

**Supplemental Data for:**

Reynolds JC, Meusel RC, Catania AA and Casassa LF. Chemical and chromatic effects of fermentation temperature on three clones of Pinot noir over two consecutive vintages. Am J Enol Vitic 73:75-92. doi: 10.5344/ajev.2021.21035.

**Supplemental Table 1** One-way analysis of variance of berry chemistry taken at time of harvest, 2019 vintage. Values represent the average of three replicates (n = 3).

	TSS <sup>a</sup> (Brix)	TA (g/L)	pH	L-malic acid (g/L)	Tartaric acid (g/L)	Glu/ Fru (g/L)	Ammonia (mg/L)	Alpha- amino compounds (mg/L)	YAN (mg/L)	Potassium (mg/L)	Anthocyanins per berry (mg)	Phenolics per berry (AU)	Anthocyanins per weight berry (mg/g)	Phenolics per weight berry (AU/g)
<b>Clone</b>														
115	27.1 a <sup>b</sup>	6.87 b	3.57 a	2.1 ab	7.4 b	275 a	117 b	381 a	478 a	1967 a	0.378 b	0.510 a	0.490 b	0.659 a
777	28.1 a	7.53 ab	3.44 b	2.6 a	7.7 b	285 a	130 a	338 b	445 a	1853 a	0.593 a	0.669 a	0.728 a	0.816 a
828	27.5 a	7.83 a	3.25 c	1.9 b	8.5 a	284 a	118 ab	222 c	319 b	1637 b	0.658 a	0.602 a	0.885 a	0.815 a
<b>p value</b>	<b>0.484</b>	<b>0.018</b>	<b>&lt;0.0001</b>	<b>0.032</b>	<b>0.002</b>	<b>0.507</b>	<b>0.032</b>	<b>&lt;0.0001</b>	<b>&lt;0.0001</b>	<b>0.001</b>	<b>0.006</b>	<b>0.256</b>	<b>0.003</b>	<b>0.243</b>

<sup>a</sup>TSS, total soluble solids; TA, titratable acidity; Glu/Fru, glucose/fructose; YAN, yeast assimilable nitrogen; AU, absorbance units, measured at 520 nm.

<sup>b</sup>Different letters indicate significant differences. Bold numbers show values at or below Fisher's least significant difference of p < 0.05.

**Supplemental Table 2** One-way analysis of variance of berry chemistry taken at time of harvest, 2020 vintage. Values represent the average of three replicates (n = 3).

	TSS <sup>a</sup> (Brix)	TA (g/L)	pH	L-malic acid (g/L)	Tartaric acid (g/L)	Glu/ Fru (g/L)	Ammonia (mg/L)	Alpha-amino compounds (mg/L)	YAN (mg/L)	Potassium (mg/L)	Anthocyanins per berry (mg)	Phenolics per berry (AU)	Anthocyanins per weight berry (mg/g)	Phenolics per weight berry (AU/g)
<b>Clone</b>														
115	23.1 b <sup>b</sup>	6.80 a	3.47 a	2.3 a	7.3 a	232 b	132 a	272 ab	381 a	1795 a	0.515 a	0.606 a	0.541 a	0.606 a
777	25.5 a	7.10 a	3.40 a	2.1 a	8.1 a	264 a	133 a	235 b	344 a	1815 a	0.696 a	0.701 a	0.624 a	0.606 a
828	24.7 ab	6.35 a	3.51 a	2.0 a	7.4 a	253 ab	1367 a	300 a	413 a	1790 a	0.720 a	0.752 a	0.679 a	0.714 a
<b>p value</b>	<b>0.029</b>	<b>0.322</b>	<b>0.318</b>	<b>0.073</b>	<b>0.235</b>	<b>0.025</b>	<b>0.866</b>	<b>0.033</b>	<b>0.061</b>	<b>0.931</b>	<b>0.211</b>	<b>0.869</b>	<b>0.465</b>	<b>0.838</b>

<sup>a</sup>TSS, total soluble solids; TA, titratable acidity; Glu/Fru, glucose/fructose; YAN, yeast assimilable nitrogen; AU, absorbance units, measured at 520 nm.

<sup>b</sup>Different letters indicate significant differences. Bold numbers show values at or below Fisher's least significant difference of p < 0.05.

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**Supplemental Table 3** Two-way analysis of variance of basic chemistry of wines taken at time of bottling, 2019 vintage. Values represent the average of three replicates (n = 3).

