

WINE 42.1 Course Outline as of Spring 2012**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 | Course Hours Total | |
|---------|------|-----------------------|------|--------------|--------------------|-------|
| 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:**Recommended Preparation:**

Eligibility for ENGL 100 or ESL 100

Limits on Enrollment:**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:

Recommended: Eligibility for ENGL 100 or ESL 100

Limits on Enrollment:

Transfer Credit: CSU;UC.

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

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

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|-------------------|----------------------|------------|-----------|
| AS Degree: | Area | Effective: | Inactive: |
| CSU GE: | Transfer Area | Effective: | Inactive: |

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| IGETC: | Transfer Area | Effective: | Inactive: |
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| CSU Transfer: | Transferable | Effective: | Spring 2006 | Inactive: |
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| UC Transfer: | Transferable | Effective: | Spring 2006 | Inactive: |
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CID:

Certificate/Major Applicable:

Both Certificate and Major Applicable

COURSE CONTENT

Outcomes and 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 all 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.

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| Lab reports, summary of findings |
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| Writing 20 - 40% |
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Problem Solving: Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

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| Evaluation of grapes; harvest plan; recordkeeping. |
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| Problem solving 20 - 40% |
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Skill Demonstrations: All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

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| Crushing of grapes, making and bottling wine |
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| Skill Demonstrations 10 - 20% |
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Exams: All forms of formal testing, other than skill performance exams.

Midterm and Final: 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:

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

Instructor prepared materials