

Supplemental Data for:

Sacks GL, Howe PA, Standing M and Danilewicz JC. 2020.

Free, bound, and total sulfur dioxide (SO₂) during oxidation of wines. Am J Enol Vitic 71:266-277. doi: 10.5344/ajev.2020.19083.

Supplemental Table 1 - Free, bound, and total SO₂ in wines during storage experiments.

Wine	Days post-bottling	Packaging	Hi temp?	Total SO ₂ Rep A	Free SO ₂ Rep A	Total SO ₂ Rep B	Free SO ₂ Rep B	Total SO ₂ Rep C	Free SO ₂ Rep C	Avg Total SO ₂	Avg Free SO ₂	Avg Bound SO ₂
CS	156	O	N	73	26	75	28	76	27	75	27	48
CS	163	O	N	73	29	73	29	73	29	73	29	44
CS	170	O	N	78	29	78	30	79	29	78	29	49
CS	212	O	N	64	21	65	22	64	22	64	22	43
CS	219	O	N	65	23	67	23	66	23	66	23	43
CS	226	O	N	63	21	64	21	64	21	64	21	43
CS	233	O	N	62	19	62	20	61	20	62	20	42
CS	240	O	N	59	19	61	20	61	20	60	20	41
CS	247	O	N	61	21	62	21	61	21	61	21	40
CS	254	O	N	56	19	56	19	56	19	56	19	37
CS	261	O	N	56	18	57	18	58	18	57	18	39
CS	268	O	N	55	16	57	17	58	17	57	17	40
CS	275	O	N	56	17	58	18	57	18	57	18	39
CS	282	O	N	53	15	55	16	56	16	55	16	39
CS	289	O	N	56	15	57	16	58	16	57	16	41
CS	296	O	N	51	14	51	14	52	14	51	14	37
CS	303	O	N	50	14	51	14	51	14	51	14	37
CS	310	O	N	45	12	47	13	47	13	46	13	34
CS	324	O	N	42	12	45	13	45	13	44	13	31
CS	331	O	N	39	11	42	12	42	12	41	12	29
CS	338	O	N	45	11	47	12	46	11	46	11	35
CS	345	O	N	42	10	43	11	43	11	43	11	32
CS	352	O	N	38	10	41	11	41	11	40	11	29
CS	359	O	N	40	9	41	10	42	10	41	10	31
CS	366	O	N	35	9	39	9	39	9	38	9	29
CS	373	O	N	35	9	38	10	37	10	37	10	27
CS	387	O	N	33	8	36	8	35	8	35	8	27
CS	394	O	N	34	7	36	8	37	8	36	8	28
CS	9	K	Y	103	47					103	47	56
CS	23	K	Y	90	34					90	34	56
CS	29	K	Y	73	26					73	26	47
CS	37	K	Y	72	25					72	25	47
CS	41	K	Y	63	22					63	22	41
CS	58	K	Y	47	13					47	13	34
CS	65	K	Y	40	10					40	10	30
CS	72	K	Y	35	6					35	6	29
CS	79	K	Y	29	6					29	6	23
CS	85	K	Y	24	4					24	4	20
CS	93	K	Y	19	1					19	1	18
CS	100	K	Y	13	0					13	0	13
CS	107	K	Y	8	0					8	0	8
CS	114	K	Y	5	0					5	0	5
CS	121	K	Y	0	0					0	0	0
CS	135	K	Y	2	0					2	0	2
CS	142	K	Y	1	0					1	0	1
CS	149	K	Y	2	0					2	0	2
CS	156	K	Y	2	0					2	0	2
CS	163	K	Y	2	0					2	0	2
CS	170	K	Y	3	0					3	0	3
CS	212	K	Y	0	0					0	0	0
CS	9	L	Y	102	44					102	44	58
CS	23	L	Y	87	33					87	33	54
CS	29	L	Y	101	37					101	37	64
CS	37	L	Y	67	25					67	25	42
CS	41	L	Y	65	22					65	22	43
CS	58	L	Y	49	13					49	13	36
CS	65	L	Y	42	11					42	11	31
CS	72	L	Y	36	7					36	7	29
CS	79	L	Y	31	7					31	7	24
CS	85	L	Y	26	4					26	4	22
CS	93	L	Y	20	1					20	1	19
CS	100	L	Y	14	1					14	1	13
CS	107	L	Y	9	0					9	0	9
CS	114	L	Y	6	0					6	0	6
CS	121	L	Y	0	0					0	0	0
CS	135	L	Y	2	0					2	0	2
CS	142	L	Y	1	0					1	0	1
CS	149	L	Y	1	0					1	0	1
CS	156	L	Y	2	0					2	0	2
CS	163	L	Y	2	0					2	0	2
CS	170	L	Y	2	0					2	0	2
CS	212	L	Y	0	0					0	0	0
CS	219	L	Y	0	0					0	0	0
CS	9	M	Y	101	44					101	44	57
CS	23	M	Y	87	32					87	32	55
CS	29	M	Y	74	25					74	25	49
CS	37	M	Y	68	23					68	23	45
CS	41	M	Y	62	22					62	22	40
CS	58	M	Y	45	11					45	11	34
CS	65	M	Y	37	8					37	8	29
CS	72	M	Y	31	4					31	4	27
CS	79	M	Y	24	4					24	4	20
CS	85	M	Y	18	2					18	2	16
CS	93	M	Y	12	0					12	0	12
CS	100	M	Y	8	0					8	0	8
CS	107	M	Y	3	0					3	0	3
CS	114	M	Y	0	0					0	0	0
CS	121	M	Y	0	0					0	0	0
CS	135	M	Y	2	0					2	0	2
CS	142	M	Y	1	0					1	0	1
CS	149	M	Y	2	0					2	0	2
CS	156	M	Y	1	0					1	0	1

