

**WINE 3 Course Outline as of Fall 2015****CATALOG INFORMATION**

Dept and Nbr: WINE 3 Title: INTRO TO ENOLOGY

Full Title: Introduction to Enology

Last Reviewed: 9/13/2021

| Units   |      | Course Hours per Week |      | Nbr of Weeks | Course Hours Total |        |
|---------|------|-----------------------|------|--------------|--------------------|--------|
| Maximum | 4.00 | Lecture Scheduled     | 3.00 | 17.5         | Lecture Scheduled  | 52.50  |
| Minimum | 4.00 | Lab Scheduled         | 3.00 | 6            | Lab Scheduled      | 52.50  |
|         |      | Contact DHR           | 0    |              | Contact DHR        | 0      |
|         |      | Contact Total         | 6.00 |              | Contact Total      | 105.00 |
|         |      | Non-contact DHR       | 0    |              | Non-contact DHR    | 0      |

Total Out of Class Hours: 105.00

Total Student Learning Hours: 210.00

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: WINE 53

**Catalog Description:**

An introduction to the process and science of winemaking, including history, with an emphasis on the California industry.

**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: An introduction to the process and science of winemaking, including history, with an emphasis on the California industry. (Grade or P/NP)

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:**

|                   |                      |            |           |
|-------------------|----------------------|------------|-----------|
| <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 2004 | Inactive: |
|----------------------|--------------|------------|-----------|-----------|

|                     |              |            |           |           |
|---------------------|--------------|------------|-----------|-----------|
| <b>UC Transfer:</b> | Transferable | Effective: | Fall 2005 | 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. Describe the fundamental concepts of enology.
2. Identify the principles of wine chemistry and microbiology.
3. Identify and describe all basic tasks required for winemaking.
4. Summarize the climate, soil and geographic factors that contribute to the uniqueness of wine.
5. Develop a plan for the production of a premium wine.
6. Evaluate alternative winemaking practices.
7. Assess results of winemaking experiments.
8. Evaluate wine quality and diagnose spoilage disorders.
9. Implement safe and legally compliant winery practices.

### **Topics and Scope:**

- I. Introduction and History of California Winemaking
- II. Fundamental Concepts of Enology
- III. Viticulture and Grape Varieties used for Wine Production
- IV. Traditional European Wine Styles
- V. Influence of Climate, Soils, and Topography on Wine Quality
- VI. Wine Production
  - A. Introduction to Fermentation Chemistry
  - B. Role of Yeasts and Bacteria in Fermentation
  - C. Grape Crushing, Pressing, and Fermentation Practices
    1. Red Wine Harvesting, Crush, and Fermentation
    2. White Wine Harvesting, Crush, and Fermentation
    3. Sparkling Wine and Brandy Production
    4. Dessert Wines
  - D. Alternative Winemaking Practices
- VII. Tasting Analytically and Sensory Evaluation
- VIII. Wine Chemistry
  - A. Overview
  - B. Wine Additives

- C. Sulfur Dioxide Chemistry
- D. Winemaking Experiments (Demonstrations)
- IX. Wine Processing and Cellar Procedures
  - A. Post-Fermentation Handling of Wine
  - B. Barrel and Tank Storage of Wine
  - C. Aging
  - D. Filtration
  - E. Fining
  - F. Racking and Bottling Practices
  - G. Case Storage
  - H. Shipping of Bottled Wine
- X. Wine Spoilage Disorders
- XI. Winery Sanitation and Safety Practices
- XII. Record-keeping Practices
- XIII. Legal Compliance Requirements

### Assignment:

1. Textbook reading, 25 - 40 pages per week.
2. Complete worksheets on fermentation chemistry.
3. Write summaries of winemaking experiments, evaluating results.
4. Write a plan for the production, handling, and storage of a premium wine.
5. Quizzes, 3-4; Final exam.
6. Term paper, 5-7 pages, on a topic such as the history of California winemaking or the production of premium wine.

### 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.

|            |
|------------|
| Term paper |
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|                     |
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| Writing<br>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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| Worksheets, lab reports, production plan; evaluation of experiments. |
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| Problem solving<br>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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| None |
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|                                |
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| Skill Demonstrations<br>0 - 0% |
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**Exams:** All forms of formal testing, other than skill performance exams.

Quizzes and final exam: 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:**

The University Wine Course: A Wine Appreciation Text and Self Tutorial, Baldy, Marian W., Wine Appreciation Guild, 2012

Wine, From Grape to Glass, Priewe, Jens, Abbeville Press, 2006 (classic)