

**AG 59 Course Outline as of Fall 2004****CATALOG INFORMATION**

Dept and Nbr: AG 59 Title: WINERY OPERATIONS

Full Title: Winery Operations

Last Reviewed: 12/9/2004

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	3.00	Lecture Scheduled	2.00	17.5	Lecture Scheduled	35.00
Minimum	3.00	Lab Scheduled	3.00	17.5	Lab Scheduled	52.50
		Contact DHR	0		Contact DHR	0
		Contact Total	5.00		Contact Total	87.50
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 70.00

Total Student Learning Hours: 157.50

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:

**Catalog Description:**

Operations of a commercial winery, including handling and storage of new wines, maintenance of wines from previous vintages, and general cellar practices.

**Prerequisites/Corequisites:**

Minimum Age 21 or older

**Recommended Preparation:****Limits on Enrollment:**

Student must be at least 21 years of age in order to participate in wine tasting.

**Schedule of Classes Information:**

Description: Operations of a commercial winery, including handling and storage of new wines, maintenance of wines from previous vintages, and general cellar practices. (Grade Only)

Prerequisites/Corequisites: Minimum Age 21 or older

Recommended:

Limits on Enrollment: Student must be at least 21 years of age in order to participate in wine tasting.

Transfer Credit: CSU;UC.

Repeatability: Two Repeats if Grade was D, F, NC, or NP

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

<b>AS Degree:</b>	<b>Area</b>			Effective:	Inactive:
<b>CSU GE:</b>	<b>Transfer Area</b>			Effective:	Inactive:
<b>IGETC:</b>	<b>Transfer Area</b>			Effective:	Inactive:
<b>CSU Transfer:</b>	Transferable	Effective:	Fall 1981	Inactive:	Summer 2011
<b>UC Transfer:</b>	Transferable	Effective:	Fall 2004	Inactive:	Summer 2011

**CID:**

**Certificate/Major Applicable:**

Not Certificate/Major Applicable

## **COURSE CONTENT**

### **Outcomes and Objectives:**

Upon completion of this course, the student will be able to:

1. Evaluate wine grapes before harvest.
2. Develop a harvest plan.
3. Harvest wine grapes and produce wine.
4. Operate cellar equipment used for winemaking.
5. Solve winery cellar problems.
6. Measure chemical and sensory traits of wine.
7. Inspect all wines in a cellar and recommend wine maintenance operations.
8. Plan and carry out winery operations.
9. Maintain up-to-date winery records.
10. Assess 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 Including Crush
- V. Wine Maintenance
  - A. New wines
  - B. Wines from previous vintages
- VI. Cellar Operations
  - A. Routine operations
  - B. Cellar problems
  - C. Barrel and tank operations
  - D. Inspection
  - E. Maintenance

- VII. Measuring Wine Traits
  - A. Chemical traits
  - B. Sensory traits
- VIII. Bottling
- IX. Case Storage
- X. Equipment Operation, Maintenance, and Repair
- XI. Winery Sanitation and Safety
- XII. Recordkeeping

**Assignment:**

1. Reading in required text, 20 - 40 pages per week.
2. Write a harvest plan.
3. Evaluate grapes before harvest and write two-page summary of findings.
4. Crush current vineyard crop and make wine; bottle last year's class wine.
5. Measure chemical and sensory traits of wines and write a lab report describing findings.
6. Produce records of winery operations.
7. Mid-term 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	Writing 20 - 40%
-------------	---------------------

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

Evaluate grapes; harvest plan; recordkeeping.	Problem solving 20 - 40%
---	-----------------------------

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

Crush grapes, make and bottle wine.	Skill Demonstrations 10 - 20%
-------------------------------------	----------------------------------

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

Multiple choice, True/false, Matching items, Completion, short answer	Exams 20 - 40%
---	-------------------

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

Attendance and participation.	Other Category 0 - 15%
-------------------------------	---------------------------

**Representative Textbooks and Materials:**

Krebs, Stephen J. NVC VITICULTURE & WINERY TECHNOLOGY WORKBOOK.  
NVC PrintShop, 2001.