I-ADAPTATION TO REGIONAL ENVIRONMENTS

Trellis systems, adaptations, and implementations worldwide ........................................... I-1
Richard E. Smart

Considering cultivar selection as a main element in sustainable viticulture ............................. I-5
Pierre Basler, Martin Wiederker

The effects of row orientation on growth, yield, quality, and dry matter partitioning in Chardonnay vines trained to simple curtain and spur-pruned cordon ................................................... I-10
Cesare Intrieri, Oriana Silvestroni, Barbara Rebucci, Stefano Poni & Iliaria Filippetti

Environmental effects on crop load, vigor and grape composition of Sauvignon Blanc in the cool climate of Alpine viticulture ................................................................. I-16
Massimo Bertamini, Ponchia Giorgio & Michele Scrinzi

The New Zealand terroir: Sources of variation in fruit composition in New Zealand vineyards ................................................................. I-23
Michael C. Trought

Adaptation of Chardonnay clones to different regional environments in Friuli (NE Italy) ........ I-28
Franco Battistutta, Giovanni Colugnati, Fausto Bregant, Lorenzo Gottardo, Emilio Celotti, Roberto Zironi

Winter protection of cold-tender grapevines with insulating materials ................................ I-32
Bruce Bordelon

The effect of trellis system on growth, yield, and fruit composition of Chardonnay grapevines ................................. I-36
Brett M. Escalera & R. Keith Striegler

Performance of Vitis vinifera L. cv. Pinot Noir/99 Richter as affected by plant spacing ............. I-40
J.J. Hunter, C.G. Volschenk, G.W. Fouche, D.J. Le Roux & E. Burger

Climatology of extreme minimum winter temperatures in the Lake Erie viticultural region, USA I-46
Thomas W. Schmidlin

Effects of cultural practices on photosynthetic activity and productivity of vine leaves ............... I-49
Todorka Slavtcheva

Effect of several rootstocks on vegetative, productive and nutritional status of Chardonnay in Trentino (NE Italy) ................................................................. I-53
M. Stefanini, F. Pinamonti & A. Dorigoni

Prediction of vineyard site suitability in New York State ..................................................... I-59
Roger Magarey, Robert Pool, Stephen DeGloria & Robert Seem

Expression of LEA-like proteins under endodormancy versus cold-acclimation programming in overwintering grape buds ................................................................. I-64
Ron Salzman, Ray A. Bressan, Paul M. Hasegawa, Edward N. Nashworth & Bruce Bordelon

II-VINE STRESS PHYSIOLOGY

How do grapevines respond to altered source/sink ratios and unfavorable environmental conditions? II-1
Werner Koblet

Carbohydrate supply limits fruit set in commercial ‘Sauvignon Blanc’ grapevines ..................... II-9
Horst W. Caspari & Alexander Lang

Biochemical and biophysical mechanisms of cold hardness in woody plants .......................... II-14
Michael Wisniewski, Tony K. Wolf & Les Fuchigami

Practical considerations that impact vine cold hardness ..................................................... II-23
Robert L. Wample & Tony K. Wolf

Sap flow and hydraulic conductivity of grapevine shoots trained to the upward or downward position II-39
Andrea Schubert, Claudio Lovisolo & Enrico Peterlunger

Windbreaks improve the growth and yield of Chardonnay grapevines grown in a cool climate II-43
Larry J. Bettiga, Nick K. Dokoozlian & Larry E. Williams

Whole canopy versus single leaf gas exchange responses to water stress in C. Sauvignon grapevines II-47
Manea Al-hazmi, Alan N. Lakso & Steve S. Denning

Leaf expansion and chlorophyll content of Pinot Blanc grape variety as affected by lime-induced chlorosis ................................................................. II-49
Luigi Bavarese
II-VINE STRESS PHYSIOLOGY (continued)

Photoperiod response of three Vitis rootstocks and Cabernet Sauvignon ....................................................... II-54
David A. Boone & Richard E. Durham

On water deficit and wounding induced stresses measured by laser photoacoustic detection
of ethylene emitted from grapevine (Vitis vinifera L.) leaves ................................................................. II-57
A. Boschetti, F. Biasolfi, A. Cagol, M. Bertamini & S. Ianotta

Use of cover crops and deficit irrigation to reduce vegetative vigour of ‘Sauvignon Blanc’
grapevines in a humid climate .............................................. II-63
Horst W. Caspari, Sue Neal, Andrew Taylor & Mike C.T. Trought

Overcoming spring frost injury and delaying bud break in Vitis vinifera cv. Chardonnay grapevines ........ II-67
Imed Dami, Cecil Stushnoff & Richard A. Hamman Jr.

