Figure S1: Sequences matched by X!Tandem to peptide nanoLC-MS/MS data. Underlined residues indicate sequence coverage by nanoLC-MS/MS data.

Band 1: gi|33329392| class IV chitinase [Vitis vinifera]

```
1    MAAKLLTVLLVGALFGAAVAQNCGCASGLCCSKYGYCGTGSDYCGDGCQSGPCDSSSGSG  60
61   SSVSDIVTQSFFDGIINQAASSCAGKNFYTRAAFLSALNSYSGFGNDGSTDANKREIAAF  120
121  FAHVTHETGHFCYIEEINGASHNYCDSSNTQYPCVSGQNYYGRGPLQLTWNYNYGAAGNS  180
181  IGFNGLSNPGIVATDVVTSFKTALWFWMNNVHSVIGQGFGATIRAINGAVECNGGNTAAV  240
241  NARVQYYKDYCSQLGVSPGDNLTC                                      264
```

Band 2: gi|259146784| Bgl2p [*Saccharomyces cerevisiae* EC1118]

```
1    MRFSTTLATAATALFFTASQVSAIGELAFNLGVKNNDGTCKSTSDYETELQALKSYTSTV  60
61   KVYAASDCNTLQNLGPAAEAEGFTIFVGVWPTDDSHYAAEKAALQTYLPKIKESTVAGFL  120
121  VGSEALYRNDLTASQLSDKINDVRSVVADISDSDGKSYSGKQVGTVDSWNVLVAGYNSAV  180
181  IEASDFVMANAFSYWQGQTMQNASYSFFDDIMQALQVIQSTKGSTDITFWVGETGWPTDG  240
241  TNFESSYPSVDNAKQFWKEGICSMRAWGVNVIVFEAFDEDWKPNTSGTSDVEKHWGVFTS  300
301  SDNLKYSLDCDFS                                                 313
```

Band 3a: gi|33329392| class IV chitinase [Vitis vinifera]

```
1    MAAKLLTVLLVGALFGAAVAQNCGCASGLCCSKYGYCGTGSDYCGDGCQSGPCDSSSGSG  60
61   SSVSDIVTQSFFDGIINQAASSCAGKNFYTRAAFLSALNSYSGFGNDGSTDANKREIAAF  120
121  FAHVTHETGHFCYIEEINGASHNYCDSSNTQYPCVSGQNYYGRGPLQLTWNYNYGAAGNS  180
181  IGFNGLSNPGIVATDVVTSFKTALWFWMNNVHSVIGQGFGATIRAINGAVECNGGNTAAV  240
241  NARVQYYKDYCSQLGVSPGDNLTC                                      264
```

Band 3b: gi|33329392| class IV chitinase [Vitis vinifera]

```
1    MAAKLLTVLLVGALFGAAVAQNCGCASGLCCSKYGYCGTGSDYCGDGCQSGPCDSSSGSG  60
61   SSVSDIVTQSFFDGIINQAASSCAGKNFYTRAAFLSALNSYSGFGNDGSTDANKREIAAF  120
121  FAHVTHETGHFCYIEEINGASHNYCDSSNTQYPCVSGQNYYGRGPLQLTWNYNYGAAGNS  180
181  IGFNGLSNPGIVATDVVTSFKTALWFWMNNVHSVIGQGFGATIRAINGAVECNGGNTAAV  240
241  NARVQYYKDYCSQLGVSPGDNLTC                                      264
```

Band 3c: gi|33329392| class IV chitinase [Vitis vinifera]

```
1    MAAKLLTVLLVGALFGAAVAQNCGCASGLCCSKYGYCGTGSDYCGDGCQSGPCDSSSGSG  60
61   SSVSDIVTQSFFDGIINQAASSCAGKNFYTRAAFLSALNSYSGFGNDGSTDANKREIAAF  120
121  FAHVTHETGHFCYIEEINGASHNYCDSSNTQYPCVSGQNYYGRGPLQLTWNYNYGAAGNS  180
181  IGFNGLSNPGIVATDVVTSFKTALWFWMNNVHSVIGQGFGATIRAINGAVECNGGNTAAV  240
241  NARVQYYKDYCSQLGVSPGDNLTC                                      264
```

