WINE 150 Course Outline as of Spring 2011

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 Applicable
Grading:	Grade or P/NP
Repeatability:	00 - Two Repeats if Grade was D, F, NC, or NP
Also 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:

Recommended Preparation:
Eligibility for ENGL 100 or ESL 100

Limits on Enrollment:
Must be age 21 or older to participate in wine tasting.

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:
Recommended: Eligibility for ENGL 100 or ESL 100
Limits on Enrollment: Must be age 21 or older to participate in wine tasting.
Transfer Credit:
Repeatability: Two Repeats if Grade was D, F, NC, or NP

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree:	**Area**	Effective:	Inactive:
CSU GE:	**Transfer Area**	Effective:	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

Outcomes and 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.
4. Produce a professional quality wine in an artisan winemaking setting.

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. Skills demonstration: wine lab processes***include deleted labs from topics/scope
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	Writing 10 - 20%

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

Final project	Problem solving 40 - 50%

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

Lab processes	Skill Demonstrations 20 - 30%

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

Final exam	Exams 10 - 20%

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

None	Other Category 0 - 0%

Representative Textbooks and Materials:
Instructor prepared materials