	Ethanol (% v/v) <sup>a</sup>	Titratable acidity (g/L)	pH	Acetic acid (g/L)	Sugar (Glu/Fru) (g/L)	Lactic acid (g/L)	Malic acid (g/L)	Free SO <sub>2</sub> (mg/L)
<b>Clone</b>								
115	14.4 c <sup>b</sup>	5.48 a	4.01 a	0.531 a	0.224 b	1.227 a	0.118 a	9 a
777	15.4 a	5.38 a	4.04 a	0.490 ab	0.302 a	0.907 b	0.115 a	10 a
828	14.9 b	5.30 a	3.92 b	0.456 b	0.273 a	0.852 b	0.117 a	12 a
<b>p value</b>	<b>&lt;0.0001</b>	0.360	<b>&lt;0.0001</b>	<b>0.004</b>	<b>0.000</b>	<b>&lt;0.0001</b>	0.849	0.082
<b>Treatment</b>								
Cold	15.1 a	5.21 a	3.94 b	0.374 c	0.328 a	0.858 b	0.117 a	12 a
Variable	14.9 b	5.44 a	3.94 b	0.452 b	0.197 c	1.164 a	0.117 a	10 a
Hot	14.7 c	5.50 a	4.08 a	0.650 a	0.274 b	0.964 b	0.117 a	9 a
<b>p value</b>	<b>&lt;0.0001</b>	0.055	<b>&lt;0.0001</b>	<b>&lt;0.0001</b>	<b>&lt;0.0001</b>	<b>&lt;0.0001</b>	0.994	0.287
<b>Interactions</b>								
<b>Clone x treatment</b>	0.107	<b>0.010</b>	<b>0.040</b>	0.264	<b>&lt;0.0001</b>	<b>&lt;0.0001</b>	<b>0.028</b>	0.207

<sup>a</sup>% v/v, percent volume by volume; Glu/Fru, glucose/fructose.

<sup>b</sup>Different letters indicate significant differences. Bold numbers show values at or below Fisher's least significant difference of p < 0.05.

**Supplemental Table 4** Two-way analysis of variance of basic chemistry of wines taken at time of bottling, 2020 vintage. Values represent the average of three replicates (n = 3).

	Ethanol (% v/v) <sup>a</sup>	Titratable acidity (g/L)	pH	Acetic acid (g/L)	Sugar (Glu/Fru) (g/L)	Lactic acid (g/L)	Malic acid (g/L)	Free SO <sub>2</sub> (mg/L)
<b>Clone</b>								
115	12.6 c <sup>b</sup>	5.52 a	3.93 b	0.529 ab	0.374 b	1.138 b	0.063 a	7 b
777	14.0 b	5.53 a	4.01 a	0.570 a	0.349 c	1.293 a	0.072 a	5 c
828	14.2 a	5.44 b	3.83 c	0.506 b	0.398 a	1.090 c	0.073 a	15 a
<b>p value</b>	<b>&lt;0.0001</b>	<b>0.012</b>	<b>&lt;0.0001</b>	<b>0.011</b>	<b>&lt;0.0001</b>	<b>&lt;0.0001</b>	0.712	<b>&lt;0.0001</b>
<b>Treatment</b>								
Cold	13.7 b	5.40 b	3.91 b	0.396 c	0.439 a	1.111 b	0.066 a	8 b
Variable	13.7 a	5.44 b	3.94 a	0.511 b	0.334 b	1.210 a	0.059 a	9 a
Hot	13.5 c	5.66 a	3.93 a	0.698 a	0.348 b	1.200 a	0.084 a	9 a
<b>p value</b>	<b>&lt;0.0001</b>	<b>&lt;0.0001</b>	<b>&lt;0.0001</b>	<b>&lt;0.0001</b>	<b>&lt;0.0001</b>	<b>&lt;0.0001</b>	0.161	<b>&lt;0.0001</b>
<b>Interactions</b>								
<b>Clone x treatment</b>	<b>0.000</b>	0.088	<b>0.002</b>	0.379	<b>&lt;0.0001</b>	<b>0.006</b>	0.465	<b>&lt;0.0001</b>

<sup>a</sup>% v/v, percent volume by volume; Glu/Fru, glucose/fructose.

<sup>b</sup>Different letters indicate significant differences. Bold numbers show values at or below Fisher's least significant difference of p < 0.05.

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**Supplemental Table 5** Two-way analysis of variance of phenolic concentrations taken at time of pressing, 2019 vintage. Values represent the average of three replicates (n = 3).

