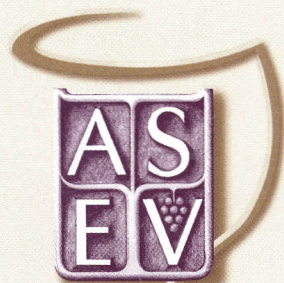


AMERICAN JOURNAL
of
ENOLOGY AND VITICULTURE

VOLUME 61 *2010* NUMBER 1



PUBLISHED BY THE AMERICAN SOCIETY FOR ENOLOGY AND VITICULTURE

Since 1950

AMERICAN JOURNAL
of
ENOLOGY AND VITICULTURE

VOLUME 61 **2010** NUMBER 1

CONTENTS

- Characterization of Niagara Peninsula Cabernet franc Wines by Sensory Analysis
J. Hakimi Rezaei and A.G. Reynolds 1 - 14
- Combining Olfactory and Gustatory Clues in the Judgment of Aging Potential
of Red Wine by Wine Professionals
J. Langlois, J. Ballester, E. Campo, C. Dacremont, and D. Peyron 15 - 22
- Effect of Different Cluster Sunlight Exposure Levels on Ripening and
Anthocyanin Accumulation in Nebbiolo Grapes
E. Chorti, S. Guidoni, A. Ferrandino, and V. Novello 23 - 30
- Impact of Fining on Chemical and Sensory Properties of Washington State Chardonnay
and Gewürztraminer Wines
M. Sanborn, C.G. Edwards, and C.F. Ross 31 - 41
- Preference and Acceptability of Partially Dealcoholized White and Red Wines
by Consumers and Professionals
S. Meillon, V. Dugas, C. Urbano, and P. Schlich 42 - 52
- Partial Removal of Ethanol during Fermentation to Obtain Reduced-Alcohol Wines
E. Aguera, M. Bes, A. Roy, C. Camarasa, and J.M. Sablayrolles 53 - 60
- Variability in Berry Maturation of Concord and Cabernet franc in a Cool Climate
V. Pagay and L. Cheng 61 - 67
- Comparative Performance of Virus-Infected *Vitis vinifera* cv. Savagnin rose Grafted
onto Three Rootstocks
V. Komar, E. Vigne, G. Demangeat, O. Lemaire, and M. Fuchs 68 - 73
- Seasonal Patterns of Growth Rate and Morphophysiological Features in Green Organs
of Cabernet Sauvignon Grapevines
A. Palliotti, O. Silvestroni, and D. Petoumenou 74 - 82
- Genetic Origins of Cultivated and Wild Grapevines from Morocco
*L.H. Zinelabidine, A. Haddioui, G. Bravo, R. Arroyo-García,
and J.M. Martínez Zapater* 83 - 90
- Effect of Thermal Treatment and Oak Chips on the Volatile Composition of
Pedro Ximénez Sweet Wines
J.I. Santiago Hurtado, N. Lopez De Lerma, J. Moreno, and R.A. Peinado 91 - 95
- Host Suitability of *Vitis* and *Vitis-Muscadinia* Material to the Nematode *Xiphinema index*
over One to Four Years
*D. Esmenjaud, C. Van Ghelder, R. Voisin, L. Bordenave, S. Decroocq, A. Bouquet,
and N. Ollat* 96 - 101

continued next page

Indexing *Agrobacterium vitis* in Asymptomatic Grapevine Propagation Material
by Two Nested PCR Assays
F. Peduto, G. Marchi, and G. Surico **102 - 112**

Evaluation of Pruning Wound Susceptibility and Protection Against Fungi Associated
with Grapevine Trunk Diseases
*P.E. Rolshausen, J.R. Úrbez-Torres, S. Rooney-Latham, A. Eskalen, R.J. Smith,
and W.D. Gubler* **113 - 119**

Research Notes

Inhibition of Fungi from Diseased Grape by Syringomycin E-Rhamnolipid Mixture
*J.Y. Takemoto, M. Bensaci, A.J. De Lucca, T.E. Cleveland, N.R. Gandhi,
and V. Palmer Skebba* **120 - 124**

Effect of Timing of Diammonium Phosphate Addition to Fermenting Grape Must
on the Production of Ethyl Carbamate in Wine
C. Adams and H.J.J. van Vuuren **125 - 129**

Japanese Beetle Defoliation Reduces Primary Bud Cold Hardiness during
Vineyard Establishment
D.L. Hammons, S.K. Kurtural, and D.A. Potter **130 - 134**

Extraction and Partial Purification of β -Galactosidase from Grape Berry Skin
(*Vitis vinifera* L.) with Triton X-114
M. Pérez-Gilabert, E. Téllez, F. García-Carmona **135 - 139**

Technical Brief

A Model to Establish Economically Sustainable Cluster-Thinning Practices
T. Preszler, T.M. Schmit, and J.E. Vanden Heuvel **140 - 146**