

Supplementary material for Suprun et al. "Stilbene and other phenolic compounds profile in Russian Fanagoria white and red wines", *Metabolites*, 2021.

Table S1. The bottling date, nutritional value, alcohol, carbohydrates, sugars in the white and red Russian Fanagoria wines.

White wine and vintage	Bottling date	Nutritional value (100 ml, kJ)	Alcohol, %	Carbohydrates per 100 ml/g	Sugars, g/l
Fanagoria CHARDONNAY, 2017	22.09.2018	390	12-14	n.i.	no
Fanagoria Riesling, 2017 (NR)	11.10.2018	310	12	1.3	13
Fanagoria Riesling, 2017 (FS)	08.10.2018	410	11-13	3.5	25-35
Fanagoria Sauvignon, 2017	08.10.2018	390	14	n.i.	no
Fanagoria Shardone semi-sweet white, 2017	29.06.2018	410	11-13	3.5	25-35
Fanagoria Muscat semi-sweet, 2017	07.11.2018	340	11	3.5	25-35
Fanagoria White semi-sweet, 2017	10.09.2018	410	11-13	3.5	25-35
Red wine and vintage					
Fanagoria Author's #1, 2017	23.03.2018	410	13.5	n.i.	no
Fanagoria Cabernet, 2017	19.09.2018	320	12-14	n.i.	no
Fanagoria Cabernet-Saperavi, 2017	22.09.2018	320	13	n.i.	no
Fanagoria Cahors Canonical, 2017	19.10.2018	400	10.5	5	50
Fanagoria Merlot semi-sweet, 2017	27.11.2018	320	12-14	3.5	25-35
Fanagoria Merlot (NR), 2017	02.10.2018	340	11-13	n.i.	no
Fanagoria Merlot (FS), 2017	25.10.2018	340	13	n.i.	no
Fanagoria Red semi-sweet, 2017	18.09.2018	340	11-13	3.5	25-35
Fanagoria Saperavi, 2017	27.08.2018	390	12-14	n.i.	no
Fanagoria Saperavi semi-sweet, 2017	16.10.2018	340	11-13	3.5	25-35
Fanagoria Tsimlyansky black, 2017	13.09.2018	380	12.5	n.i.	no

n.i. – no information. The information was taken from the wine labels provided by the manufacturer.

Table S2. The content of phenolic acids and flavonols in the white Russian Fanogoria wines (mg/L).

White wine and vintage	a	b	c	d	e	f	g	h	i	q	k	l	m	n
Fanogoria CHARDONNAY, 2017	1.451 ±0.082 ^a	3.892 ±0.177 ^d	3.310 ±0.185 ^{cd}	0.519 ±0.080 ^c	4.985 ±0.215 ^b	0 ^a	3.320 ±0.156 ^a	2.011 ±0.177 ^a	0.253 ±0.037 ^e	0 ^a	0 ^a	0 ^a	0 ^b	0 ^a
Fanogoria Riesling, 2017 (NR)	0 ^c	18.745 ±0.605 ^a	6.110 ±0.243 ^b	2.511 ±0.116 ^a	3.502 ±0.153 ^c	0 ^a	1.005 ±0.075 ^d	1.252 ±0.122 ^b	1.791 ±0.116 ^b	0 ^a	0 ^a	0 ^a	0 ^b	0 ^a
Fanogoria Riesling, 2017 (FS)	0 ^c	20.645 ±0.805 ^a	6.335 ±0.505 ^b	2.888 ±0.093 ^a	6.970 ±0.89 ^a	0 ^a	2.242 ±0.384 ^b	1.970 ±0.326 ^{ab}	2.825 ±0.585 ^a	0 ^a	0 ^a	0 ^a	0 ^b	0 ^a
Fanogoria Sauvignon, 2017	1.185 ±0.035 ^a	1.585 ±0.055	1.758 ±0.243 ^e	0.395 ±0.015 ^c	1.705 ±0.015 ^d	0 ^a	0.935 ±0.035 ^d	0.815 ±0.025 ^c	0.122 ±0.017 ^f	0 ^a	0 ^a	0 ^a	0 ^b	0 ^a
Fanogoria Shardone semi-sweet white, 2017	0 ^c	4.891 ±0.165 ^c	2.590 ±0.091 ^{de}	0.625 ±0.035 ^c	2.831 ±0.354 ^{cd}	0 ^a	2.185 ±0.225 ^b	0.857 ±0.130 ^c	0.435 ±0.035 ^d	0 ^a	0 ^a	0 ^a	0 ^b	0 ^a
Fanogoria Muscat semi-sweet, 2017	0 ^c	21.335 ±1.255 ^a	10.575 ±0.775 ^a	1.288 ±0.114 ^b	3.525 ±0.135 ^c	0 ^a	1.935 ±0.025 ^c	0.845 ±0.065 ^c	1.785 ±0.225 ^b	0 ^a	0 ^a	0 ^a	0 ^b	0 ^a
Fanogoria White semi-sweet, 2017	0.130 ±0.028 ^b	7.715 ±0.125 ^b	4.025 ±0.045 ^c	1.161 ±0.088 ^b	3.903 ±0.177 ^c	0 ^a	2.745 ±0.095 ^{ab}	0.789 ±0.047 ^c	0.77 ±0.03 ^c	0 ^a	0 ^a	0 ^a	0.241 ±0.030 ^a	0 ^a