	Anthocyanins (mg/L)	SPP <sup>a</sup> (AU)	LPP (AU)	TPP (AU)	Tannins (mg/L)	Total Phenolics (mg/L)
<b>Clone</b>						
115	174 b <sup>b</sup>	0.49 a	0.03 b	0.52 a	80 c	829 c
777	291 a	0.39 b	0.08 a	0.47 b	181 a	1166 a
828	166 b	0.46 a	0.06 ab	0.52 a	149 b	1007 b
<b>p value</b>	<b>&lt;0.0001</b>	<b>&lt;0.0001</b>	<b>0.008</b>	<b>0.001</b>	<b>&lt;0.0001</b>	<b>&lt;0.0001</b>
<b>Treatment</b>						
Cold	182 c	0.43 b	0.05 b	0.49 a	101 c	886 c
Variable	208 b	0.49 a	0.03 b	0.52 a	124 b	1014 b
Hot	240 a	0.42 b	0.09 a	0.51 a	184 a	1102 a
<b>p value</b>	<b>&lt;0.0001</b>	<b>0.000</b>	<b>0.002</b>	<b>0.055</b>	<b>&lt;0.0001</b>	<b>&lt;0.0001</b>
<b>Interactions</b>						
<b>Clone × treatment</b>	<b>&lt;0.0001</b>	<b>&lt;0.0001</b>	0.264	<b>&lt;0.0001</b>	<b>0.000</b>	<b>0.001</b>

<sup>a</sup>SPP, small polymeric pigments; LPP, large polymeric pigments; TPP, total polymeric pigments; AU, absorbance units, measured at 520 nm.

<sup>b</sup>Different letters indicate significant differences. Bold numbers show values at or below Fisher's least significant difference of *p* < 0.05.

**Supplemental Table 6** Two-way analysis of variance of phenolic concentrations taken at time of pressing, 2020 vintage. Values represent the average of three replicates (n = 3).

	Anthocyanins (mg/L)	SPP <sup>a</sup> (AU)	LPP (AU)	TPP (AU)	Tannins (mg/L)	Total Phenolics (mg/L)
<b>Clone</b>						
115	248 b <sup>b</sup>	0.30 c	0.00 a	0.30 c	32 c	606 c
777	319 a	0.48 a	0.01 a	0.49 a	61 a	882 a
828	316 a	0.44 b	0.00 a	0.44 b	43 b	808 b
<b>p value</b>	<b>&lt;0.0001</b>	<b>&lt;0.0001</b>	0.202	<b>&lt;0.0001</b>	<b>&lt;0.0001</b>	<b>&lt;0.0001</b>
<b>Treatment</b>						
Cold	234 b	0.31 c	0.00 a	0.31 c	35 b	561 c
Variable	322 a	0.42 b	0.00 a	0.41 b	38 b	774 b
Hot	327 a	0.50 a	0.01 a	0.50 a	62 a	960 a
<b>p value</b>	<b>&lt;0.0001</b>	<b>&lt;0.0001</b>	0.202	<b>&lt;0.0001</b>	<b>&lt;0.0001</b>	<b>&lt;0.0001</b>
<b>Interactions</b>						
<b>Clone × Treatment</b>	<b>&lt;0.0001</b>	<b>0.000</b>	0.053	<b>0.000</b>	<b>0.001</b>	<b>0.000</b>

<sup>a</sup>SPP, small polymeric pigments; LPP, large polymeric pigments; TPP, total polymeric pigments; AU, absorbance units, measured at 520 nm.

<sup>b</sup>Different letters indicate significant differences. Bold numbers show values at or below Fisher's least significant difference of *p* < 0.05.

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**Supplemental Table 7** Two-way analysis of variance of color analysis taken at pressing, 2019 vintage. Values represent the average of three replicates (n = 3).

	L <sup>*</sup> (CU) <sup>a</sup>	a <sup>*</sup> (CU)	b <sup>*</sup> (CU)	C <sup>*</sup> (CU)	h <sup>*</sup> (CU)	420 + 520 + 620 nm (AU)	420/520nm (AU)
<b>Clone</b>							
115	88.684 a <sup>b</sup>	13.539 b	4.100 a	14.152 b	16.856 a	0.406 b	0.798 a
777	83.631 c	19.872 a	3.680 a	20.233 a	10.595 b	0.558 a	0.729 b
828	85.477 b	19.994 a	2.327 b	20.131 a	6.647 c	0.506 a	0.639 c
<i>p value</i>	<0.0001	<0.0001	<0.0001	<0.0001	<0.0001	<0.0001	<0.0001
<b>Treatment</b>							
Cold	86.024 a	17.493 a	3.717 a	17.949 a	12.469 a	0.487 a	0.732 a
Variable	85.826 a	17.795 a	3.080 b	18.109 a	10.558 a	0.493 a	0.721 a
Hot	85.943 a	18.116 a	3.310 ab	18.459 a	11.071 a	0.490 a	0.712 a
<i>p value</i>	0.937	0.304	<b>0.045</b>	0.402	0.099	0.971	0.422
<b>Interactions</b>							
<b>Clone x treatment</b>	<b>0.008</b>	<b>0.005</b>	0.125	<b>0.005</b>	0.113	<b>0.041</b>	0.089

<sup>a</sup>L\*, lightness; a\*, red/green; b\*, yellow/blue; C\*, chroma; h\*, hue angle; CU, CIELab Units; AU, absorbance units; nm, nanometers.

