Jun Wang

List of Publications by Year
in descending order

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47	7,847	304602	214721
papers	citations	22 h-index	47 g-index

47	47	47	11961
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Differential influence of timing and duration of bunch bagging on volatile organic compounds in Cabernet Sauvignon berries (<scp>Vitis vinifera</scp>L.). Australian Journal of Grape and Wine Research, 2022, 28, 75-85.	1.0	7
2	Distal leaf removal made balanced source-sink vines, delayed ripening, and increased flavonol composition in Cabernet Sauvignon grapes and wines in the semi-arid Xinjiang. Food Chemistry, 2022, 366, 130582.	4.2	19
3	Cluster spatial positions varied the phenolics profiles of â€˜Cabernet Sauvignonâ€™ grapes and wines under a fan training system with multiple trunks. Food Chemistry, 2022, 387, 132930.	4.2	8
4	Effect of the Seasonal Climatic Variations on the Flavonoid Accumulation in Vitis vinifera cvs. â€˜Muscat Hamburgâ€™ and â€˜Victoriaâ€™ Grapes under the Double Cropping System. Foods, 2022, 11, 48.	1.9	3
5	Effect of Covering Crops between Rows on the Vineyard Microclimate, Berry Composition and Wine Sensory Attributes of â€˜Cabernet Sauvignonâ€™ (Vitis vinifera L. cv.) Grapes in a Semi-Arid Climate of Northwest China. Horticulturae, 2022, 8, 518.	1.2	4
6	Effect of drying method and cultivar on sensory attributes, textural profiles, and volatile characteristics of grape raisins. Drying Technology, 2021, 39, 495-506.	1.7	28
7	The Effect of Cluster Position Determined by Vineyard Row Orientation on Grape Flavonoids and Aroma Profiles of Vitis vinifera L. cv. Cabernet Sauvignon and Italian Riesling in the North Foot of Tianshan Mountains. South African Journal of Enology and Viticulture, 2021, 42, .	0.8	6
8	Influence of cluster positions in the canopy and row orientation on the flavonoid and volatile compound profiles in Vitis vinifera L. Cabernet franc and Chardonnay berries. Food Research International, 2021, 143, 110306.	2.9	8
9	Effects of sunlight exclusion on leaf gas exchange, berry composition, and wine flavour profile of Cabernet-Sauvignon from the foot of the north side of Mount Tianshan and a semi-arid continental climate. Oeno One, 2021, 55, 267-283.	0.7	13
10	Microclimate changes caused by black inter-row mulch decrease flavonoids concentrations in grapes and wines under semi-arid climate. Food Chemistry, 2021, 361, 130064.	4.2	12
11	Effect of the Seasonal Climatic Variations on the Accumulation of Fruit Volatiles in Four Grape Varieties Under the Double Cropping System. Frontiers in Plant Science, 2021, 12, 809558.	1.7	5
12	The Effect of Light Intensity on the Expression of Leucoanthocyanidin Reductase in Grapevine Calluses and Analysis of Its Promoter Activity. Genes, 2020, 11, 1156.	1.0	4
13	Influence of attenuated reflected solar radiation from the vineyard floor on volatile compounds in Cabernet Sauvignon grapes and wines of the north foot of Mt. Tianshan. Food Research International, 2020, 137, 109688.	2.9	19
14	The influence of rootstocks on the sciensâ€™ aromatic profiles of Vitis vinifera L. cv. Chardonnay. Scientia Horticulturae, 2020, 272, 109517.	1.7	8
15	Modulation of volatile compound metabolome and transcriptome in grape berries exposed to sunlight under dry-hot climate. BMC Plant Biology, 2020, 20, 59.	1.6	26
16	Effects of gibberellic acid (<scp>GA₃</scp>) application before anthesis on rachis elongation and berry quality and aroma and flavour compounds in <scp>Vitis vinifera L. â€˜Cabernet Francâ€™</scp> and â€˜<scp>Cabernet Sauvignon</scp>â€™ grapes. Journal of the Science of Food and Agriculture, 2020, 100, 3729-3740.	1.7	11
17	Transcription Factor VviMYB86 Oppositely Regulates Proanthocyanidin and Anthocyanin Biosynthesis in Grape Berries. Frontiers in Plant Science, 2020, 11, 613677.	1.7	30
18	Influence of the harvest date on berry compositions and wine profiles of Vitis vinifera L. cv. â€˜Cabernet Sauvignonâ€™ under a semiarid continental climate over two consecutive years. Food Chemistry, 2019, 292, 237-246.	4.2	9

