Supplementary material

Evaluation of Different Interstimulus Rinse Protocols on Smoke Attribute Perception in Wildfire-Affected Wines

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Table S1. Basic chemical analysis of three smoke levels of wine.

	pH	TA (g/L)	ABV (%)	Acetic acid (g/L)	Glucose/Fructose (g/L)	Malic acid (g/L)	Latic acid (g/L)	Free SO2 (ppm)	Total SO2 (ppm)
High Smoke	3.26	6.71	14.42	0.18	0.32	0.77	0.29	14	59
Moderate Smoke	3.34	6.69	14.39	0.23	0.33	0.71	0.33	23	83
Low Smoke	3.55	6.00	14.42	0.28	0.34	0.55	0.61	26	111

Table S2: Concentration of non-marker smoke phenolic compounds measured in the three wines used for sensory analysis. All values are reported in µg/L.

	2,6-xylenol	4-Ethylguaiacol	2-Ethylphenol	Eugenol	4-Ethylphenol	3,4-Xylenol	Syringol
High Smoke	n.d	2.86	0.22	n.d	n.d	16.26	n.d
Moderate Smoke	n.d	1.16	0.06	n.d	6.84	16.44	n.d
Low Smoke	n.d	n.d	n.d	n.d	n.d	13.06	n.d

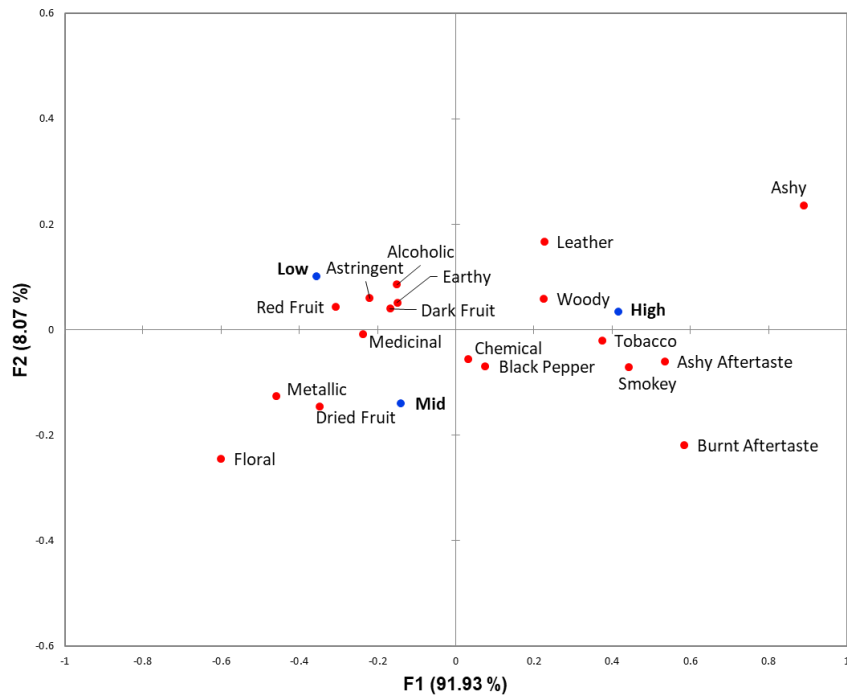n.d indicates concentration is below quantification limits

Figure S1: Symmetric plot from correspondence analysis of CATA selections (red points) for each wine (blue points)
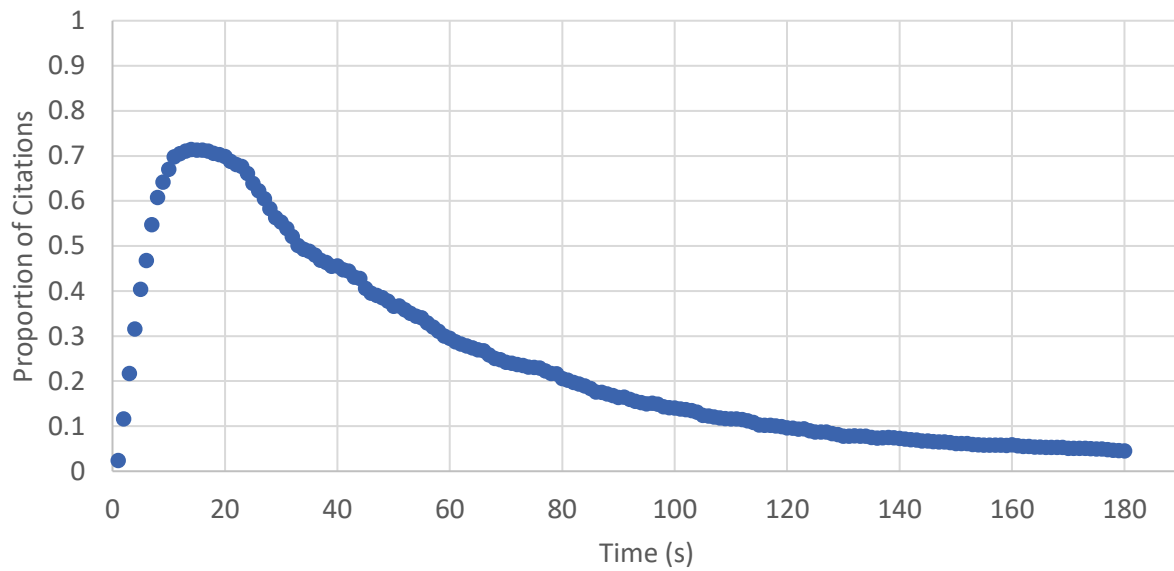