Band 4: gi|33329392| class IV chitinase [Vitis vinifera]

```
1    MAAKLLTVLLVGALFGAAVAQNCGCASGLCCSKYGYCGTGSDYCGDGCQSGPCDSSSGSG  60
61   SSVSDIVTQSFFDGIINQAASSCAGKNFYTRAAFLSALNSYSGFGNDGSTDANKREIAAF  120
121  FAHVTHETGHFCYIEEINGASHNYCDSSNTQYPCVSGQNYYGRGPLQLTWNYNYGAAGNS  180
181  IGFNGLSNPGIVATDVVTSFKTALWFWMNNVHSVIGQGFGATIRAINGAVECNGGNTAAV  240
241  NARVQYYKDYCSQLGVSPGDNLTC                                      264
```

Band 5: gi|33329392| class IV chitinase [Vitis vinifera]

1 MAAKLLTVLLVGALFGAAVAQNCGCASGLCCSKYGYCGTGSDYCGDGCQSGPCDSSSGSG 60
61 SSVSDIVTQSFFDGIINQAASSCAGKNFYTRAAFLSALNSYSGFGNDGSTDANKREIAAF 120
121 FAHVTHETGHFCYIEEINGASHNYCDSSNTQYPCVSGQNYYGRGPLQLTWNYNYGAAGNS 180
181 IGFNGLSNPGIVATDVVTSFKTALWFWMNNVHSVIGQGFGATIRAINGAVECNGGNTAAV 240
241 NARVQYYKDYCSQLGVSPGDNLTC 264

Band 6: gi|225441373| Exo-beta-1,3-glucanase [*Vitis vinifera*]

1 MAKLYSAGKSPPRMAAMLLLFGLLMASLEITGAQIGVCYGRNGNNLPAPGEVVALYNQYN 60
61 IRRMRLYDTRQDALQALGGSNIELILGVPNDNLQNIASSQANADSWVQDNIKNHLNVKFR 120
121 YIAVGNEVSPSGAQAQFVLPAMQNINNAISSAGLGNQIKVSTAIDTGVLGVSYPPSSGSF 180
181 KSGVLSFLTSIISFLVKNNAPLLVNLYPYFSDLSNLNYALFTAPGVVVQDGQLGYKNLFD 240
241 AILDAVYSALERAGGSSLKIVVSESGWPSAGGTQTTVDNARTYNSNLIQHVKGGTPKRPT 300
301 GPIETYVFAMFDEDNKTPELEKHWGLFLPNKQPKYTINFN 340

Band 7: gi|33329392| class IV chitinase [Vitis vinifera]

1 MAAKLLTVLLVGALFGAAVAQNCGCASGLCCSKYGYCGTGSDYCGDGCQSGPCDSSSGSG 60
61 SSVSDIVTQSFFDGIINQAASSCAGKNFYTRAAFLSALNSYSGFGNDGSTDANKREIAAF 120
121 FAHVTHETGHFCYIEEINGASHNYCDSSNTQYPCVSGQNYYGRGPLQLTWNYNYGAAGNS 180
181 IGFNGLSNPGIVATDVVTSFKTALWFWMNNVHSVIGQGFGATIRAINGAVECNGGNTAAV 240
241 NARVQYYKDYCSQLGVSPGDNLTC 264

Figure S2. NuPAGE (10% Bis-tris) of purified proteins (F1 and I) after variable length heat test (from 0 to 120 minutes at 80 °C) performed in model wine. After heat test proteins were precipitated with 5 volumes of cold ethanol and obtained pellets were dissolved in 20 µL of loading buffer. Proteins were reduced with 5% 2-mercaptoethanol. Several protease inhibitors (Pepstatin, E64, Benzanidine, Batracine and a cocktail of all four) were added to proteins F1 and I during heat test. Pellets were electrophoresed and all showed the same degradation profile, indicating the absence of endogenous proteases in the purified protein fractions (not shown).

