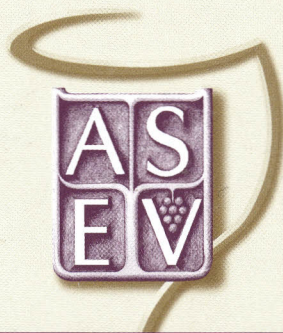


AMERICAN JOURNAL  
*of*  
ENOLOGY AND VITICULTURE

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VOLUME 61 *2010* NUMBER 2



PUBLISHED BY THE AMERICAN SOCIETY FOR ENOLOGY AND VITICULTURE

*Since 1950*

AMERICAN JOURNAL  
*of*  
ENOLOGY AND VITICULTURE

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