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Supplemental Table 1 - Free, bound, and total SO₂ in wines during storage experiments.

Wine	Days post-bottling	Packaging	Hi temp?	Total SO ₂ Rep A	Free SO ₂ Rep A	Total SO ₂ Rep B	Free SO ₂ Rep B	Total SO ₂ Rep C	Free SO ₂ Rep C	Avg Total SO ₂	Avg Free SO ₂	Avg Bound SO ₂
CS	163	M	Y	2	0					2	0	2
CS	170	M	Y	2	0					2	0	2
CS	9	N	Y	104	46					104	46	58
CS	23	N	Y	84	32					84	32	52
CS	29	N	Y	94	35					94	35	59
CS	37	N	Y	88	35					88	35	53
CS	41	N	Y	84	34					84	34	50
CS	58	N	Y	75	27					75	27	48
CS	65	N	Y	73	27					73	27	46
CS	72	N	Y	69	22					69	22	47
CS	79	N	Y	66	25					66	25	41
CS	85	N	Y	66	23					66	23	43
CS	93	N	Y	60	18					60	18	42
CS	100	N	Y	62	20					62	20	42
CS	107	N	Y	55	15					55	15	40
CS	114	N	Y	50	13					50	13	37
CS	121	N	Y	52	12					52	12	40
CS	135	N	Y	41	12					41	12	29
CS	142	N	Y	39	10					39	10	29
CS	149	N	Y	38	9					38	9	29
CS	156	N	Y	33	7					33	7	26
CS	163	N	Y	31	7					31	7	24
CS	170	N	Y	33	7					33	7	26
CS	212	N	Y	15	1					15	1	14
CS	219	N	Y	16	2					16	2	14
CS	226	N	Y	13	1					13	1	12
CS	233	N	Y	11	1					11	1	10
CS	240	N	Y	10	1					10	1	9
CS	247	N	Y	9	1					9	1	8
CS	254	N	Y	9	0					9	0	9
CS	261	N	Y	7	0					7	0	7
CS	268	N	Y	6	0					6	0	6
CS	275	N	Y	5	0					5	0	5
CS	282	N	Y	5	0					5	0	5
CS	289	N	Y	0	0					0	0	0
CS	296	N	Y	0	0					0	0	0
CS	9	O	Y	102	44					102	44	58
CS	23	O	Y	95	37					95	37	58
CS	29	O	Y	90	34					90	34	56
CS	37	O	Y	84	34					84	34	50
CS	41	O	Y	85	33					85	33	52
CS	58	O	Y	75	26					75	26	49
CS	65	O	Y	71	26					71	26	45
CS	72	O	Y	62	22					62	22	40
CS	79	O	Y	65	26					65	26	39
CS	85	O	Y	66	24					66	24	42
CS	93	O	Y	63	19					63	19	44
CS	100	O	Y	64	20					64	20	44
CS	107	O	Y	56	16					56	16	40
CS	114	O	Y	50	13					50	13	37
CS	121	O	Y	52	13					52	13	39
CS	135	O	Y	45	13					45	13	32
CS	142	O	Y	41	10					41	10	31
CS	149	O	Y	39	10					39	10	29
CS	156	O	Y	35	8					35	8	27
CS	163	O	Y	33	8					33	8	25
CS	170	O	Y	36	8					36	8	28
CS	212	O	Y	20	2					20	2	18
CS	219	O	Y	20	3					20	3	17
CS	226	O	Y	17	2					17	2	15
CS	233	O	Y	15	2					15	2	13
CS	240	O	Y	13	2					13	2	11
CS	247	O	Y	12	1					12	1	11
CS	254	O	Y	11	1					11	1	10
CS	261	O	Y	9	1					9	1	8
CS	268	O	Y	8	0					8	0	8
CS	275	O	Y	8	0					8	0	8
CS	282	O	Y	6	0					6	0	6
CS	289	O	Y	7	0					7	0	7
CS	296	O	Y	5	0					5	0	5
CS	303	O	Y	5	0					5	0	5
CS	310	O	Y	2	0					2	0	2
CS	324	O	Y	2	0					2	0	2
CS	331	O	Y	3	1					3	1	2
CS	338	O	Y	3	0					3	0	3
CS	345	O	Y	2	0					2	0	2
CS	352	O	Y	0	0					0	0	0
CS	359	O	Y	0	0					0	0	0
CS	366	O	Y	0	0					0	0	0
CS	373	O	Y	0	0					0	0	0
CS	387	O	Y	0	0					0	0	0
CS	394	O	Y	0	0					0	0	0
Merlot	5	A	N	133	52	131	52	133	52	132	52	80
Merlot	9	A	N	128	52	128	52	128	52	128	52	76
Merlot	16	A	N	122	47	122	47	122	47	122	47	75
Merlot	23	A	N	119	43	118	43	118	43	118	43	75
Merlot	30	A	N	117	44	116	44	104	35	112	41	71
Merlot	36	A	N	122	47	124	47	125	47	124	47	77
Merlot	42	A	N	119	43	115	45	115	46	116	45	72
Merlot	51	A	N	114	43	116	43	116	43	115	43	72

