## WINE 42.1 Course Outline as of Spring 2015

# **CATALOG INFORMATION**

Dept and Nbr: WINE 42.1 Title: FALL WINERY OPERATIONS Full Title: Fall Winery Operations Last Reviewed: 2/14/2022

Units		Course Hours per Week		Nbr of Weeks	<b>Course Hours Total</b>	
Maximum	2.00	Lecture Scheduled	1.00	17.5	Lecture Scheduled	17.50
Minimum	2.00	Lab Scheduled	3.00	6	Lab Scheduled	52.50
		Contact DHR	0		Contact DHR	0
		Contact Total	4.00		Contact Total	70.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 35.00

Total Student Learning Hours: 105.00

Title 5 Category:	AA Degree Applicable
Grading:	Grade Only
Repeatability:	00 - Two Repeats if Grade was D, F, NC, or NP
Also Listed As:	
Formerly:	WINE 52.1

#### **Catalog Description:**

Operations of a commercial winery for the fall season, including grape maturity monitoring, grape harvesting and crushing, fermentation, and handling and storage of new wines. Includes general cellar practices.

**Prerequisites/Corequisites:** Minimum Age 18 or older

**Recommended Preparation:** Eligibility for ENGL 1A or equivalent

#### **Limits on Enrollment:**

Must be age 18 or older

#### **Schedule of Classes Information:**

Description: Operations of a commercial winery for the fall season, including grape maturity monitoring, grape harvesting and crushing, fermentation, and handling and storage of new wines. Includes general cellar practices. (Grade Only) Prerequisites/Corequisites: Minimum Age 18 or older Recommended: Eligibility for ENGL 1A or equivalent Limits on Enrollment: Must be age 18 or older

# **ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:**

AS Degree: CSU GE:	Area Transfer Area			Effective: Effective:	Inactive: Inactive:
<b>IGETC:</b>	Transfer Area			Effective:	Inactive:
CSU Transfer	:Transferable	Effective:	Spring 2006	Inactive:	
UC Transfer:	Transferable	Effective:	Spring 2006	Inactive:	

## CID:

## **Certificate/Major Applicable:**

Both Certificate and Major Applicable

# **COURSE CONTENT**

## **Student Learning Outcomes:**

At the conclusion of this course, the student should be able to:

1. Students will be able to:

Apply knowledge of a commercial winery for the fall season, including grape maturity monitoring, grape harvesting and crushing, fermentation, handling and storage of new wines, and general cellar practices.

## **Objectives:**

Upon completion of this course, students will be able to:

- 1. Evaluate wine grapes before harvest.
- 2. Develop a harvest plan and harvest wine grapes.

3. Summarize the biochemistry of alcoholic fermentation and metabolic pathways of wine yeasts.

- 4. Describe the conditions for yeast development.
- 5. Operate cellar equipment used for winemaking.
- 6. Solve cellar problems related to wine production.
- 7. Measure chemical and sensory traits of wine.
- 8. Inspect wines in a cellar and recommend wine maintenance operations.
- 9. Maintain up-to-date winery records.
- 10. Assess and take steps to ensure winery sanitation and safety.

## **Topics and Scope:**

- I. Winemaking Equipment
  - A. Equipment overview
    - B. Operation
- II. Wine Grape Evaluation Before Harvest
- III. Wine Grape Harvest Operations
- IV. Production of New Wines
  - A. Crush
  - B. Biochemistry of alcoholic fermentation

- C. Metabolic pathways of wine yeasts
- D. Conditions for yeast development
- V. Wine Maintenance
  - A. New wines
    - 1. Wine blending
    - 2. Wine temperature
    - 3. Wine stabilization
    - 4. Filtering
  - B. Wines from previous vintages
- VI. Cellar Operations
  - A. Routine operations
  - B. Cellar problems
  - C. Barrel and tank operations
  - D. Bottling
  - E. Inspection
  - F. Maintenance
- VII. Measuring Wine Traits
  - A. Chemical traits
  - B. Sensory traits
- VIII. Equipment Operation, Maintenance, and Repair
- IX. Winery Sanitation and Safety
- X. Recordkeeping

## Assignment:

- 1. Reading in required text, 20 40 pages per week
- 2. Written harvest plan
- 3. Evaluation of grapes before harvest and two-page summary of findings
- 4. Crushing current vineyard crop; making wine; bottling
- 5. Measuring chemical and sensory traits of wines
- 6. Lab reports
- 7. Producing records of winery operations
- 8. Under supervision of instructor, perform selected hands-on winemaking tasks
- 9. Midterm and final exam

# Methods of Evaluation/Basis of Grade:

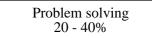
**Writing:** Assessment tools that demonstrate writing skills and/or require students to select, organize and explain ideas in writing.

Lab reports, summary of findings

**Problem Solving:** Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

Evaluation of grapes; harvest plan; recordkeeping.

Writing 20 - 40%



# **Skill Demonstrations:** All skill-based and physical demonstrations used for assessment purposes including skill

performance exams.

Crushing of grapes, making and bottling wine

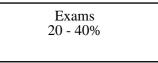
**Exams:** All forms of formal testing, other than skill performance exams.

Midterm and Final: multiple choice, true/false, matching items, completion, short answer

**Other:** Includes any assessment tools that do not logically fit into the above categories.

Attendance and participation

Skill Demonstrations 10 - 20%



Other Category 0 - 15%

## **Representative Textbooks and Materials:**

NVC Viticulture & Winery Workbook. Krebs, Stephen J. Napa Valley College PrintShop, 2001 (Classic) Instructor prepared materials