<sup>b</sup>Different letters indicate significant differences. Bold numbers show values at or below Fisher's least significant difference of *p* < 0.05.

**Supplemental Table 8** Two-way analysis of variance of color analysis taken at pressing, 2020 vintage. Values represent the average of three replicates (n = 3).

	L <sup>*</sup> (CU) <sup>a</sup>	a <sup>*</sup> (CU)	b <sup>*</sup> (CU)	C <sup>*</sup> (CU)	h <sup>*</sup> (CU)	420 + 520 + 620 nm (AU)	420/520nm (AU)
<b>Clone</b>							
115	86.763 a <sup>b</sup>	14.617 c	4.399 a	15.324 c	15.448 a	0.498 b	0.815 a
777	82.941 b	19.189 b	4.677 a	19.757 b	13.672 b	0.637 a	0.778 a
828	82.395 b	21.364 a	3.400 b	21.650 a	9.407 c	0.623 a	0.691 b
<i>p value</i>	<0.0001	<0.0001	<0.0001	<0.0001	<0.0001	<0.0001	<b>0.000</b>
<b>Treatment</b>							
Cold	87.346 a	14.612 c	3.818 a	15.114 c	14.932 a	0.463 c	0.767 ab
Variable	83.954 b	17.671 b	4.121 a	18.240 b	12.206 b	0.593 b	0.794 a
Hot	80.799 c	22.888 a	4.537 a	23.376 a	11.388 b	0.702 a	0.723 b
<i>p value</i>	<0.0001	<0.0001	<0.0001	<0.0001	<0.0001	<0.0001	<b>0.022</b>
<b>Interactions</b>							
<b>Clone x treatment</b>	<b>0.020</b>	<b>0.027</b>	<b>0.033</b>	<b>0.033</b>	<b>0.002</b>	0.056	0.309

<sup>a</sup>L\*, lightness; a\*, red/green; b\*, yellow/blue; C\*, chroma; h\*, hue angle; CU, CIELab Units; AU, absorbance units; nm, nanometers.

<sup>b</sup>Different letters indicate significant differences. Bold numbers show values at or below Fisher's least significant difference of *p* < 0.05.

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**Supplemental Table 9** Two-way analysis of variance of individual anthocyanin concentrations via high-performance liquid chromatography-diode array detector, taken at time of pressing, 2019 vintage. Values represent the average of three replicates (n = 3).

	Delphinidin-3-glucoside (mg/L)	Cyanidin-3-glucoside (mg/L)	Petunidin-3-glucoside (mg/L)	Peonidin-3-glucoside (mg/L)	Malvidin-3-glucoside (mg/L)	Malvidin-3-glucoside-ethyl-GC <sup>a</sup> (mg/L)	Malvidin-3-glucoside-ethyl-C (mg/L)	Unidentified anthocyanin (mg/L)	Unidentified anthocyanin (mg/L)	Anthocyanin-derived pigments (mg/L)	Total anthocyanins (mg/L)
<b>Clone</b>											
115	2.374 b <sup>b</sup>	0.000 b	7.468 b	18.849 b	180.285 c	1.118 c	0.300 b	0.617 c	0.516 c	2.550 b	211.714 b
777	3.569 a	0.180 a	11.047 a	25.228 a	216.789 a	1.453 b	0.917 a	1.271 a	1.291 a	4.932 a	261.745 a
828	4.095 a	0.218 a	11.735 a	25.601 a	200.483 b	1.831 a	1.027 a	1.158 b	1.159 b	5.176 a	247.308 a
<i>p</i> value	<0.0001	<0.0001	<0.0001	<0.0001	<0.0001	<0.0001	<0.0001	<0.0001	<0.0001	<0.0001	<0.0001
<b>Treatment</b>											
Cold	3.286 a	0.000 b	9.927 a	20.387 c	186.471 b	0.994 c	0.292 c	0.609 c	0.489 c	2.383 c	222.642 b
Variable	3.068 a	0.000 b	10.162 a	23.110 b	214.320 a	1.401 b	0.876 b	1.158 b	1.179 b	4.614 b	255.273 a
Hot	3.683 a	0.398 a	10.161 a	26.181 a	196.767 b	2.006 a	1.077 a	1.279 a	1.298 a	5.661 a	242.851 a
<i>p</i> value	0.110	<0.0001	0.669	<0.0001	<0.0001	<0.0001	<0.0001	<0.0001	<0.0001	<0.0001	<0.0001
<b>Interaction</b>											
Clone × treatment	0.049	<0.0001	0.028	0.049	0.037	0.006	<0.0001	<0.0001	0.001	<0.0001	0.017

<sup>a</sup>GC, gallicatechin; C, catechin.