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Merlot	211	D	N	82	26	86	28	4	0	57	18	39
Merlot	218	D	N	81	25	85	27	2	0	56	17	39
Merlot	225	D	N	89	25	94	26	4	0	62	17	45
Merlot	240	D	N	71	21	72	22	0	0	48	14	33
Merlot	247	D	N	74	22	78	24	0	0	51	15	35
Merlot	254	D	N	70	21	57	22	0	0	42	14	28
Merlot	261	D	N	67	19	74	20	0	0	47	13	34
Merlot	268	D	N	62	18	66	19	0	0	43	12	30
Merlot	275	D	N	68	20	71	21	0	0	46	14	33
Merlot	282	D	N	61	17	66	19	0	0	42	12	30
Merlot	289	D	N	62	17	67	18	0	0	43	12	31
Merlot	296	D	N	60	16	53	17	0	0	38	11	27
Merlot	303	D	N	61	16	64	17	4	0	43	11	32
Merlot	310	D	N	50	11	50	11	58	14	53	12	41
Merlot	317	D	N	61	14	65	16	3	0	43	10	33
Merlot	324	D	N	57	13	58	15	3	0	39	9	30
Merlot	5	A	Y	137	53	136	53			137	53	84
Merlot	9	A	Y	128	52	126	51			127	52	76
Merlot	16	A	Y	120	47	119	45			120	46	74
Merlot	23	A	Y	114	41	112	40			113	41	73
Merlot	30	A	Y	110	38	118	41			114	40	75
Merlot	36	A	Y	111	40	107	39			109	40	70
Merlot	42	A	Y	106	38	101	36			104	37	67
Merlot	51	A	Y	99	35	97	34			98	35	64
Merlot	58	A	Y	94	33	91	32			93	33	60
Merlot	65	A	Y	91	29	86	28			89	29	60
Merlot	69	A	Y	98	27	85	27			92	27	65
Merlot	86	A	Y	80	25	78	25			79	25	54
Merlot	93	A	Y	74	24	73	23			74	24	50
Merlot	100	A	Y	75	21	73	21			74	21	53
Merlot	107	A	Y	74	21	72	21			73	21	52
Merlot	114	A	Y	71	21	69	21			70	21	49
Merlot	121	A	Y	67	19	65	19			66	19	47
Merlot	128	A	Y	58	14	56	14			57	14	43
Merlot	135	A	Y	58	14	53	13			56	14	42
Merlot	142	A	Y	53	11	50	11			52	11	41
Merlot	149	A	Y	54	11	48	10			51	11	41
Merlot	156	A	Y	44	9	39	8			42	9	33
Merlot	162	A	Y	46	9	41	7			44	8	36
Merlot	169	A	Y	42	8	36	7			39	8	32
Merlot	176	A	Y	40	8	34	6			37	7	30
