

WINE 2 Course Outline as of Summer 2011**CATALOG INFORMATION**

Dept and Nbr: WINE 2 Title: FALL WINERY OPERATIONS

Full Title: Fall Winery Operations

Last Reviewed: 12/9/2004

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	1.50	Lecture Scheduled	1.00	17.5	Lecture Scheduled	17.50
Minimum	1.50	Lab Scheduled	2.00	6	Lab Scheduled	35.00
		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: 35.00

Total Student Learning Hours: 87.50

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: WINE 51

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 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 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)

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Recommended:

Limits on Enrollment: Student must be at least 21 years of age in order 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, the student 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. Plan and carry out winery operations.
10. Maintain up-to-date winery records.
11. 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 Including Crush
 - A. Biochemistry of alcoholic fermentation
 - B. Metabolic pathways of wine yeasts
 - C. Conditions for yeast development
- 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. Equipment Operation, Maintenance, and Repair
- IX. Winery Sanitation and Safety
- X. 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.