WINE 42.1 Course Outline as of Spring 2015

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:
Minimum Age 18 or older

Recommended Preparation:
Eligibility for ENGL 1A or equivalent

Limits on Enrollment:
Must be age 18 or older

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: Minimum Age 18 or older
Recommended: Eligibility for ENGL 1A or equivalent
Limits on Enrollment: Must be age 18 or older

Transfer Credit: CSU;UC.
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:	Transferable	Effective:	Spring 2006	Inactive:	
UC Transfer:	Transferable	Effective:	Spring 2006	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. Students will be able to:
Apply knowledge of a commercial winery for the fall season, including grape maturity monitoring, grape harvesting and crushing, fermentation, handling and storage of new wines, and general cellar practices.

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 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.

Lab reports, summary of findings	Writing 20 - 40%

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

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

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

Crushing of grapes, making and bottling wine	Skill Demonstrations 10 - 20%

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