Fryer, J., Sartori, C., Thrall, J., & Tomasino, E. (2025). Understanding ashy flavor recognition thresholds in Pinot noir wines. *OENO One, 59*(3). https://doi.org/10.20870/oeno-one.2024.59.3.9267

SUPPLEMENTARY DATA

Table S1. Basic chemical parameters of Pinot noir wines used for threshold testing.

	Acetic Acid (g/L)	Glu/Fru (g/L)	Polyphenols (mg/L)	Total SO_2 (mg/L)	Free SO_2 (mg/L)	pH	Alcohol
Low-Extract	0.504	1.3	1,313	299	11.5	3.362	13.48
Extended Maceration	0.564	0.019	1,675	302	7.67	3.682	10.47
Alternative Yeast	0.535	0.042	1,373	296	19.6	3.731	11.57

Table S2. Phenol and thiophenol compounds added to base Pinot noir wine and ratios of the components.

Phenol Blend		**Thiophenol Blend**	
Compound	**Ratio**	**Compound**	**Ratio**
Guaiacol	1	Thioguaiacol	1
4-methyl guaiacol	1	Thiophenol	1
o-cresol	1	o-Thiocresol	1
m-cresol	1	m-Thiocresol	1
p-cresol	1	p-Thiocresol	1
Syringol	2		
4-methyl syringol	2		

Table S3. Summary of total participants, with gender and threshold testing outcome.

Wine Style	Phenol Level	Total number of participants	Number Thresholds	Number above tested range	Number incomplete	Threshold at 0 ng/L thiophenols
Low-extract	Low	120 (77F/30M/1TF/2NB)	91	13	16	0
Extended maceration	Low	76 (50F/25M/1NB)	52	14	9	0
	Moderate	73 (49F/23M/1NB)	51	11	11	0
	High	58 (37F/21M)	40	4	11	3
Alternative Yeast	Low	75 (55F/20M)	56	8	11	0
	Moderate	70 (39F/31M)	43	8	16	3
	High	68 (45F/23M)	44	10	12	2