<sup>b</sup>Different letters indicate significant differences. Bold numbers show values at or below Fisher's least significant difference of *p* < 0.05.

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**Supplemental Table 10** Two-way analysis of variance of individual anthocyanin concentrations via high-performance liquid chromatography-diode array detector, taken at time of pressing, 2020 vintage. Values represent the average of three replicates (n = 3).

	Delphinidin-3-glucoside (mg/L)	Cyanidin-3-glucoside (mg/L)	Petunidin-3-glucoside (mg/L)	Peonidin-3-glucoside (mg/L)	Malvidin-3-glucoside (mg/L)	Malvidin-3-glucoside-ethyl-GC <sup>a</sup> (mg/L)	Malvidin-3-glucoside-ethyl-C (mg/L)	Unidentified anthocyanin (mg/L)	Unidentified anthocyanin (mg/L)	Anthocyanin-derived pigments (mg/L)	Total anthocyanins (mg/L)
<b>Clone</b>											
115	1.870 c <sup>b</sup>	0.000 b	6.224 c	11.140 c	200.361 b	1.229 b	0.615 b	0.670 b	0.947 b	3.462 b	223.322 b
777	2.891 b	0.047 b	9.098 b	16.544 b	237.433 a	2.040 a	1.269 a	1.198 a	1.415 a	5.922 a	271.935 a
828	4.057 a	0.262 a	12.693 a	21.443 a	233.368 a	2.175 a	1.408 a	1.122 a	1.305 a	6.010 a	277.832 a
<i>p</i> value	<0.0001	<0.0001	<0.0001	<0.0001	<0.0001	<0.0001	0.001	<0.0001	<0.0001	<0.0001	<0.0001
<b>Treatment</b>											
Cold	2.155 b	0.000 b	8.135 c	10.841 c	174.057 b	0.680 c	0.795 b	0.361 c	0.518 b	2.354 c	197.809 c
Variable	2.585 b	0.000 b	9.169 b	15.688 b	250.427 a	1.925 b	0.738 b	1.163 b	1.526 a	5.352 b	283.222 b
Hot	4.077 a	0.308 a	10.711 a	22.597 a	246.678 a	2.839 a	1.760 a	1.466 a	1.622 a	7.687 a	292.058 a
<i>p</i> value	<0.0001	<0.0001	<0.0001	<0.0001	<0.0001	<0.0001	<0.0001	<0.0001	<0.0001	<0.0001	<0.0001
<b>Interaction</b>											
<b>Clone × treatment</b>	<b>0.004</b>	<b>&lt;0.0001</b>	<b>&lt;0.0001</b>	<b>&lt;0.0001</b>	<b>0.000</b>	<b>0.005</b>	<b>0.041</b>	<b>&lt;0.0001</b>	<b>0.002</b>	<b>0.001</b>	<b>&lt;0.0001</b>

<sup>a</sup>GC, gallicatechin; C, catechin.

<sup>b</sup>Different letters indicate significant differences. Bold numbers show values at or below Fisher's least significant difference of *p* < 0.05.

**Supplemental Table 11** Two-way analysis of variance of individual flavonol concentrations via high-performance liquid chromatography-diode array detector, taken at time of pressing, 2019 vintage. Values represent the average of three replicates (n = 3).

	Myricetin-3-glucoside (mg/L)	Quercetin-3-glucuronide (mg/L)	Quercetin-3-glucoside (mg/L)	Laricitrin-3-glucoside (mg/L)	Kaempferol-3-glucoside (mg/L)	Isorhamnetin-3-glucoside (mg/L)	Syringetin-3-glucoside (mg/L)	Quercetin aglycone (mg/L)	Kaempferol aglycone (mg/L)	Total flavonols (mg/L)
<b>Clone</b>										
115	8.442 b <sup>a</sup>	5.065 b	10.303 b	0.538 b	0.413 c	1.828 b	1.973 a	1.468 c	0.480 a	30.509 b
777	10.118 a	6.551 a	12.443 a	0.588 a	0.532 a	1.995 a	2.045 a	1.883 a	0.365 c	36.519 a
828	9.905 a	5.335 b	12.536 a	0.539 b	0.437 b	2.034 a	1.839 b	1.583 b	0.445 b	34.653 a
<i>p</i> value	<0.0001	<0.0001	<0.0001	0.003	<0.0001	0.003	<0.0001	<0.0001	<0.0001	<0.0001
<b>Treatment</b>										
Cold	8.167 c	6.686 a	11.959 a	0.523 b	0.441 b	2.002 a	1.864 b	1.540 b	0.445 a	33.628 a
Variable	9.803 b	5.160 b	11.682 a	0.536 b	0.470 a	1.973 a	2.020 a	1.702 a	0.423 a	33.768 a
Hot	10.495 a	5.105 b	11.641 a	0.605 a	0.471 a	1.881 a	1.973 a	1.692 a	0.423 a	34.285 a
<i>p</i> value	<0.0001	<0.0001	0.539	<0.0001	0.001	0.088	0.001	<0.0001	0.143	0.705
<b>Interaction</b>										
<b>Clone × treatment</b>	<b>0.007</b>	<b>0.010</b>	<b>0.282</b>	<b>0.004</b>	<b>0.003</b>	<b>0.511</b>	<b>0.252</b>	<b>0.023</b>	<b>0.326</b>	<b>0.044</b>

