

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:
Minimum Age 18 or older

Recommended Preparation:
Eligibility for ENGL 100 or ESL 100

Limits on Enrollment:
Must be 18 years or older

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: Minimum Age 18 or older
Recommended: Eligibility for ENGL 100 or ESL 100
Limits on Enrollment: Must be 18 years or older
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

Student Learning Outcomes:

At the conclusion of this course, the student should be able to:

1. Use basic production methods, wine chemistry and microbiology to produce an artisan wine.
2. Taste, evaluate, identify, and correct common flaws in wine.

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.

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. Lab: demonstration of wine lab processes
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