a) gallic acid, b) caftaric acid, c) coumaric acid, d) caffeic acid, e) ferulic acid, f) myricetin-3-O-glucoside, g) p-coumaric acid, h) hexose ester of protocatechuic acid, i) dihydroquercetin-3-O-rhamnoside, q) quercetin-3-O-glucoside, k) quercetin-3-O-glucuronide, l) myricetin, m) quercetin, n) kaempferol. ^aMeans followed by *the same letter* were not different using Student's *t* test; NR - Nomernoy Reserve or Licence Stockpile. The measurement for each wine variety was repeated 3 times, samples were taken from different bottles. *P* < 0.05 was considered statistically significant (for columns).

Table S3. The content of phenolic acids and flavonols in the red Russian Fanagoria wines (mg/L).

Red wine and vintage	a	b	c	d	e	f	g	h	i	q	k	l	m	n
Fanagoria Author's #1, 2017	tr.	74.615 ±0.935	68.825 ±1.605	0.525 ±0.055	9.875 ±0.395	48.635 ±2.825	tr.	0	0	30.513 ±1.663	2.318 ±0.043	8.252 ±0.257	7.571 ±0.360	1.382 ±0.239
Fanagoria Cabernet, 2017	4.615 ±0.275	15.195 ±0.435	10.489 ±0.637	1.655 ±0.125	9.377 ±0.335	40.969 ±3.239	tr.	0	0	11.465 ±0.775	3.475 ±0.275	10.915 ±0.515	6.622 ±0.584	2.705 ±0.115
Fanagoria Cabernet-Saperavi, 2017	3.765 ±0.065	12.670 ±0.055	8.345 ±0.485	1.315 ±0.118	16.415 ±0.185	79.191 ±1.632	tr.	0	0	16.822 ±1.997	5.865 ±0.535	27.645 ±0.855	8.835 ±0.295	3.704 ±0.143
Fanagoria Cahors Canonical, 2016 (1957)	4.921 ±0.054	92.082 ±1.443	8.645 ±0.395	1.395 ±0.155	4.577 ±0.509	43.025 ±1.375	tr.	0	0	4.705 ±0.385	1.785 ±0.135	10.622 ±0.427	4.031 ±0.134	1.964 ±0.186
Fanagoria Cahors Canonical, 2017 (Cahors)	5.685 ±0.145	23.825 ±0.415	20.71 ±2.054	1.675 ±0.525	4.681± 0.047	36.737 ±4.754	tr.	0	0	11.560 ±0.872	3.155 ±0.095	8.175 ±0.385	4.442 ±0.296	2.065 ±0.075
Fanagoria Merlot semi-sweet, 2017	5.368 ±0.093	21.151 ±0.678	14.58 ±0.173	1.848 ±0.056	8.085 ±0.255	52.505 ±1.053	tr.	0	0	17.715 ±0.365	4.845 ±0.065	18.275 ±3.265	12.660 ±0.082	2.235 ±0.195
Fanagoria Merlot, 2016 (NR)	6.419 ±0.295	14.358 ±0.037	8.920 ±0.145	0.633 ±0.048	10.565 ±0.335	51.970 ±0.782	tr.	0	0	16.035 ±0.275	4.329 ±0.243	11.515 ±0.425	10.302 ±0.325	1.997 ±0.129
Fanagoria Merlot, 2016, after six months, storage in dark, +10 °C (NR)	5.983 ±0.571	12.991 ±0.274	8.023 ±0.662	0.604 ±0.136	7.922 ±0.298	40.065 ±1.015	tr.	0	0	7.825 ±0.115	8.954 ±0.036	14.170 ±0.376	4.545 ±0.175	1.901 ±0.298
Fanagoria Merlot (NR), 2017	6.645 ±0.055	14.747 ±0.333	8.13 ±0.567	tr.	15.385 ±0.245	55.435 ±1.385	tr.	0	0	13.131 ±0.161	3.945 ±0.125	17.176 ±0.762	4.158 ±0.272	0.812 ±0.122
Fanagoria Merlot (FS), 2017	4.981 ±0.150	20.582 ±0.538	10.165 ±0.575	tr.	4.445 ±0.065	48.342 ±1.614	tr.	0	0	17.840 ±0.725	4.515 ±0.085	26.115 ±0.595	15.975 ±0.355	4.361 ±0.224
Fanagoria Red semi-sweet, 2017	5.260 ±0.097	25.910 ±0.982	18.145 ±0.465	2.040 ±0.174	4.655 ±0.455	39.310 ±1.082	tr.	0	0	11.775 ±0.225	4.251 ±0.033	16.878 ±1.834	7.072 ±0.039	1.645 ±0.085
Fanagoria Saperavi, 2017	5.855 ±0.215	15.205 ±0.975	6.16 ±3.531	1.103 ±0.042	7.172 ±0.15	54.451 ±5.547	tr.	0	0	11.645 ±0.355	3.332 ±0.225	7.821 ±0.175	6.585 ±0.115	2.431 ±0.023
Fanagoria Saperavi semi-sweet, 2016 (1957)	6.051 ±0.131	14.025 ±0.415	10.721 ±0.546	1.305 ±0.185	7.275 ±0.175	47.461 ±0.685	tr.	0	0	8.183 ±0.377	2.285 ±0.135	5.885 ±0.258	1.811 ±0.177	0.385 ±0.115
Fanagoria Saperavi semi-sweet, 2017 (1957)	6.047 ±0.12	14.541 ±0.453	10.973 ±0.506	1.211 ±0.097	7.573 ±0.304	47.047 ±0.866	tr.	0	0	8.947 ±0.209	2.343 ±0.186	6.473 ±0.293	2.737 ±0.449	0.493 ±0.047
Fanagoria Tsimlyansky black, 2016 (NR)	6.405 ±0.075	17.380 ±0.493	4.225 ±0.035	1.712 ±0.244	12.631 ±0.177	48.551 ±0.295	tr.	0	0	7.825 ±0.215	2.951 ±0.057	14.168 ±1.373	4.545 ±0.145	2.008 ±0.397
Fanagoria Tsimlyansky black, 2017 (NR)	3.831 ±0.128	25.475 ±1.535	5.535 ±0.035	2.125 ±0.505	10.485 ±0.454	65.015 ±0.415	tr.	0	0	11.005 ±0.995	5.210 ±0.996	26.175 ±1.725	4.505 ±0.125	1.831 ±0.215

