Berry Phenolics in Cabernet Sauvignon (*Vitis vinifera* L.) during Late-Stage Ripening


Physiological Thresholds for Efficient Regulated Deficit-Irrigation Management in Winegrapes Grown under Semiarid Conditions

*P. Romero, J.I. Fernández-Fernández, and A. Martinez-Cutillas* ............................................................. 300 - 312

Spatial Analysis of Climate in Winegrape Growing Regions in the Western United States

*G.V. Jones, A.A. Duff, A. Hall, and J.W. Myers* ................................................................. 313 - 326

Effect of Timing, Rate, and Form of N Fertilization on Nutrition, Vigor, Yield, and Berry Yeast-Assimilable N of Grape

*G.H. Neilsen, D. Neilsen, P. Bowen, C. Bogdanoff, and K. Usher* ............................................................. 327 - 336

Effect of Simulated Shipping Conditions on Sensory Attributes and Volatile Composition of Commercial White and Red Wines


Transgenic Disease Resistance in *Vitis vinifera*: Potential Use and Screening of Antimicrobial Peptides

*C.L. Rosenfield, S. Samuelian, J.R. Vidal, and B.I. Reisch* ................................................................. 348 - 357

Impact of Severity and Timing of Basal Leaf Removal on 3-Isobutyl-2-Methoxypyrazine Concentrations in Red Winegrapes


Survey of Hydrogen Sulfide Production in Wine Strains of *Saccharomyces cerevisiae*

*G.R. Kumar, V. Ramakrishnan, and L.F. Bisson* ................................................................. 365 - 371

Impact of Early Leaf Removal on Yield and Fruit and Wine Composition of *Vitis vinifera* L. Graciano and Carignan

*J. Tardaguila, F. Martinez de Toda, S. Poni, and M.P. Diago* ................................................................. 372 - 381

Effects of Timing of Manual and Mechanical Early Defoliation on the Aroma of *Vitis vinifera* L. Tempranillo Wine

*M.P. Diago, M. Vilanova, and J. Tardaguila* ................................................................. 382 - 391

Sodium Chloride in Australian Grape Juice and Its Effect on Alcoholic and Malolactic Fermentation

*R. Donkin, S. Robinson, K. Sumby, V. Harris, C. McBryde, and V. Jiranek* ................................................................. 392 - 400

continued next page
Trace Element and Rare Earth Element Profiles in Berry Tissues of Three Grape Cultivars
  
  Y. Yang, C. Duan, H. Du, J. Tian, and Q. Pan ................................................................. 401 - 407

Research Notes

Impact of Oak-Derived Compounds on the Olfactory Perception of Barrel-Aged Wines
  
  A. Prida and P. Chatonnet ................................................................. 408 - 413

Water Deficit Effect on Ratio of Seed to Berry Fresh Weight and Berry Weight Uniformity in Winegrape cv. Merlot
  
  K.C. Shellie ................................................................. 414 - 418

A Survey of Maltese Grapevine Germplasm Using SSR Markers
  
  S. Giannetto, R. Caruana, P. La Notte, A. Costacurta, and M. Crespan ............................................. 419 - 424

Abstracts

Abstracts from Presentations at the ASEV 61st National Conference
23–24 June 2010, Seattle, Washington ................................................................. 425A - 443A