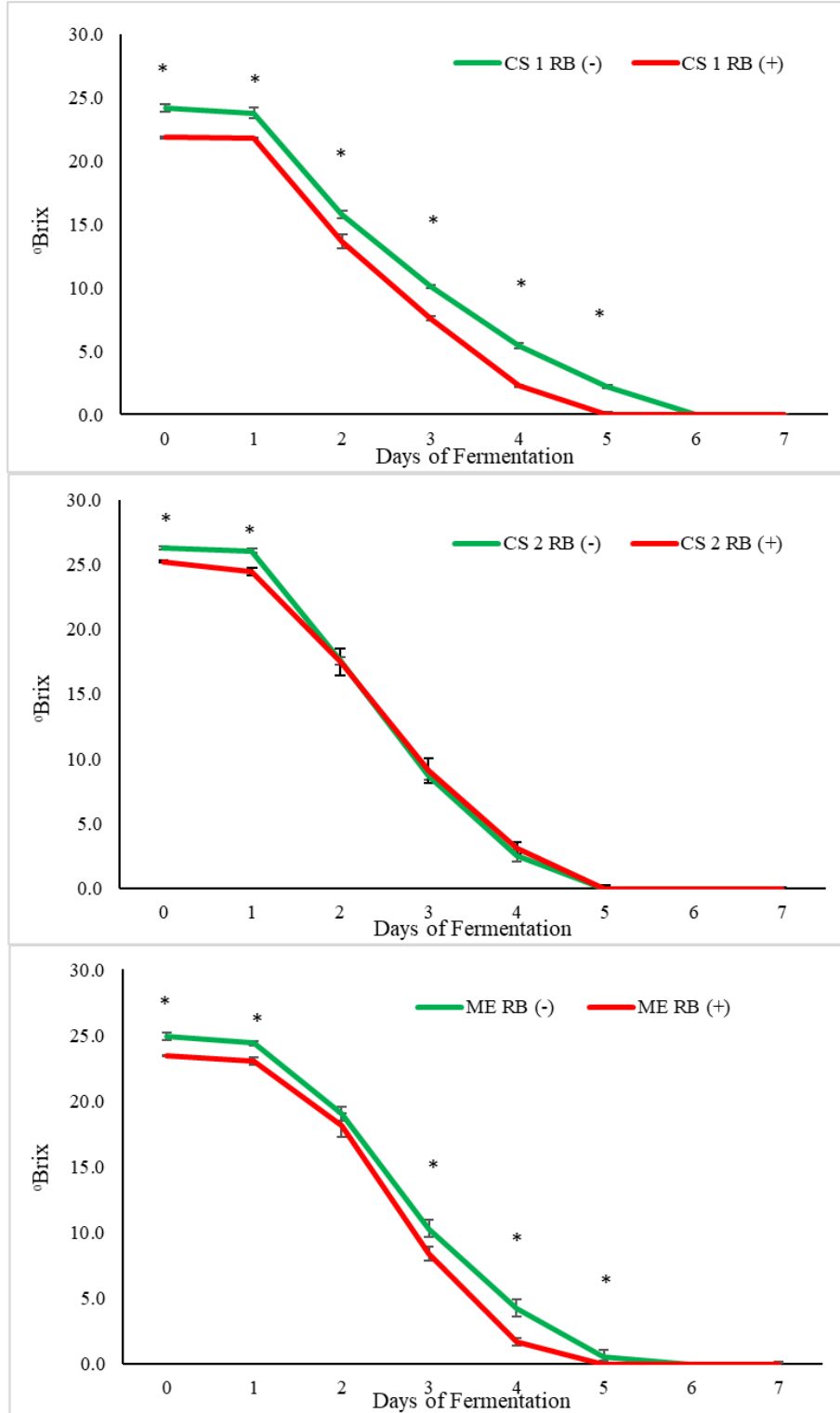
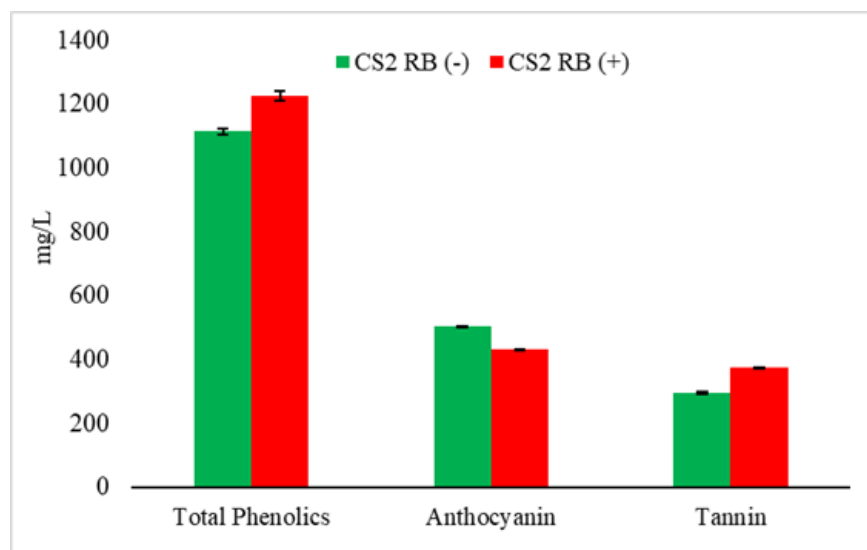


SUPPLEMENTAL DATA



Supplemental Figure S1: Cabernet Sauvignon Site 1 (CS1), Cabernet Sauvignon Site 2 (CS2), and Merlot (ME) alcoholic fermentation profile of wines from 2014 season. Statistical differences are expressed asterisk (*) and indicate significant differences in the ANOVA test ($n=3$, $P < 0.05$).



