

AMERICAN JOURNAL *of* ENOLOGY AND VITICULTURE

VOLUME 65 **2014** NUMBER 3

CONTENTS

Atypical Aging Defect: Sensory Discrimination, Viticultural Causes, and Enological Consequences. A Review <i>V. Schneider</i>	277 - 284
An Observational Study into the Recovery of Grapevines (<i>Vitis vinifera</i> L.) following a Bushfire <i>C. Collins, H. Gao, and K.L. Wilkinson</i>	285 - 292
Esters in Wines: New Insight through the Establishment of a Database of French Wines <i>G. Antalick, M.C. Perello, and G. de Revel</i>	293 - 304
Sensory and Chemical Effects of Cross-Flow Filtration on White and Red Wines <i>P. Buffon, H. Heymann, and D.E. Block</i>	305 - 314
Release of <i>Erysiphe necator</i> Ascospores and Impact of Early Season Disease Pressure on <i>Vitis vinifera</i> Fruit Infection <i>M.M. Moyer, D.M. Gadoury, W.F. Wilcox, and R.C. Seem</i>	315 - 324
Accumulation and Prediction of Yeast Assimilable Nitrogen in New York Winegrape Cultivars <i>M.A. Nisbet, T.E. Martinson, and A.K. Mansfield</i>	325 - 332
Effect of Postharvest Dehydration on Content of Volatile Organic Compounds in the Epicarp of Cesanese Grape Berry <i>L. Centioni, D. Tiberi, P. Pietromarchi, A. Bellincontro, and F. Mencarelli</i>	333 - 340
Various Influences of Harvest Date and Fruit Sugar Content on Different Wine Flavor and Aroma Compounds <i>P.K. Boss, C. Böttcher, and C. Davies</i>	341 - 353
Responses of Fruit Uniformity to Deficit Irrigation and Cluster Thinning in Commercial Winegrape Production <i>A. Calderon-Orellana, L. Mercenaro, K.A. Shackel, N. Willits, and M.A. Matthews</i>	354 - 362
Regulation of Anthocyanin Biosynthesis in Tissues of a Teinturier Grape Cultivar under Sunlight Exclusion <i>L. Guan, J.H. Li, P.G. Fan, S.H. Li, J.B. Fang, Z.W. Dai, S. Delrot, L.J. Wang, and B.H. Wu</i>	363 - 374
Influence of Interannual Meteorological Variability on Yeast Content and Composition in Sangiovese Grapes <i>L. Brilli, G. Buscioni, M. Moriondo, M. Bindi, and M. Vincenzini</i>	375 - 380

continued next page

Research Notes

Girdling, Gibberellic Acid, and Forchlorfenuron: Effects on Yield, Quality, and Metabolic Profile of Table Grape cv. Italia

G. Ferrara, A. Mazzeo, G. Netti, C. Pacucci, A.M.S. Matarrese, I. Cafagna, P. Mastrorilli, M. Vezzoso, and V. Gallo

381 - 387

Aroma Impact of Ascorbic Acid and Glutathione Additions to Sauvignon blanc at Harvest to Supplement Sulfur Dioxide

O. Makhotkina, L.D. Araujo, K. Olejar, M. Herbst-Johnstone, B. Fedrizzi, and P.A. Kilmartin

388 - 393

Relationship between Upper Lateral Sinus Formation and *VvNAC21/22-like* Expression in Grapevine Leaves

H. Takato, N. Fujimori, H. Suzuki, Y. Kawagoe, Y. Nakajima, and S. Suzuki

394 - 400

Microwave Maceration with Early Pressing Improves Phenolics and Fermentation Kinetics in Pinot noir

A.L. Carew, W. Gill, D.C. Close, and R.G. Dambergs

401 - 406