Table 1. Summary fruit and wine quality measures of Cabernet Franc and Cabernet Sauvignon grapes and wines grown in southern New Jersey and either unthinned or thinned to one cluster per shoot during lag phase of fruit growth by variety, year, and thinning level.

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
|  |  |  |  |  |  |  |  |  |
| Variety | Year | Cluster thinning | Cluster wt.z | °Brix | TTAy | Total phenolicsx | Total anthocyaninsw | Wine scorev |
| Cab. Franc | 2010 | None | 86.2 | 24.7 | 2.50 | 1656 | 3.66 | 15.9 |
|  |  | Thinned | 90.3 | 24.7 | 2.49 | 1645 | 3.61 | 15.9 |
|  |  | *p-valueu* | *ns* | *ns* | *ns* | *ns* | *ns* | *ns* |
|  | 2011 | None | 139.6 | 20.2 | 3.79 | 822 | 0.635 | 14.6 |
|  |  | Thinned | 146.1 | 20.6 | 3.52 | 884 | 0.710 | 13.5 |
|  |  | *p-value* | *ns* | *ns* | *0.0013* | *ns* | *ns* | *ns* |
|  | 2012 | None | 99.5 | 21.8 | 5.94 | 1416 | 0.685 | 11.2 |
|  |  | Thinned | 100.5 | 21.8 | 6.20 | 1328 | 0.760 | 11.5 |
|  |  | *p-value* | *ns* | *ns* | *0.050* | *0.041* | *ns* | *ns* |
| Cab. Sauvignon | 2010 | None | 85.3 | 22.3 | 3.74 | 1697 | 4.21 | 14.2 |
|  |  | Thinned | 81.9 | 23.0 | 3.66 | 1683 | 3.75 | 13.0 |
|  |  | *p-value* | *ns* | *ns* | *ns* | *ns* |  *.0366* | *ns* |
|  | 2011 | None | 91.7 | 17.8 | 6.30 | 1150 | 1.07 | 15.2 |
|  |  | Thinned | 91.2 | 17.6 | 5.78 | 1186 | 1.18 | 14.0 |
|  |  | *p-value* | *ns* | *ns* | *0.016* | *ns* | *ns* | *0.011* |
|  | 2012 | None | 84.5 | 17.6 | 8.15 | 1254 | 1.105 | 12.8 |
|  |  | Thinned | 82.6 | 17.8 | 8.95 | 1248 | 1.120 | 12.5 |
|  |  | *p-value* | *ns* | *ns* | *0.044* | *ns* | *ns* | *ns* |
| z Cluster weight (g)y Total titratable acidity (g/l tartaric acid equivalents)x Total phenolics (mg/l gallic acid equivalents)w Total anthocyanins (mg/l)v Wine score based on 20-point UC Davis scaleu *P*-values based on Student’s t-test |