Supplemental Figure S2: Cabernet Sauvignon Site 2 (CS2) total phenolics, total anthocyanin, and total tannins concentration of 2015 wines (n=3)

Supplemental Table 1: Growing degree days (GDD) and precipitation (mm) accumulated, average air temperature maximum and minimum at Oakville Weather Station from April 1st to October 31st on the 2014 and 2015 seasons.

Station	Data	2014	2015
Oakville Weather Station	GDD	1886.77	2128.79
	Air Temperature Min (°C)	9.52	11.25
	Air Temperature Max (°C)	27.61	28.30
	Precipitation (mm)	55.588	66.736

Supplemental Table S2: Descriptive analysis scores of RB (-) and RB (+) wines from 2014 and 2015.

Attributes	2014						Attributes	2015	
	CS1	CS1	CS2	CS2	ME	ME		CS2	CS2
	RB (-)	RB (+)	RB (-)	RB (+)	RB (-)	RB (+)		RB (-)	RB (+)
Red fruits	2.60 a	2.54 a	1.97 a	2.24 a	2.20 a	2.34 a	Alcohol	4.29 a	3.94 a
Dark fruits	3.16 a	3.17 a	3.30 a	3.46 a	3.28 a	3.44 a	Acetone	3.23 a	2.55 b
Dried fruits	2.35 a	2.13 a	2.76 a	2.76 a	2.33 a	2.58 a	Eucalyptus	3.34 a	3.56 a
Oxidized apple	1.26 a	1.16 a	1.11 a	1.24 a	1.13 a	1.13 a	Green bell pepper	2.65 a	2.30 a
Jammy	1.50 a	1.78 a	1.79 a	1.59 a	1.73 a	1.69 a	Pepper	2.98 a	2.94 a
Green bell pepper	0.46 a	0.51 a	0.69 a	0.84 a	0.65 a	0.62 a	Tomato/thyme	2.09 a	1.82 a
Leafy/ tobacco	1.53 a	1.35 a	1.44 a	1.09 b	1.39 a	1.54 a	Chocolate/cocoa	1.45 a	1.37 a
Cedar	1.44 a	1.21 a	1.52 a	1.48 a	1.56 a	1.49 a	Soy	2.81 a	2.75 a
Leathery/earthy	1.93 a	1.83 a	2.05 a	1.96 a	2.21 a	1.81 a	Citrus	1.87 a	1.95 a
Oaky	1.79 a	1.71 a	1.82 a	1.60 a	1.77 a	1.78 a	Floral	2.24 a	2.75 a
Alcohol	2.49 a	2.07 b	2.05 a	1.94 a	2.60 a	2.34 a	Elderberry	3.77 a	4.29 a
Solvent/ sulfur	1.19 a	1.12 a	1.07 a	0.93 a	1.11 a	1.08 a	Stone fruit	3.40 a	3.50 a
Baking spices	0.71 a	0.64 a	0.70 a	0.70 a	0.64 a	0.67 a	Blackberry	3.56 a	4.00 a
Black pepper	0.68 a	0.55 a	0.63 a	0.72 a	0.68 a	0.68 a	Prune/dried	3.29 a	3.18 a
Cacao/ chocolate	0.60 a	0.55 a	0.88 a	0.63 b	0.76 a	0.67 a	Cherry	4.72 a	4.71 a
Floral	1.02 a	1.17 a	0.96 a	1.03 a	0.91 a	0.99 a	Oak	2.38 a	1.94 a
Other	0.11 a	0.10 a	0.08 a	0.09 a	0.10 a	0.15 a	Sour	3.46 b	4.28 a
Sweet	2.23 a	2.42 a	2.75 a	2.60 a	2.14 a	1.94 a	Sweet	3.70 a	2.87 b
Sour	3.54 a	3.48 a	2.35 a	2.56 a	2.72 a	2.90 a	Effervescent	3.59 a	2.93 b
Salty	0.71 a	0.88 a	0.72 a	0.64 a	0.72 a	0.51 b	Viscous	4.10 a	3.58 a
Bitter	1.90 a	1.80 a	2.25 a	1.86 b	2.32 a	2.13 a	Hot	5.69 a	4.43 b
Coating	2.90 a	2.50 b	2.74 a	2.61 a	3.07 a	3.05 a	Umami	2.21 a	2.07
Viscous	2.85 a	2.85 a	3.08 a	2.99 a	3.18 a	2.93 a	Bitter	3.35 a	3.03 a
Astringent/ dry	3.32 a	2.73 b	2.73 a	2.90 a	3.54 b	4.13 a	Coarseness	3.79 a	4.11 a
Grippy	1.86 a	1.81 a	1.76 a	1.95 a	2.45 a	2.27 a	Grippy	4.43 b	5.30 b
Hot/ alcohol	2.65 a	2.22 b	2.85 a	2.63 a	2.93 a	2.74 a	Drying	5.25 a	5.53 a

Means scores and least significant differences (LSD) for the descriptive analysis attributes rated in the wines using a rating scale from 0 (not present) to 10 (very intense). Means with same letter are not significantly different ($p < 0.05$) comparing RB (-) and RB (+) wines within each site and year.