

AMERICAN JOURNAL
of
ENOLOGY AND VITICULTURE

VOLUME 63 **2012** NUMBER 1

CONTENTS

Review of Oxidative Processes in Wine and Value of Reduction Potentials in Enology <i>J.C. Danilewicz</i>	1 - 10
Instrumental Texture Analysis Parameters as Markers of Table-Grape and Winegrape Quality: A Review <i>L. Rolle, R. Siret, S. Rio Segade, C. Maury, V. Gerbi, and F. Jourjon</i>	11 - 28
Rootstock Effects on Deficit-Irrigated Winegrapes in a Dry Climate: Vigor, Yield Formation, and Fruit Ripening <i>M. Keller, L.J. Mills, and J.F. Harbertson</i>	29 - 39
Rootstock Effects on Deficit-Irrigated Winegrapes in a Dry Climate: Grape and Wine Composition <i>J.F. Harbertson and M. Keller</i>	40 - 48
Impact of Shoot and Cluster Thinning on Yield, Fruit Composition, and Wine Quality of Corot noir <i>Q. Sun, G.L. Sacks, S.D. Lerch, and J.E. Vanden Heuvel</i>	49 - 56
Effect of Ethanol on Grape Seed Proanthocyanidin Extraction <i>A. Hernández-Jiménez, J.A. Kennedy, A.B. Bautista-Ortín, and E. Gómez-Plaza</i>	57 - 61
Identifying the Chemical Composition Related to the Distinct Aroma Characteristics of New Zealand Sauvignon blanc Wines <i>F. Benkwitz, T. Tominaga, P.A. Kilmartin, C. Lund, M. Wohlers, and L. Nicolau</i>	62 - 72
Economic Impact of Grapevine Leafroll Disease on <i>Vitis vinifera</i> cv. Cabernet franc in Finger Lakes Vineyards of New York <i>S.S. Atallah, M.I. Gómez, M.F. Fuchs, and T.E. Martinson</i>	73 - 79
Wine Expertise Predicts Taste Phenotype <i>J.E. Hayes and G.J. Pickering</i>	80 - 84
Sensitivity of Trunk Diameter Fluctuations in <i>Vitis vinifera</i> L. Tempranillo and Cabernet Sauvignon Cultivars <i>A. Montoro, E. Fereres, R. López-Urrea, F. Mañas, and P. López-Fuster</i>	85 - 93
Modeling Impacts of Viticultural and Environmental Factors on 3-Isobutyl-2-Methoxypyrazine in Cabernet franc Grapes <i>J.J. Scheiner, J.E. Vanden Heuvel, B. Pan, and G.L. Sacks</i>	94 - 105
Assessment of Winter Injury in Grape Cultivars and Pruning Strategies Following a Freezing Stress Event <i>I.E. Dami, S. Ennahli, and Y. Zhang</i>	106 - 111

continued next page

Diurnal Temperature Range Compression Hastens Berry Development and Modifies Flavonoid Partitioning in Grapes <i>S.D. Cohen, J.M. Tarara, and J.A. Kennedy</i>	112 - 120
Identification by SNP Analysis of a Major Role for Cayetana Blanca in the Genetic Network of Iberian Peninsula Grapevine Varieties <i>L.H. Zinelabidine, A. Haddioui, V. Rodríguez, F. Cabello, J.E. Eiras-Dias, J.M. Martínez Zapater, and J. Ibáñez</i>	121 - 126
Cosorption of Sulfur Dioxide and Water on Cork <i>S. Lequin, D. Chassagne, T. Karbowiak, and J.P. Bellat</i>	127 - 131
Effect of Fermentation Temperature and Culture Medium on Glycerol and Ethanol during Wine Fermentation <i>G. Du, J. Zhan, J. Li, Y. You, Y. Zhao, and W. Huang</i>	132 - 138
 Research Notes	
Testing the Efficacy of Barrier Plantings for Limiting Sharpshooter Spread <i>M.P. Daugherty, B.R. Gruber, R.P.P. Almeida, M.M. Anderson, M.L. Cooper, Y.D. Rasmussen, and E.A. Weber</i>	139 - 143
Field Performance and Wine Quality Modification in a Clone of <i>Vitis vinifera</i> cv. Dolcetto after GLRaV-3 Elimination <i>F. Mannini, A. Mollo, and R. Credi</i>	144 - 147