a) gallic acid, b) caftaric acid, c) coumaric acid, d) caffeic acid, e) ferulic acid, f) myricetin-3-O-glucoside, g) p-coumaric acid, h) hexose ester of protocatechuic acid, i) dihydroquercetin-3-O-rhamnoside, q) quercetin-3-O-glucoside, k) quercetin-3-O-glucuronide, l) myricetin, m) quercetin, n) kaempferol. The measurement for each wine variety was repeated 3 times, samples were taken from different bottles. $P < 0.05$ was considered statistically significant (for columns); tr. - trace.

Table S4. List of the phenolic compounds from wine extracts

Peak*	Name	Rt (min)	UV, λ_{max} (nm)	Moll mass (g/M)	(M-H) ⁻ (m/z)	MS ² fragments (m/z)
1	<i>trans</i> -piceid	20.6	310	390.388	227	100
2	<i>trans</i> -piceatanno	22.6	320	244.246	243	225
3	<i>cis</i> -piceid	23.9	290	228.25	227	100
4	<i>trans</i> -resveratrol	29.5	310	228.25	227	185
5	<i>cis</i> -resveratrol	29.5	290	390.4	227	185
6	δ -viniferin	35.4	320	454.48	453	359,347
a	Gallic acid	7.8	270	170.12	169	125
b	Caftaric acid	11.8	330	312.229	311	149,179
c	Coutaric acid	14	310	296.231	295	163
d	Caffeic acid	15.5	320	180.16	179	135
e	Fertaric acid	15.8	320	326.25	325	193
f	Myricetin-3-O-glucoside	21.1	360	480.4	479	317,179,151
g	p-Coumaric acid	19.3	310	164.047	163	119
h	Hexose ester of protocatechuic acid	21.1	280	450.4	315	153
i	Dihydroquercetin-3-O-rhamnoside	21.5	360	448.4	449	285,303
j	Quercetin-3-O-glucoside	19.2	360	464.4	463	301
k	Quercetin-3-O-glucuronide	21.2	360	478.1	477	301
l	Myricetin	24.8	360	318.23	317	nd
m	Quercetin	29.1	360	302.236	301	nd
n	Kaempferol	33.2	360	286.23	285	nd

*The peak numbers are shown as in the Fig. 1.