Figure S2: Proportion of overall citations (n=1644) across all attributes over 180 seconds, with a water rinse used at 10 seconds, from TCATA analysis
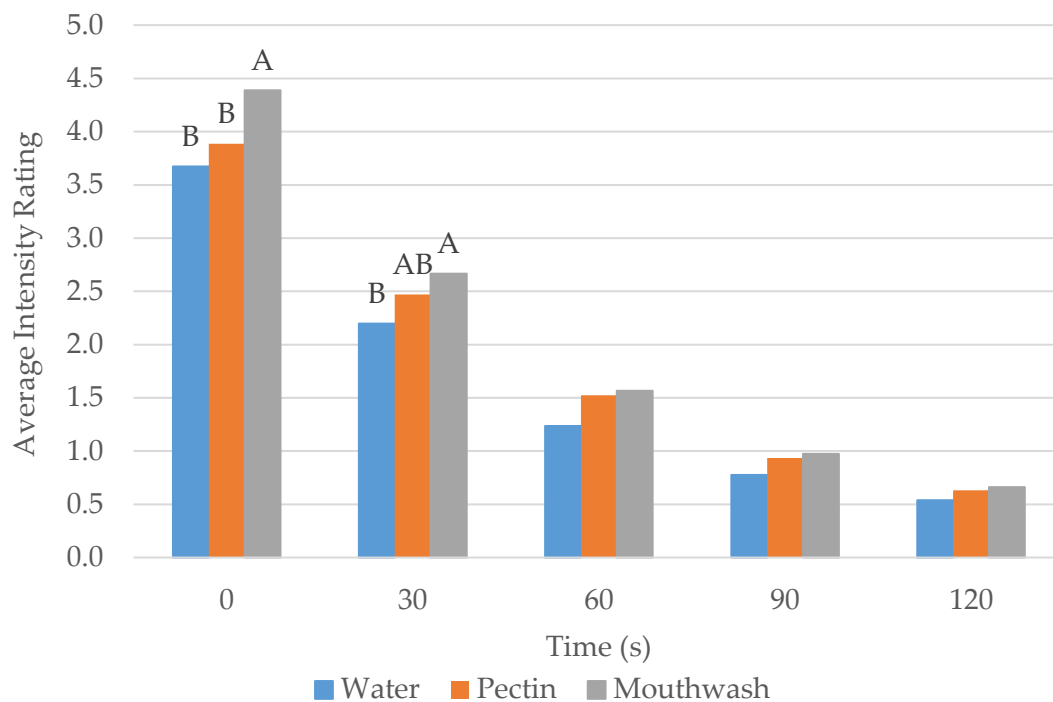
Figure S3: Average mixed berry intensity over all wines at each evaluation time for water (blue), pectin (orange), and mouthwash (grey). Same letters above bars indicate no statistical difference within each attribute as determined by Tukey HSD comparison of means at a 95% confidence level
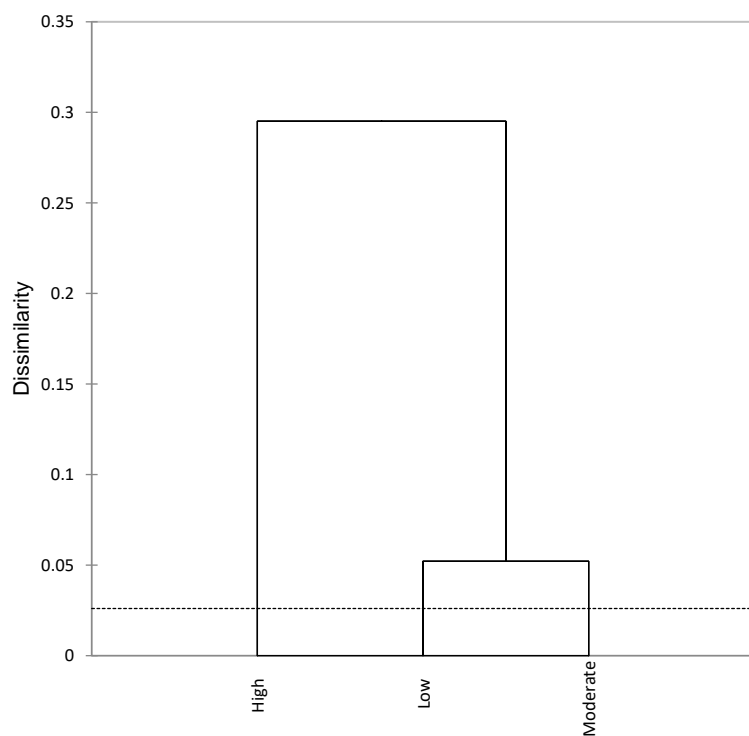

Figure S4: Separation of wines from agglomerative hierarchical clustering from CATA analysis

Video 1: https://youtu.be/HPqovhqHTKY