

Supplemental Data for:

Norton EL, Sacks GL and Talbert JN. 2020. Nonlinear behavior of protein and tannin in wine produced by cofermentation of an interspecific hybrid (*Vitis* spp.) and *vinifera* cultivar. Am J Enol Vitic 71:26-32. doi: 10.5344/ajev.2019.19032.

Supplemental Table 1 Tannin concentrations for year 1 (Y1). Cofermentation (CF) measurements are shown for both fermentation replicates (F1 and F2, respectively). Measurements expressed as mg/L epicatechin equivalents. PF, postfermentation blending; stdev, standard deviation.

Sample Ratio		CF-Y1 F1		CF-Y1 F2		PF-Y1		Predicted
Marquette (%)	Cabernet Sauvignon (%)	mg/L	stdev	mg/L	stdev	mg/L	stdev	mg/L
100	0	383	33	564	4	474	128	474
90	10	546	156	495	9	501	85	619
75	25	701	20	610	7	788	27	836
50	50	1027	49	1084	18	1142	20	1198
0	100	1796	27	2048	94	1922	178	1922

Supplemental Table 2 Tannin concentrations for year 2 (Y2). Cofermentation (CF) measurements are shown for all fermentation replicates (F1, F2, and F3). Measurements expressed as mg/L epicatechin equivalents. PF, postfermentation blending; stdev, standard deviation.
*For CF-Y2 F3, only two replicates were performed due to insufficient grape material.

Sample Ratio		CF-Y2 F1		CF-Y2 F2		CF-Y2 F3		PF-Y2		Predicted
Marquette (%)	Cabernet Sauvignon (%)	mg/L	stdev	mg/L	stdev	mg/L	stdev	mg/L	stdev	mg/L
100	0	336	2	406	34	331	38	358	42	358
90	10	458	60	404	46	374	89	607	22	549
75	25	777	22	780	65	719	55	874	58	836
60	40	1148	34	1065	26	1248	17	1104	29	1123
50	50	1279	22	1116	22	1563	2	1294	10	1314
40	60	1568	34	1572	5	*	*	1529	41	1505
0	100	2334	81	2206	34	*	*	2270	91	2270

Supplemental Table 3 Protein concentrations for year 1 (Y1). Cofermentation (CF) measurements are shown for both fermentation (F1 and F2, respectively) replicates (R1 and R2, respectively). PF, postfermentation blending; stdev, standard deviation.

Sample Ratio		CF-Y1 F1		CF-Y1 F2		PF-Y1 R1		PF-Y1 R2		Predicted
Marquette (%)	Cabernet Sauvignon (%)	mg/L	stdev	mg/L	stdev	mg/L	stdev	mg/L	stdev	mg/L
100	0	13.7	1.4	10.3	0.8	12.1	1.3	12.6	1.0	12.2
90	10	7.8	1.6	8.4	0.5	7.2	0.8	6.2	0.7	11.4
75	25	7.4	0.7	6.3	0.8	5.3	0.9	4.6	0.7	10.2
50	50	4.8	0.7	4.6	0.6	4.5	0.8	4.0	0.6	8.2
0	100	4.2	1.3	4.3	0.6	4.5	0.9	4.1	0.6	4.3

Supplemental Table 4 Protein concentrations for year 2 (Y2). Cofermentation (CF) measurements are shown for all fermentation (F1, F2, and F3) replicates (R1 and R2, respectively). PF, postfermentation blending; stdev, standard deviation.

Sample Ratio		CF-Y2 F1		CF-Y2 F2		CF-Y2 F3		PF-Y2 R1		PF-Y2 R2		Predicted
Marquette (% Mq)	Cabernet Sauvignon (% CS)	mg/L	stdev	mg/L	stdev	mg/L	stdev	mg/L	stdev	mg/L	stdev	mg/L
100	0	20.4	1.4	14.1	1.3	22.4	1.9	23.4	9.3	18.5	2.0	19.8
90	10	13.2	0.7	10.1	1.1	20.1	2.3	15.3	2.1	16.5	2.6	18.3
75	25	7.9	0.9	6.2	0.8	8.7	1.7	11.9	1.5	10.6	1.0	16.1
60	40	6.5	1.1	4.6	0.5	6.9	0.9	11.3	0.6	7.7	0.2	13.9
50	50	5.0	0.4	4.4	0.6	6.5	0.6	10.1	2.0	7.4	0.9	12.4
40	60	6.6	1.1	4.5	0.5			8.0	1.1	8.0	0.8	11.0
0	100	5.0	0.4	3.9	0.5			5.9	1.0	5.6	0.2	5.1