Merlot	183	A	Y	35	5	30	4			33	5	28
Merlot	190	A	Y	34	6	28	4			31	5	26
Merlot	197	A	Y	33	5	24	3			29	4	25
Merlot	204	A	Y	29	4	23	2			26	3	23
Merlot	211	A	Y	29	4	23	3			26	4	23
Merlot	218	A	Y	25	3	19	2			22	3	20
Merlot	225	A	Y	27	3	20	1			24	2	22
Merlot	240	A	Y	19	1	11	0			15	1	15
Merlot	247	A	Y	18	2	10	1			14	2	13
Merlot	254	A	Y	15	1	8	0			12	1	11
Merlot	261	A	Y	13	1	6	0			10	1	9
Merlot	268	A	Y	10	0	4	0			7	0	7
Merlot	275	A	Y	9	1	4	0			7	1	6
Merlot	282	A	Y	8	0	4	0			6	0	6
Merlot	289	A	Y	10	0	4	0			7	0	7
Merlot	296	A	Y	5	0	4	0			5	0	5
Merlot	5	C	Y	131	53	136	52			134	53	81
Merlot	9	C	Y	121	49	123	50			122	50	73
Merlot	16	C	Y	107	38	106	38			107	38	69
Merlot	23	C	Y	91	28	87	28			89	28	61
Merlot	30	C	Y	78	22	82	25			80	24	57
Merlot	36	C	Y	73	21	74	22			74	22	52
Merlot	42	C	Y	59	17	62	18			61	18	43
Merlot	51	C	Y	55	14	57	15			56	15	42
Merlot	58	C	Y	44	10	45	10			45	10	35
Merlot	65	C	Y	36	6	39	7			38	7	31
Merlot	69	C	Y	33	5	34	6			34	6	28
Merlot	86	C	Y	23	2	23	3			23	3	21
Merlot	93	C	Y	17	0	17	1			17	1	17
Merlot	100	C	Y	13	0	12	0			13	0	13
Merlot	107	C	Y	9	0	9	1			9	1	9
Merlot	114	C	Y	5	0	5	0			5	0	5
Merlot	121	C	Y	3	0	3	0			3	0	3
Merlot	128	C	Y	0	0	2	0			1	0	1
Merlot	135	C	Y	0	0	0	0			0	0	0
Merlot	142	C	Y	0	0	3	0			2	0	2
Merlot	149	C	Y	0	0	0	0			0	0	0
Merlot	156	C	Y	0	0	2	0			1	0	1
Merlot	162	C	Y	0	0	1	0			1	0	1
Merlot	169	C	Y	1	0	1	0			1	0	1
Merlot	176	C	Y	0	0	0	0			0	0	0
Merlot	183	C	Y	1	0	1	0			1	0	1
Merlot	190	C	Y	2	0	1	0			2	0	2
Merlot	197	C	Y	0	0	0	0			0	0	0
Merlot	204	C	Y	0	0	0	0			0	0	0
Merlot	211	C	Y	0	0	0	0			0	0	0
Merlot	218	C	Y	0	0	0	0			0	0	0
Merlot	225	C	Y	0	0	0	0			0	0	0
Merlot	240	C	Y	0	0	0	0			0	0	0
Merlot	247	C	Y	0	0	0	0			0	0	0

