Table S4 The correlation coefficients of PLSR between wine volatiles and sensory odor descriptors.

Components	Number	Merlot	Cabernet Sauvignon	Pinot Noir	Malbec			Cabernet Franc
		floral	floral	floral	floral	spice	black berry	black berry
ethyl acetate	C1	0.033	**0.099**	-0.134	**0.049**	0.056	0.057	**-0.148**
isobutyl acetate	C2	**0.061**	-0.011	**0.284**	**-0.059**	**-0.058**	**-0.058**	**-0.165**
ethyl butyrate	C3	0.038	**0.077**	0.025	0.000	0.009	0.007	**-0.154**
isoamyl acetate	C4	**0.065**	**-0.121**	0.066	**-0.058**	**-0.058**	**-0.059**	-0.046
isobutanol	C5	-0.012	**-0.106**	**0.223**	**-0.059**	**-0.058**	**-0.058**	-0.029
1-butanol	C6	-0.072	-0.008	**0.068**	-0.059	**-0.056**	**-0.055**	-0.042
isoamyl alcohol	C7	0.037	**-0.087**	-0.081	**-0.059**	**-0.058**	**-0.058**	0.121
ethyl caproate	C8	**0.061**	**0.069**	**0.089**	0.034	0.034	0.031	-0.009
ethyl lactate	C9	-0.039	-0.011	0.086	0.021	0.032	0.036	-0.035
ethyl octanoate	C10	**0.059**	0.025	0.048	0.037	0.040	0.038	**-0.088**
decanal	C11	0.086	0.032	0.04	0.033	0.031	0.027	-0.091
isobutyric acid	C12	-0.063	**-0.058**	**0.282**	**-0.056**	**-0.058**	**-0.058**	0.068
ethyl decanoate	C13	**0.052**	-0.013	-0.024	-0.049	-0.045	-0.047	0.004
isovaleric acid	C14	-0.069	**-0.073**	-0.037	**-0.058**	**-0.058**	**-0.057**	**0.065**
ethyl 9-decenoate	C15	**0.060**	**0.038**	-0.116	**0.056**	**0.057**	**0.056**	**-0.129**
hexanoic acid	C16	0.013	**0.093**	0.053	0.053	0.056	0.057	-0.005
2-phenylethanol	C17	-0.074	-0.069	-0.05	**-0.056**	**-0.058**	**-0.058**	**0.093**
octanoic acid	C18	-0.078	0.048	0.041	-0.058	-0.052	-0.051	-0.100
decanoic acid	C19	-0.085	0.065	0.064	-0.018	-0.028	-0.027	-0.062
β-damascenone	C20	0.003	0.014	-0.114	-0.050	-0.041	-0.041	-0.022
hexyl alcohol	C21	**0.062**	**0.116**	**-0.295**	**0.056**	**0.059**	**0.058**	-0.055
(Z)-3-hexen-1-ol	C22	**0.067**	**0.121**	0.033	**0.057**	**0.059**	**0.059**	**0.126**
geraniol	C23	0.006	0.000	-0.193	-0.058	-0.053	-0.053	-0.148