

CONTENTS

Review Article

- Organic and Biodynamic Viticulture Affect Biodiversity and Properties of Vine and Wine:
A Systematic Quantitative Review
J. Döring, C. Collins, M. Frisch, and R. Kauer **221 - 242**

Research Articles

- Elimination of the Crown Gall Pathogen, *Agrobacterium vitis*, from Systemically
Infected Grapevines by Tissue Culture
L.M. Yepes, T. Burr, C. Reid, and M. Fuchs **243- 248**
- Efficacy of Ozone against Different Strains of *Brettanomyces bruxellensis* on
Winegrapes Postharvest and Impact on Wine Composition
*V. Englezos, K. Rantsiou, F. Torchio, M. Pollon, S. Giacosa, S. Río Segade,
V. Gerbi, L. Rolle, and L. Cocolin* **249 - 258**
- Malic Acid as a Potential Marker for the Aroma Compounds of Amarone Winegrape
Varieties in Withering
C. D'Onofrio, A. Bellincontro, D. Accordini, and F. Mencarelli **259 - 266**
- Managing Grapevine Trunk Diseases in California's Southern San Joaquin Valley
K. Baumgartner, V. Hillis, M. Lubell, M. Norton, and J. Kaplan **267 - 276**
- Effects of Sunlight Exposure on Flavonol Content and Wine Sensory of the
White Winegrape Grechetto Gentile
G. Allegro, C. Pastore, G. Valentini, and I. Filippetti **277 - 285**
- Impact of Fruit Zone Sunlight Exposure on Ripening Profiles of Cold Climate
Interspecific Hybrid Winegrapes
J. Riesterer-Loper, B.A. Workmaster, and A. Atucha **286 - 296**
- Preveraison Leaf Removal Changes Fruit Zone Microclimate and Phenolics in
Cold Climate Interspecific Hybrid Grapes Grown under Cool Climate Conditions
J. Scharfetter, B.A. Workmaster, and A. Atucha **297 - 307**
- Impacts of Early Leaf Removal and Cluster Thinning on Grüner Veltliner Production,
Fruit Composition, and Vine Health
M.S. Smith and M. Centinari **308 - 317**

CONTENTS *continued*

| | |
|--|-----------|
| Influence of Nitrogen Content on Grape Non- <i>Saccharomyces</i> Glycosidic Activities <i>J.J. Mateo Tolosa</i> | 318 - 322 |
| Cabernet Sauvignon Aging Stability Altered by Microoxygenation <i>A. Gambuti, L. Picariello, L. Moio, and A.L. Waterhouse.</i> | 323 - 331 |
| <i>Technical Brief</i> | |
| Effects of High Temperatures on the Efficacy of Potassium Polyaspartate for Tartaric Stabilization in Wines <i>V. Canuti, S. Cappelli, M. Picchi, B. Zanoni, and P. Domizio.</i> | 332 - 337 |