<sup>a</sup>Different letters indicate significant differences. Bold numbers show values at or below Fisher's least significant difference of *p* < 0.05.

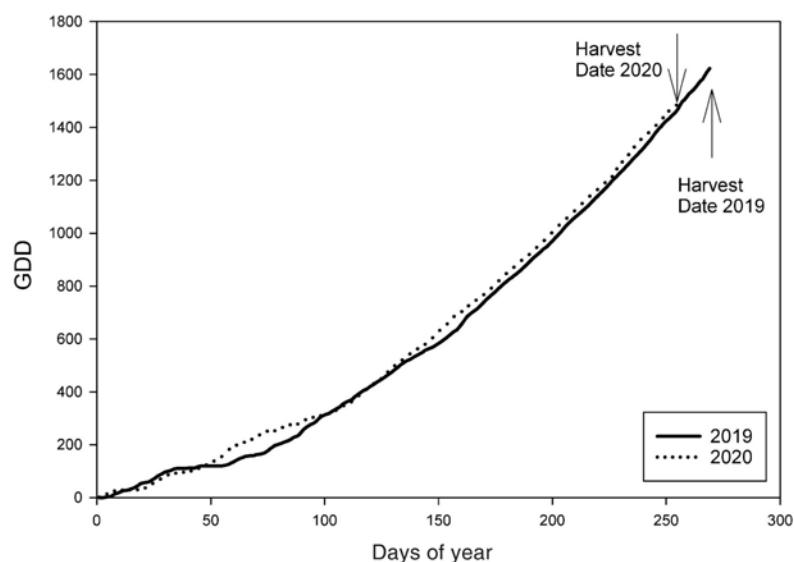
**Supplemental Data for:**

Reynolds JC, Meusel RC, Catania AA and Casassa LF. Chemical and chromatic effects of fermentation temperature on three clones of Pinot noir over two consecutive vintages. Am J Enol Vitic 73:75-92. doi: 10.5344/ajev.2021.21035.

**Supplemental Table 12** Two-way analysis of variance of individual flavonol concentrations via high-performance liquid chromatography-diode array detector, taken at time of pressing, 2020 vintage. Values represent the average of three replicates (n = 3).

	Myricetin-3-glucoside (mg/L)	Quercetin-3-glucuronide (mg/L)	Quercetin-3-glucoside (mg/L)	Laricitrin-3-glucoside (mg/L)	Kaempferol-3-glucoside (mg/L)	Isorhamnetin-3-glucoside (mg/L)	Syringetin-3-glucoside (mg/L)	Quercetin aglycone (mg/L)	Kaempferol aglycone (mg/L)	Total flavonols (mg/L)
<b>Clone</b>										
115	8.538 c <sup>a</sup>	3.412 c	4.280 b	0.339 b	0.234 b	0.668 b	0.795 c	1.148 b	0.269 a	19.683 c
777	11.517 b	3.898 b	3.852 c	0.348 b	0.295 a	0.323 c	0.827 b	1.572 a	0.211 b	22.843 b
828	11.931 a	4.688 a	6.687 a	0.483 a	0.309 a	1.043 a	1.235 a	1.544 a	0.210 b	28.129 a
<b>p value</b>	<b>&lt;0.0001</b>	<b>&lt;0.0001</b>	<b>&lt;0.0001</b>	<b>&lt;0.0001</b>	<b>&lt;0.0001</b>	<b>&lt;0.0001</b>	<b>&lt;0.0001</b>	<b>&lt;0.0001</b>	<b>0.015</b>	<b>&lt;0.0001</b>
<b>Treatment</b>										
Cold	7.509 c	4.277 b	4.837 b	0.299 c	0.242 b	0.689 a	0.825 c	1.169 c	0.210 a	20.057 c
Variable	11.159 b	3.266 c	4.732 b	0.394 b	0.306 a	0.662 a	0.963 b	1.468 b	0.224 a	23.174 b
Hot	13.318 a	4.455 a	5.250 a	0.476 a	0.290 a	0.682 a	1.071 a	1.627 a	0.256 a	27.425 a
<b>p value</b>	<b>&lt;0.0001</b>	<b>&lt;0.0001</b>	<b>0.001</b>	<b>&lt;0.0001</b>	<b>&lt;0.0001</b>	0.322	<b>&lt;0.0001</b>	<b>&lt;0.0001</b>	0.098	<b>&lt;0.0001</b>
<b>Interaction</b>										
<b>Clone x treatment</b>	<b>0.000</b>	<b>&lt;0.0001</b>	0.147	<b>0.001</b>	<b>0.041</b>	0.423	<b>0.001</b>	<b>&lt;0.0001</b>	0.570	<b>0.000</b>