Reserve nutrient status of Vitis graft material as related to callus success and growth
during the callus period ................................................ II-71
J.J. Hunter, D.J. Le Roux & C.G. Volschenk

Leaf carbon isotope composition and photosynthetic electron transport rate in several crosses of genus
Vitis during adjustment to water stress ........................................ II-74
Francesco Iacono, Luigi De Micheli & Fabiano Reniero

Grape ripening and color development: Interactions between light and nitrogen availability ................ II-79
Markus Keller & Geza Hrazdina

A new vinifera variety with excellent winter hardiness in Hungary .......................................................... II-86
Laszlo Kocsis & L. Bakonyi

Determination of the stress in vineyard, mainly to forecast the damage by water deficit.................. II-91
Laszlo Kocsis & G. Molnar

Influence of vine capacity and crop load on the yield, fruit composition and sugar production
per unit land area of Concord grapevines ........................................ II-94
David P. Miller & G.S. Howell

Reinforcement of the radiative and thermic stresses of the grapevine in field conditions using
a reflective soil cover. Repercussions on the must composition and on the wine quality. ................ II-99
J.P. Robin, F.X. Sauvage, J.C. Boulet, B. Suard & C. Flanzy

Role of bound water in frost hardness of vine cane studied by microwave method .................. II-105
Sándor Misik

III-ECOLOGICALLY SOUND WINEGRAPE PRODUCTION METHODS

Using molecular techniques to diagnose vineyard diseases .......................................................... III-1
Nancy Irelan, Ken Meyer & Rich DeScenzo

New experiences of nitrogen dynamics on permeable soils - environmental aspects and wine quality ........ III-6
Klaus Wahl, Arnold Schwab & Manfred Peternel

An assessment of the growing season thermal and moisture environment for timing disease
control in Niagara vineyards .............................................. III-10
Tony B. Shaw

Use of a computer-based weather network and powdery mildew risk assessment model reduces
fungicide use in the Napa Valley ........................................ III-16
Ed Weber, Doug Gubler, Carla Thomas & Ashley Derr

Influence of training system on growth, yield, fruit composition and Eutypa
incidence in Cabernet Sauvignon grapevine ................................ III-19
Chris Lake, R. Keith Striegler, Paul Verdegaal, Greg Berg & James Wolpert

Integrated viticulture in northwest lower Michigan .................................................. III-27
Charles E. Edson, Lawrence Mawby, Gary R. VanEe & Richard Ledebuhr

Nitrogen response of Vitis vinifera Müller-Thurgau grafted onto six different rootstocks:
Canopy characteristics and leaf gas exchange .................................. III-32
M. Carmo Candolfi-Vasconcelos, Markus Kummer, Markus Keller, Pierre Basler & Werner Koblet

Comparative studies on organic and conventional/integrated cropping systems in viticulture ........ III-37
Uwe J. Hofmann

Sustainable viticulture: Development of a scheme for New Zealand .................. III-44
David Jordan
III-ECOLOGICALLY SOUND WINEGRAPE PRODUCTION METHODS (continued)

Developing and testing an international environmental rating system for vineyards and wineries ................. III-47
Marc M. Baum & M. Carmo Condolfi-Vasconcelos

Vineyard weed management using non-persistent herbicides .................................................. III-50
Richard M. Dunst, Robert M. Pool, James S. Kamas & Andrew G. Fendinger

Niagara agricultural weather network: Providing timely access to weather data ......................... III-55
W. McFadden-Smith, Kevin Ker, J. Yee & B. Baert

IV-VINEYARD MECHANIZATION

Advances in mechanizing quality grape production in European cool climates ....................... IV-1
Werner Riihling

A total vineyard mechanization system and its impact on quality and yield .......................... IV-6
Justin Morris