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19	Changes in global aroma profiles of Cabernet Sauvignon in response to cluster thinning. Food Research International, 2019, 122, 56-65.	2.9	30
20	Rootstock-Mediated Effects on Cabernet Sauvignon Performance: Vine Growth, Berry Ripening, Flavonoids, and Aromatic Profiles. International Journal of Molecular Sciences, 2019, 20, 401.	1.8	28
21	Comparative physiological, metabolomic, and transcriptomic analyses reveal developmental stage-dependent effects of cluster bagging on phenolic metabolism in Cabernet Sauvignon grape berries. BMC Plant Biology, 2019, 19, 583.	1.6	37
22	Flavonoid and aromatic profiles of twoVitis viniferaL. teinturier grape cultivars. Australian Journal of Grape and Wine Research, 2018, 24, 379-389.	1.0	18
23	Effects of cluster thinning on vine photosynthesis, berry ripeness and flavonoid composition of Cabernet Sauvignon. Food Chemistry, 2018, 248, 101-110.	4.2	43
24	Effects of Basal Defoliation on Wine Aromas: A Meta-Analysis. Molecules, 2018, 23, 779.	1.7	19
25	Comparison of transcriptional expression patterns of carotenoid metabolism in â€˜Cabernet Sauvignonâ€™ grapes from two regions with distinct climate. Journal of Plant Physiology, 2017, 213, 75-86.	1.6	33
26	Free and glycosidically bound volatile compounds in sun-dried raisins made from different fragrance intensities grape varieties using a validated HS-SPME with GCâ€“MS method. Food Chemistry, 2017, 228, 125-135.	4.2	49
27	Comparison of phenolic and chromatic characteristics of dry red wines made from native Chinese grape species and vitis vinifera. International Journal of Food Properties, 2017, 20, 2134-2146.	1.3	39
28	Light-induced Variation in Phenolic Compounds in Cabernet Sauvignon Grapes (Vitis vinifera L.) Involves Extensive Transcriptome Reprogramming of Biosynthetic Enzymes, Transcription Factors, and Phytohormonal Regulators. Frontiers in Plant Science, 2017, 8, 547.	1.7	98
29	Dissecting the Variations of Ripening Progression and Flavonoid Metabolism in Grape Berries Grown under Double Cropping System. Frontiers in Plant Science, 2017, 8, 1912.	1.7	27
30	Optimization of Sample Preparation and Phloroglucinol Analysis of Marselan Grape Skin Proanthocyanidins using HPLC-DADESI- MS/MS. South African Journal of Enology and Viticulture, 2016, 33, .	0.8	13
31	Rain-Shelter Cultivation Modifies Carbon Allocation in the Polyphenolic and Volatile Metabolism of Vitis vinifera L. Chardonnay Grapes. PLoS ONE, 2016, 11, e0156117.	1.1	23
32	Expression of structural genes related to anthocyanin biosynthesis of Vitis amurensis. Journal of Forestry Research, 2016, 27, 647-657.	1.7	13
33	Molecular and biochemical characterization of the UDP-glucose: Anthocyanin 5-O-glucosyltransferase from Vitis amurensis. Phytochemistry, 2015, 117, 363-372.	1.4	18
34	Effect of training systems on fatty acids and their derived volatiles in Cabernet Sauvignon grapes and wines of the north foot of Mt. Tianshan. Food Chemistry, 2015, 181, 198-206.	4.2	61
35	Transcriptome comparison of Cabernet Sauvignon grape berries from two regions with distinct climate. Journal of Plant Physiology, 2015, 178, 43-54.	1.6	29
36	The free and enzyme-released volatile compounds of distinctive Vitis amurensis var. Zuoshanyi grapes in China. European Food Research and Technology, 2015, 240, 985-997.	1.6	15

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37	Light response and potential interacting proteins of a grape flavonoid 3â€²-hydroxylase gene promoter. Plant Physiology and Biochemistry, 2015, 97, 70-81.	2.8	27
38	Effects of Climatic Conditions and Soil Properties on Cabernet Sauvignon Berry Growth and Anthocyanin Profiles. Molecules, 2014, 19, 13683-13703.	1.7	100
39	Free and glycosidically bound aroma compounds in cherry (Prunus avium L.). Food Chemistry, 2014, 152, 29-36.	4.2	130
40	Comparison of distinct transcriptional expression patterns of flavonoid biosynthesis in Cabernet Sauvignon grapes from east andÂwest China. Plant Physiology and Biochemistry, 2014, 84, 45-56.	2.8	26
41	Phenolic Profiles of Vitis davidii and Vitis quinquangularis Species Native to China. Journal of Agricultural and Food Chemistry, 2013, 61, 6016-6027.	2.4	49
42	Evolution of flavonols in berry skins of different grape cultivars during ripening and a comparison of two vintages. European Food Research and Technology, 2012, 235, 1187-1197.	1.6	27
43	Anthocyanins and Their Variation in Red Wines I. Monomeric Anthocyanins and Their Color Expression. Molecules, 2012, 17, 1571-1601.	1.7	303
44	Anthocyanins Profile of Grape Berries of Vitis amurensis, Its Hybrids and Their Wines. International Journal of Molecular Sciences, 2010, 11, 2212-2228.	1.8	86
45	Biosynthesis of Anthocyanins and Their Regulation in Colored Grapes. Molecules, 2010, 15, 9057-9091.	1.7	428
46	SOAP2: an improved ultrafast tool for short read alignment. Bioinformatics, 2009, 25, 1966-1967.	1.8	3,329
47	WEGO: a web tool for plotting GO annotations. Nucleic Acids Research, 2006, 34, W293-W297.	6.5	2,529