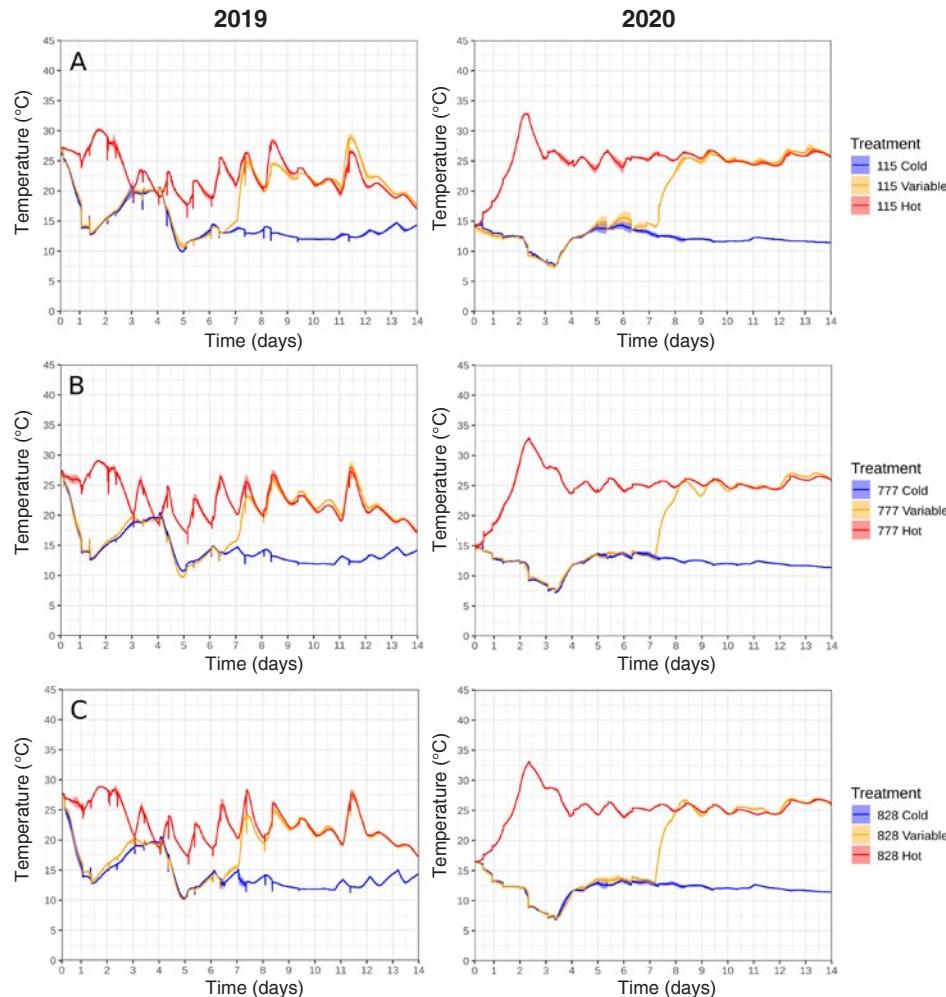
<sup>a</sup>Different letters indicate significant differences. Bold numbers show values at or below Fisher's least significant difference of p < 0.05.



**Supplemental Figure 1** Growing degree days (GDD) accumulation for weather station 232, Santa Maria, California, during the 2019 and 2020 growing seasons. Harvest dates are indicated with arrows.