Comparisons of growth and gas exchange of conventionally- and minimally-pruned ‘Concord’ grapevines .................................................. IV-11
Alan N. Lakso, Steven S. Denning, Richard M. Dunst, Andrew G. Fendinger & Robert M. Pool

Effect of mechanical thinning of minimally pruned ‘Concord’ grapevines on fruit composition .......... IV-13
Andrew G. Fendinger, Robert M. Pool, Richard M. Dunst & Rhonda L. Smith

Evaluation of chemical crop adjustment methods for mechanically pruned ‘Concord’ grapevines ... IV-18
Thomas J. Zabadal, Gary R. VanEe, Thomas W. Dittmer & Richard L. Ledebuhr

Effects of crop load on the flavor character of Concord grape juice determined by descriptive sensory analysis ........................................... IV-24
Rhonda L. Smith, Robert M. Pool, Andrew G. Fendinger, John Barnard & Terry E. Acree

Estimating Concord crops for machine thinning accuracy ..................................................... IV-28
K. Helen Fisher, Brian Piott & Tom Tancock

Adaptability of labrusca and French hybrid grape varieties to mechanical pruning and mechanical thinning ........................................................................ IV-33
K. Helen Fisher, Brian Piott & John Barkovich

V-FLAVOR DEVELOPMENT IN THE VINEYARD

Impact of viticultural practices on grape monoterpenes, and their relationship to wine sensory response .................................................. V-1
Andrew G. Reynolds & Douglas A. Wardle

Regional typicité of California Chardonnay wines: Towards using the terroir model and strengthening viticultural areas .............................................................. V-18
Leo McCloskey, Susan Arrhenius & Marshall Sylvan

Influence of genotype, training system, and bud load on berry flavor content of cv. Sauvignon Blanc .................................................. V-25
Giovanni Colugnati, Franco Battistutta, Fausto Bregant, Emilio Celotti & Roberto Zironi

Methoxypyrazines: New insights into their biosynthesis and occurrence .................................. V-36
Malcolm Allen, Michael J. Lacey & Stephen J. Boyd

Fruit environment and prefermentation practices for manipulation of monoterpenes, norisoprenoid and pyrazine flavorants ........................................ V-40
Johann Marais

Microclimatic influences in the vineyard on the flavor quality of grapes .................................. V-49
A.J. Razungles, R.L. Baumes, J.P. Robin & C.L. Bayonove

The effects of pruning, thinning, and soil management on the vine and the quality of wine .......... V-54
Klaus Wahl, Klaus-Peter Heigel & Arnold Schwab

Effect of crop load on Cabernet Sauvignon and Chardonnay (Vitis vinifera L.) glycosides ......... V-58
Bruce W. Zoecklein, Tony K. Wolf, Carlton C. Yoder & Yauching Jazinski

Aromatic characterization of six clones from cv Fernão Pires .................................................. V-66
José Rodrigues, Luis Carneiro & Maria Cristina Climaco

Berry size and soluble solids variation ........................................................................ V-70
Mike Trought & Simon Tannock

PROCEEDINGS FOR THE 4TH INTERNATIONAL SYMPOSIUM ON COOL CLIMATE VITICULTURE AND ENOLOGY
V-FLAVOR DEVELOPMENT IN THE VINEYARD (continued)

Effect of fruit zone leaf removal and shoot thinning on Vitis vinifera L. grape glycosides

Bruce W. Zoecklein, Carleton C. Yoder, Tony K. Wolf, & Yauching Jasinski

Environmental effects affecting organoleptic characteristics of Sauvignon Blanc wine in Alpine viticulture of Trentino (NE Italy)

Michele Scrinzi, Massimo Bertamini & Giorgio Ponchia

VI-FLAVOR DEVELOPMENT DURING FERMENTATION

Vinification techniques to shape the wine flavor profile

Gary Baldwin

Changes in concentration of juice and must glycosides, including flavor precursors, during primary fermentation

Patrick Williams, I. Leigh Francis & Stephen Black

Effect of pre-fermentation cold maceration on the composition, color and flavor of Pinot Noir wine

