SUPPLEMENTARY DATA
Gapinski, A., & Watrelot, A. (2025). Phenolics profiles in Marquette juice and wine were not affected by grapevine plant growth regulators applications. *OENO One*, *59*(3).
https://doi.org/10.20870/oeno-one.2025.59.3.9303

SUPPLEMENTARY DATA

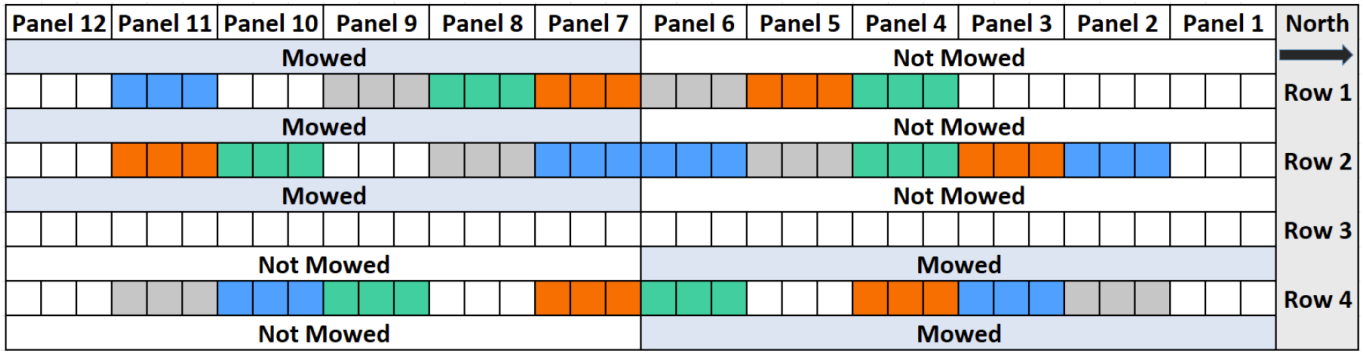


Figure S1. Map of vineyard layout with treatment application assignments. ■ – Control 15 (CTL), ■ – Phenylalanine (Phe), ■ – Prohexadione Calcium (ProCa), and ■ – ProCa+Phe. Mowed/Not Mowed were included in the modelling, but data were not presented on those groups.

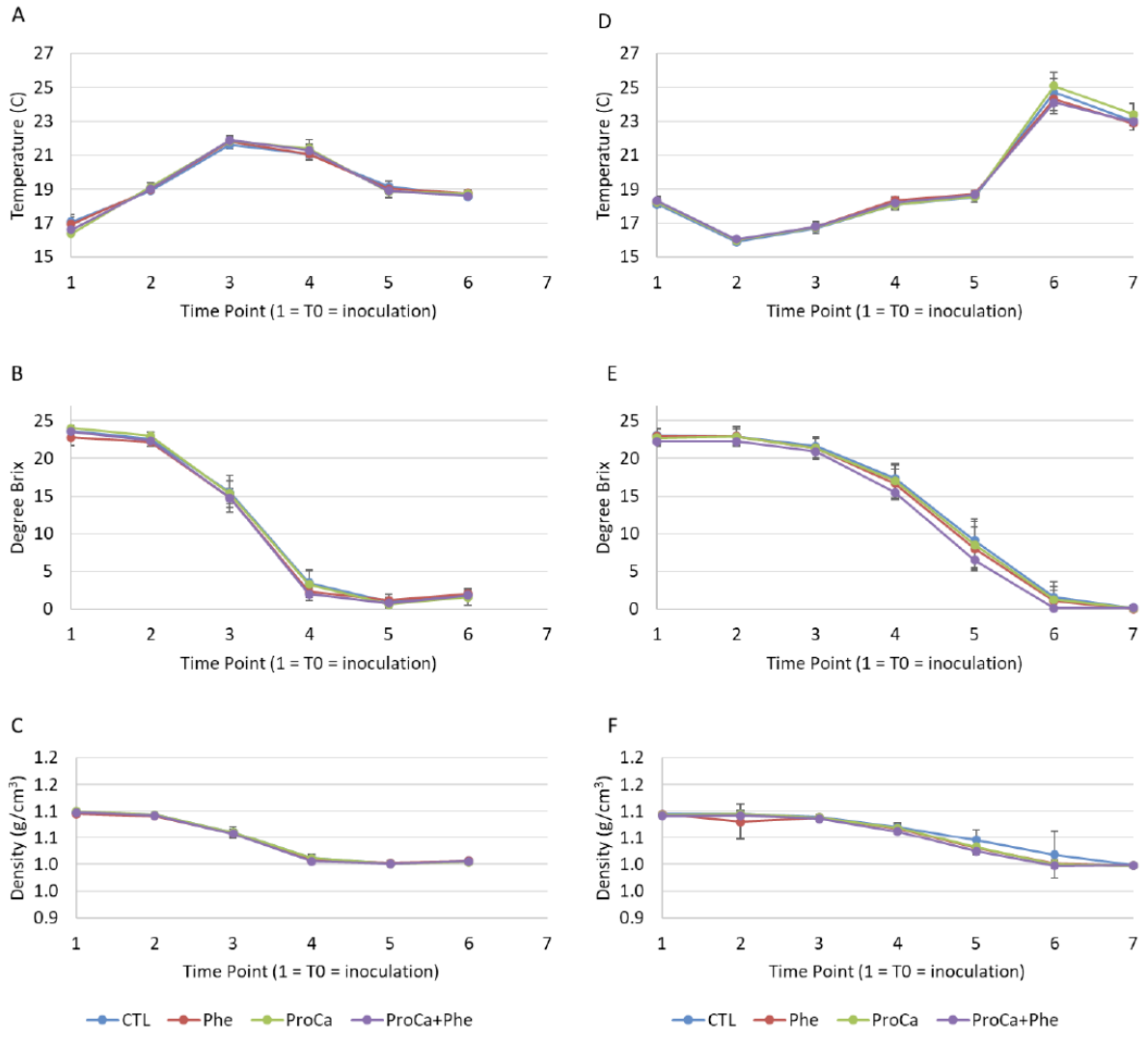


Figure S2. Temperature, degree Brix, and density of must throughout fermentation in 2022 (A, B, and C, respectively) and 2023 (D, E, and F, respectively).

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Table S1. Collection dates and Growing Degree Days (GDD) for five phenological 24 time points throughout berry development and ripening in 2022 and 2023.

Year	Time point	Date	GDD[b]
2022	1 week PFS[a]	24 June	582
	3 weeks PFS	7 July	751
	Véraison	25 July	1000
	Mid-ripening	9 August	1191
	Harvest	26 August	1389
2023	1 week PFS	15 June	503
	3 weeks PFS	3 July	731
	Véraison	19 July	903
	Mid-ripening	7 August	1157
	Harvest	31 August	1456

[a]PFS: post fruit set. [b]Growing degree days (base 10°C).

Code S1. R Code.

The additive effects linear regression model. Example is for the harvest time point.

```
var_mod_harv <- lme(response ~ mow + year*ProCa*Phe,
        random = ~1|rows/mow/panels,
        data = var_data_harv,
        na.action = na.omit)
anova(var_mod_harv)
```