**Supplemental Data for:**

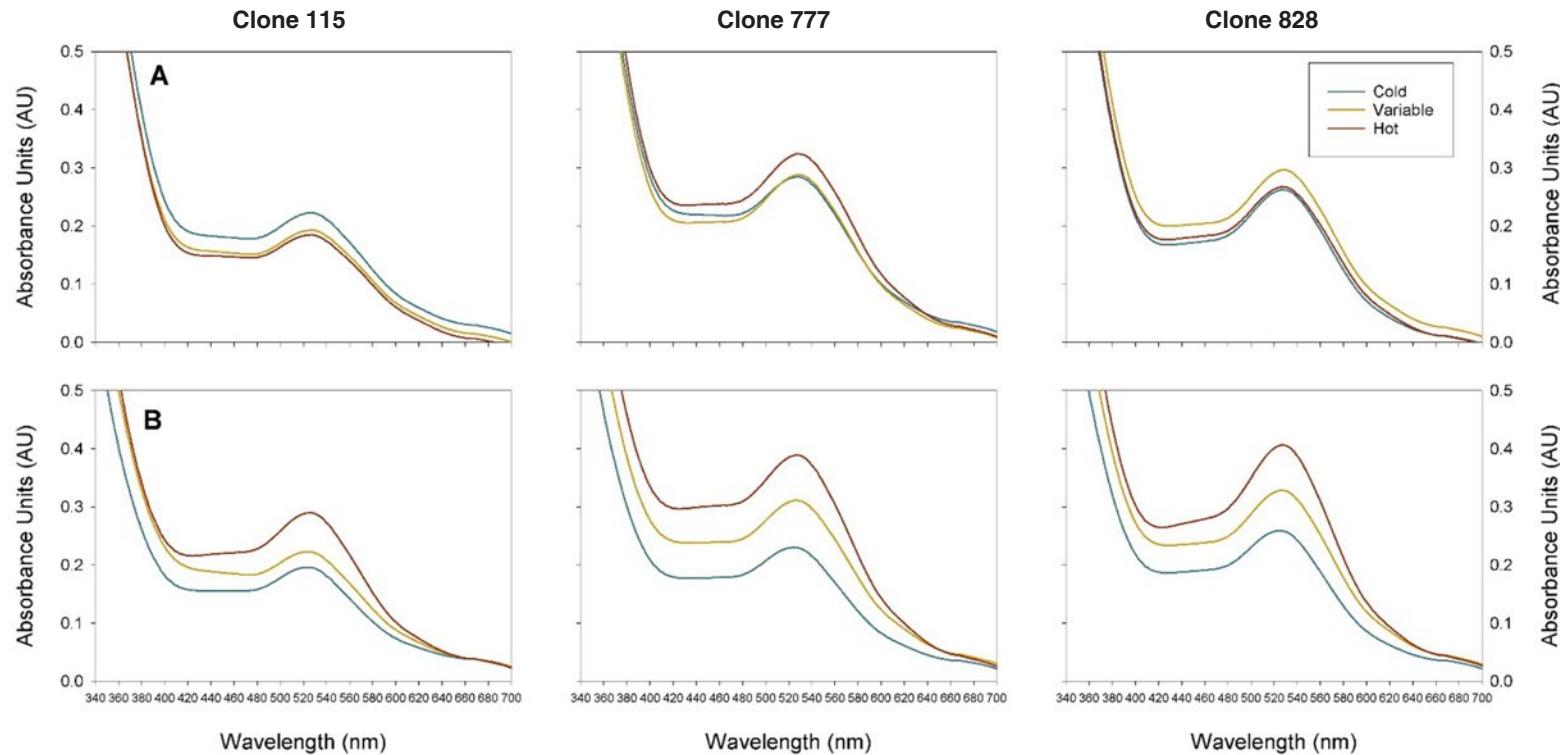
Reynolds JC, Meusel RC, Catania AA and Casassa LF. Chemical and chromatic effects of fermentation temperature on three clones of Pinot noir over two consecutive vintages. Am J Enol Vitic 73:75-92. doi: 10.5344/ajev.2021.21035.



**Supplemental Figure 2** Evolution of temperature during alcoholic fermentation taken at one-minute intervals, 2019 and 2020 vintages. **A)** Clone 115; **B)** Clone 777; and **C)** Clone 828. Each line represents the average of three tank replicates ( $n = 3$ ), with shadows representing the standard error of the mean.

**Supplemental Data for:**

Reynolds JC, Meusel RC, Catania AA and Casassa LF. Chemical and chromatic effects of fermentation temperature on three clones of Pinot noir over two consecutive vintages. Am J Enol Vitic 73:75-92. doi: 10.5344/ajev.2021.21035.



**Supplemental Figure 3** Full visible absorption spectra scans taken at time of pressing, 2019 and 2020 vintages. **A)** 2019 vintage; **B)** 2020 vintage. Lines represent the average of all treatment replicates ( $n = 3$ ).