David Heatherbell, Matthew Dicey, Sharon Goldsworthy & Leo Vanhanen

Fermentation practices in Pinot Noir: Effects on color, phenols, and wine quality

Barney Watson, Steve Price, Hsiao Ping-Chen, Sheri Young, Cindy Lederer & Mina McDaniel

The role of yeasts in the formation of wine flavors

Ann Dumont & Laurent Dulau

Wine flavor modifications by lactic acid bacteria

Sibylle Krieger

Aging of Wine: 1,1,6 Trimethyl-1,2-dihydronaphthalene (TDN) and 2-Aminoacetophenone

Wolf-Rudiger Sponholz & Tilo Hünn

Contribution of selected apiculate yeasts isolated from grape and must to the aroma of cool climate wine ‘Recioto and Amarone’ or Valpolicella area

Giuseppe Comi, Michaela Maifreni, Marisa Manzano, Lorella Visintin & Roberto Zironi

Vinification by-products as raw material for procyanidin production

Visnja Katalinic & Gordana Konja

A comparison of table and “late harvest” style Cayuga wines made with amelioration, freeze and Evapor® concentrated juices

Gary Main & Justin R. Morris

The dynamics of citrate metabolism during malolactic fermentation by Leuconostoc oenos

Jan Clair Nielsen & Claus Prahl

Ecology of yeast and lactic acid bacteria in winemaking: Their behavior in spontaneous and induced fermentations

Jürg Gafner, Martin Schütz, Angelika Viviani-Nauer, Daniel Pulver, Petra Hoffman & S. Albisser

Synthetic media to monitor the different abilities of yeast strains to produce undesirable volatile sulfur compounds

Doris Rauhut, Helmut Kürbel, Bernd Prior, Otmar Löhnhert & Manfred Grossmann

Influence of white wine filtration on flavor quality

Pedro Ribeiro-Correa, Jorge M. Ricardo-da-Silva & Maria Cristina Climaco

Enzymatic hydrolysis of monoterpene glycosides of different grape varieties by an immobilized yeast beta-glucosidase

Iolanda Rosi, Mara Vinella, Andrea Gheri & Mario Bertuccioli

Effect of processing on the phenolics and color of Cabernet Sauvignon, Chambourcin and Noble wines and juices

Charles A. Sims, Sean F. O'Keefe, Jek Mei Auw & Victoria Blanco

High alcohol fermentation of grape juice concentrate

Cinda Siler & Justin R. Morris

Effect of the enological and viticultural methods on resveratrol content of wine

Renée Threlfall & Justin R. Morris
VI-FLAVOR DEVELOPMENT DURING FERMENTATION (continued)

Compatibility between strains of Saccharomyces cerevisiae and Leuconostoc oenos
as an important factor for successful malolactic fermentation

Mai Nygaard & Claus Prahl

Inheritance of aroma compounds in interspecific crossings of vitis

T. Hühn, W.R. Sponholz, S. Bottero & E. Kallinikidou

Working with Brettanomyces and other ‘in-house’ strains

Carol Shelton

Establishing cultures for the production of premium quality vinegar

George Clayton Cone

VII-WINE SENSORY ATTRIBUTES: TECHNIQUES OF MEASUREMENT

Descriptive Analysis: Winemaker evaluation of experimental wines

Mina McDaniel, Sheri Young & Barney Watson

The relationships between instrumental and human visual perception of turbidity
in clear and colored samples simulating wines and grape juices

Aurea Carrasco & Karl J. Siebert

The impact of dealcoholization on the flavor of wines: Correlating sensory and instrumental data
by PLS analysis using different transformation techniques

Ulrich Fischer & Ralf Berger

Analysis of haze-active polyphenols and haze-active proteins in grape juices and wines

Karl J. Siebert, P.Y. Lynn & Aurea Carrasco

Quantitative analysis of new potent flavor compounds in Burgundy Pinot Noir wines
using a stable isotope dilution assay

Victoire Aubry, Christian Ginies & Patrick X. Etievant

The role of gas chromatography-olfactometry in assessing wine aroma

Mary G. Chisholm, Matthew J. Palisin, Kevin R. Stank & Jeanne L. Beaumont

Prediction of wine sensory aroma attributes by wine headspace volatile compounds

Mario Bertuccioli, Iolanda Rosi, Monica Picchi and Carlo Viviani

Mycoflora and compounds responsible for 'cork taint' in Portuguese 'normal' and 'green' bark
and cork stoppers throughout the manufacturing process, storage and transport