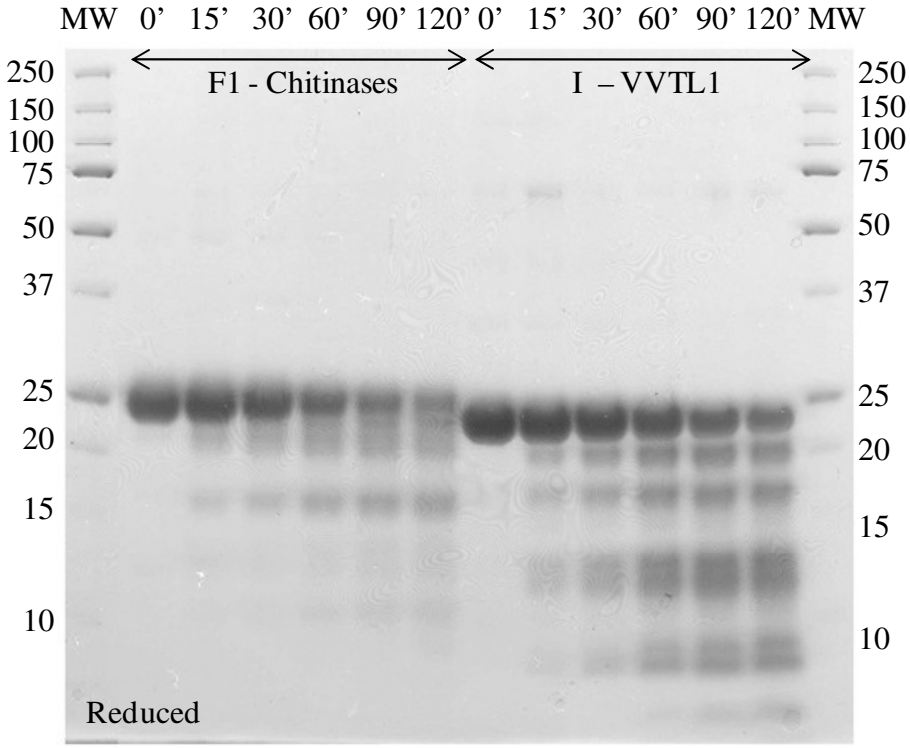

Figure S3. NuPAGE (10% Bis-tris) of purified proteins after heat test in model wine. Each sample was centrifuged (15000 g, 4 ºC, 15 min) and the obtained pellet washed with model wine. Proteins from 200 µL for supernatants (S) and pellets (P) were loaded per lane. F1 and I: unheated standard proteins. Proteins were reduced with 5% 2-mercaptoethanol.

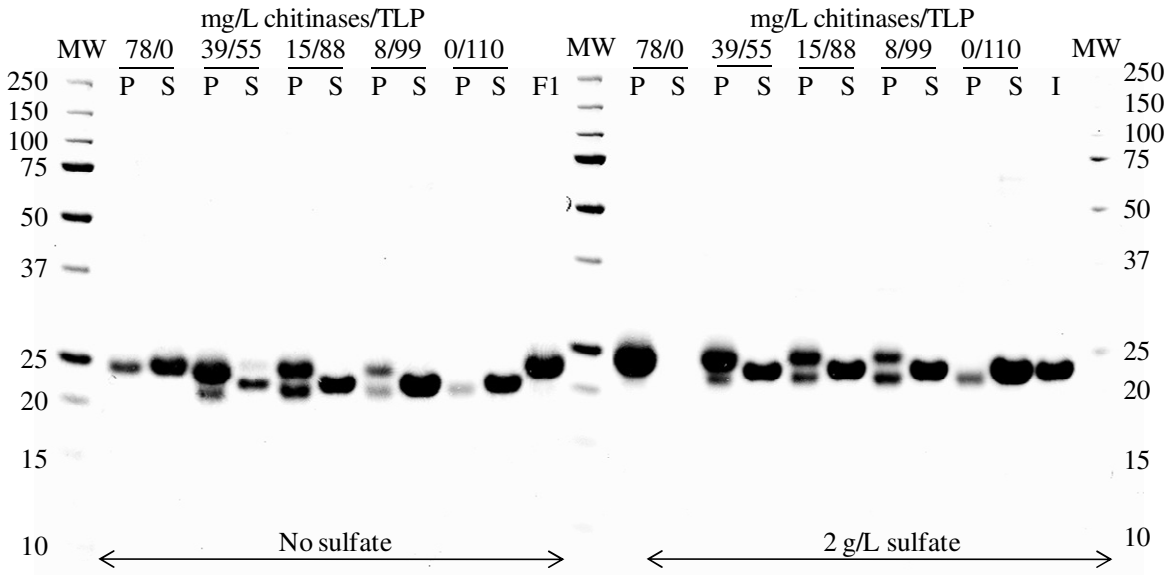

Figure S4. DSC scans of purified proteins in model wine (green line) and UF wine (Sauvignon blanc, red dashed line).