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Merlot	254	C	Y	0	0	0	0			0	0	0
Merlot	261	C	Y	0	0	0	0			0	0	0
Merlot	268	C	Y	0	0	0	0			0	0	0
Merlot	275	C	Y	0	0	0	0			0	0	0
Merlot	282	C	Y	0	0	0	0			0	0	0
Merlot	289	C	Y	0	0	0	0			0	0	0
Merlot	296	C	Y	0	0	0	0			0	0	0
Merlot	5	D	Y	131	52	134	52			133	52	81
Merlot	9	D	Y	120	48	122	49			121	49	73
Merlot	16	D	Y	111	40	111	40			111	40	71
Merlot	23	D	Y	99	33	102	35			101	34	67
Merlot	30	D	Y	95	31	94	29			95	30	65
Merlot	36	D	Y	98	34	101	35			100	35	65
Merlot	42	D	Y	89	31	92	32			91	32	59
Merlot	51	D	Y	87	29	90	30			89	30	59
Merlot	58	D	Y	80	27	82	27			81	27	54
Merlot	65	D	Y	78	22	77	23			78	23	55
Merlot	69	D	Y	79	22	77	22			78	22	56
Merlot	86	D	Y	71	20	70	20			71	20	51
Merlot	93	D	Y	66	12	66	19			66	16	51
Merlot	100	D	Y	65	17	65	17			65	17	48
Merlot	107	D	Y	64	19	64	18			64	19	46
Merlot	114	D	Y	61	16	61	17			61	17	45
Merlot	121	D	Y	58	14	56	14			57	14	43
Merlot	128	D	Y	53	12	50	11			52	12	40
Merlot	135	D	Y	50	11	47	10			49	11	38
Merlot	142	D	Y	47	10	45	9			46	10	37
Merlot	149	D	Y	47	9	44	8			46	9	37
Merlot	156	D	Y	35	7	33	6			34	7	28
Merlot	162	D	Y	39	8	34	6			37	7	30
Merlot	169	D	Y	36	7	32	5			34	6	28
Merlot	176	D	Y	32	5	30	5			31	5	26
Merlot	183	D	Y	30	4	25	3			28	4	24
Merlot	190	D	Y	29	4	24	3			27	4	23
Merlot	197	D	Y	29	4	23	3			26	4	23
Merlot	204	D	Y	26	3	21	2			24	3	21
Merlot	211	D	Y	26	4	21	2			24	3	21
Merlot	218	D	Y	22	2	16	1			19	2	18
Merlot	225	D	Y	25	2	15	1			20	2	19
Merlot	240	D	Y	13	0	9	0			11	0	11
Merlot	247	D	Y	13	1	8	0			11	1	10
Merlot	254	D	Y	10	0	6	0			8	0	8
Merlot	261	D	Y	8	0	4	0			6	0	6
Merlot	268	D	Y	6	0	3	0			5	0	5
Merlot	275	D	Y	5	0	3	0			4	0	4
Merlot	282	D	Y	5	0	4	0			5	0	5
Merlot	289	D	Y	3	0	0	0			2	0	2
Merlot	296	D	Y	3	0	3	0			3	0	3