P. Danesh, J.J. Figueiredo Marques & M.V. San Romão

Impact of matrix variables ethanol, sugar, glycerol, pH and temperature on the partition coefficients
of aroma compounds in wine and their kinetics of volitization

Claus Fischer, Ulrich Fischer & Ludwig Jakob

HPLC analysis of Vitis vinifera cv. Cabernet Sauvignon and Vitis rotundifolia
cv. Noble wine pigment liquid chromatographic fractions

Tony Johnston & Justin Morris

Analysis of red wine pigment polymers by low pressure liquid chromatography

Tony Johnston & Justin Morris

Analysis of four potent odorants in Burgundy Chardonnay wines: Partial quantitative descriptive
sensory analysis and optimization of simultaneous extraction method

Yves Le Fur, Isabelle Lesschaeve & Patrick X. Etievant

Quality estimation for the red wines produced by short-term maceration

Mihai Macici, Manuela Varga & Petre Badea

Representative Champagne extracts for olfactory analysis

Christine Priser, Patrick X. Etievant & S. Nicklaus

Evolution of several biochemical compounds during the development of Merlot wine

Manuela Varga, Aurelia Tudorache, Maria Avramescu & Petre Badea

Implications of odor threshold variations on sensory quality control of cork stoppers

Adam Suprenant & Christian E. Butzke
VIII-UNDERSTANDING THE GENETIC BASIS FOR GRAPE AND WINE PRODUCTION

Overview of microbial genetics in relation to wine production ........................................... VIII-1
Friederich K. Zimmermann

Ecology of yeasts and bacteria in winemaking—molecular studies with practical conclusions .......... VIII-8
Jürg Gafner, Sonja Albinser, Petra Hoffmann, Daniel Pulver, Martin Schütz & Angelika Viviani-Nauer

The new tools of grapevine genetics ................................................................. VIII-12
Carole P. Meredith & Bruce I. Reisch

Scion and rootstock varieties for cool climates ....................................................... VIII-19
Andrew G. Reynolds

Resistance of rootstocks to the virus transmitting nematode Xiphinema index .................. VIII-28
Erhard Sopp & Ernst Rühl

Irradiation effects upon in vitro cultured wine grape varieties ................................ VIII-32
E. Bränduse, N. Varga & M. Ionescu

Results in resistance breeding for winter hardiness in Hungarian varieties ................... VIII-36
E. Hajdu

About genetic host-parasite interactions between Plasmopara viticola and resistant hybrid varieties ........................................................... VIII-42
Walter K. Kast

Genetic engineering of commercial cultivars of Vitis sp. for resistance to fungal diseases ........ VIII-45
Julie R. Kikkert, Michael J. Striem, Mary Howell-Martens, Patricia G. Wallace, Linda Molino & Bruce I. Reisch

Activities in the USDA-ARS cold-hardy grape germplasm collection in Geneva, NY ........ VIII-48
Warren Lamboy

Breeding grapevines to maximize disease resistance in New York ................................ VIII-49
R.S. Luce & Bruce I. Reisch

Informativity of simple repeat oligonucleotides for grapevine DNA ............................. VIII-52
J. Steenkamp, I. Wiid, A. Lourens & J.T. Epplen

Genetic transformation of grapevine cv. Chancellor as a model system for enhancement of disease resistance ................................................................. VIII-53
Gul Ali & Bruce Reisch

IX-ECONOMICS AND MARKETING

Marketing cool climate wines ................................................................................ IX-1
Peter Botos

The challenge of maintaining competitiveness in a regulated economy ......................... IX-8
Kirby Moulton & Tony Spawton

Competition among alcoholic beverages ................................................................... IX-15
D. Hoffmann

Quality wine in bulk: the case of La Mancha’s Appellation ........................................ IX-19
Angela Triguero-Cano

MISCELLANEOUS

Authors Index ............................................................................................................. Index 1-4
Memories of the Conference ................................................................................... Memories 1-6