WINE 150 Course Outline as of Fall 2020

CATALOG INFORMATION

Dept and Nbr: WINE 150 Title: ARTISAN WINEMAKING Full Title: Artisan Winemaking Operations Last Reviewed: 10/13/2014

Units		Course Hours per Week	•	Nbr of Weeks	Course Hours Total	
Maximum	2.00	Lecture Scheduled	1.50	17.5	Lecture Scheduled	26.25
Minimum	2.00	Lab Scheduled	1.50	6	Lab Scheduled	26.25
		Contact DHR	0		Contact DHR	0
		Contact Total	3.00		Contact Total	52.50
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 52.50

Total Student Learning Hours: 105.00

Title 5 Category:AA Degree ApplicableGrading:Grade or P/NPRepeatability:00 - Two Repeats if Grade was D, F, NC, or NPAlso Listed As:Formerly:

Catalog Description:

This course covers the basic production methods, wine chemistry and microbiology necessary for the production of professional quality wine in an artisan winery.

Prerequisites/Corequisites: Minimum Age 18 or older

Recommended Preparation: Eligibility for ENGL 100 or ESL 100

Limits on Enrollment:

Must be 18 years or older

Schedule of Classes Information:

Description: This course covers the basic production methods, wine chemistry and microbiology necessary for the production of professional quality wine in an artisan winery. (Grade or P/NP) Prerequisites/Corequisites: Minimum Age 18 or older Recommended: Eligibility for ENGL 100 or ESL 100 Limits on Enrollment: Must be 18 years or older Transfer Credit: Repeatability: Two Repeats if Grade was D, F, NC, or NP

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree: CSU GE:	Area Transfer Area	Effective: Effective:	Inactive: Inactive:
IGETC:	Transfer Area	Effective:	Inactive:
CSU Transfer	: Effective:	Inactive:	
UC Transfer:	Effective:	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. Use basic production methods, wine chemistry and microbiology to produce an artisan wine.
- 2. Taste, evaluate, identify, and correct common flaws in wine.

Objectives:

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

- 1. Process grapes to produce red and white table wine, from grape to bottle.
- 2. Utilize basic principles of chemistry and microbiology as they apply to winemaking.
- 3. Taste and evaluate wines to determine quality.

Topics and Scope:

- I. Introduction to Winemaking and Grape Growing
 - A. Basics of what wine is and how it is made
 - B. Basic viticulture (grape growing)
 - C. Processing wines at home.
- II. White Wine Harvesting, Crush, and Fermentation
 - A. How to process white grapes into juice
 - B. How to ferment the juice into wine
- III. Red Wine Harvesting, Crush, and Fermentation
 - A. How to process red grapes into must and how to ferment it into wine
 - B. Basics of alcoholic and malolactic fermentation
- IV. Tasting & Sensory Evaluation
 - A. Tasting techniques
 - B. Evaluating wines
- V. Wine Chemistry, Sulfur Dioxide and Wine Additives
 - A. Fundamentals of wine chemistry
 - B. Use of sulfur dioxide and other wine additives
- VI. Wine Processing and Cellar Procedures
 - A. Winery procedures in processing and stabilizing wine
 - B. Fining agents

VII. Winery Sanitation and Barrel Aging

- A. Procedures in wine cellar sanitation
- B. Using wood to age wine
- VIII. Wine Defects
 - A. The most common defects that can affect wine
 - B. How to prevent and correct wine defects
- IX. Finishing and Bottling Wine
 - A. How to finish a wine and prepare it for bottling
 - B. Bottling operations
- X. Dessert Wines
 - A. How port is made
 - B. How other dessert wines are made

Assignment:

- 1. Reading: approximately 25 pages per week
- 2. Lab: demonstration of wine lab processes
- 3. Final project: Write a wine production plan (steps and methods) for 1 red and 1 white wine
- (5-10 pages) and deliver an oral presentation in class
- 4. 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.

Final project

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

Final project

Skill Demonstrations: All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

Lab processes

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

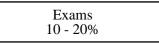
Final exam

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

10 - 20% Problem solving 40 - 50%

Writing

Skill Demonstrations 20 - 30%



Other Category 0 - 0%

None

Representative Textbooks and Materials: Instructor prepared materials