A. Urtubia **169 - 176**
- The Pecuniary and Nonpecuniary Costs of Powdery Mildew and the Potential Value of Resistant Grape Varieties in California
O. Sambucci, J.M. Alston, K.B. Fuller, and J. Lusk **177 - 187**
- Effects of Variable Rate Nitrogen Application on cv. Barbera Performance: Yield and Grape Composition
M. Gatti, C. Squeri, A. Garavani, T. Frioni, P. Dosso, I. Diti, and S. Poni **188 - 200**

CONTENTS *continued*

Research Notes

- Elimination of Suspended Cell Wall Material in Musts Improves the Phenolic Content and Color of Red Wines
*A. Osete-Alcaraz, A.B. Bautista-Ortín, A. Ortega-Regules, and E. Gómez-Plaza***201 - 204**
- Dynamic Viscosity Levels of Dry Red and White Wines and Determination of Perceived Viscosity Difference Thresholds
*L. Danner, J. Niimi, Y. Wang, M. Kustos, R.A. Muhlack, and S.E.P. Bastian***205 - 211**
- Identification and Frequencies of Endophytic Microbes within Healthy Grape Berries
*M.E. Hall and W.F. Wilcox***212 - 219**