

**VIT 113 Course Outline as of Fall 2022****CATALOG INFORMATION**

Dept and Nbr: VIT 113 Title: ORGANIC VITICULTURE  
 Full Title: Organic Viticulture  
 Last Reviewed: 9/13/2021

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	1.50	Lecture Scheduled	1.50	17.5	Lecture Scheduled	26.25
Minimum	1.50	Lab Scheduled	0.50	6	Lab Scheduled	8.75
		Contact DHR	0		Contact DHR	0
		Contact Total	2.00		Contact Total	35.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 52.50

Total Student Learning Hours: 87.50

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:**

Examination of commercial organic wine grape production and organic certification requirements. Regional growing conditions will be emphasized. Topics include: assessment of site feasibility for organic production; appropriate choice of planting materials; soil fertility; biodiversity; ecologically sound pest and disease management; cost comparisons of organic production versus other methods.

**Prerequisites/Corequisites:****Recommended Preparation:**

Eligibility for ENGL 100 or ESL 100

**Limits on Enrollment:****Schedule of Classes Information:**

Description: Examination of commercial organic wine grape production and organic certification requirements. Regional growing conditions will be emphasized. Topics include: assessment of site feasibility for organic production; appropriate choice of planting materials; soil fertility; biodiversity; ecologically sound pest and disease management; cost comparisons of organic

production versus other methods. (Grade or P/NP)

Prerequisites/Corequisites:

Recommended: Eligibility for ENGL 100 or ESL 100

Limits on Enrollment:

Transfer Credit:

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:
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<b>CSU Transfer:</b>	Effective:	Inactive:
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<b>UC Transfer:</b>	Effective:	Inactive:
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**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. Conduct a feasibility study that examines the potential risks, benefits, and costs of implementing an organic system plan.
2. Identify and describe organic farming practices that will improve fruit quality, provide efficacious pest and disease management, protect natural resources and the environment, and prepare a farming plan that encompasses these practices.
3. Research and apply all county, state, and federal laws and regulations regarding organic certification of a vineyard.

**Objectives:**

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

1. Define and discuss organic wine grape production in terms of purpose, principles, and applied techniques.
2. Identify primary criteria for a successful organic wine grape vineyard operation.
3. Analyze strengths and weaknesses of organically based wine grape production in terms of yield, pest and disease management, soil fertility, and economic viability.
4. Analyze and discuss the economic outlook for organic wine grape production in Sonoma County.
5. State and discuss key criteria in choosing a site that is suitable for organic wine grape production.
6. Define and discuss soil fertility in terms of grape vine growth, production, and fruit quality.
7. Define, discuss and analyze the role of soil applied organic fertilizers and foliar applied organic fertilizers.
8. Distinguish the role of compost and organic soil amendments in soil fertility.
9. Define and discuss the role of beneficial microorganisms in soil fertility.

10. Define the components of a healthy soil management program.
11. Define and discuss the roles and value of biodiversity both above ground, and in the vineyard soil.
12. Assess the needs and timing of compost applications and mulching for wine grapes.
13. Define and discuss the role, benefits and seed choices of various cover crops.
14. List and analyze several organic weed control methods.
15. Define and discuss various organic disease and pest control management strategies.
16. Discuss the steps required to increase beneficial insect populations.
17. Discuss the long-term economic outlook of organically produced wine grapes and wines.
18. Explain the organic certification process.

## **Topics and Scope:**

### **I. Introduction to Organic Viticulture**

- A. History of organic viticulture regionally and worldwide
- B. Conventional farming systems
- C. Organic farming systems
- D. Principles and practices of organic farming systems

### **II. Vineyard Organic Farming Systems**

- A. Locally appropriate production
- B. Enhanced biodiversity
- C. Improved soil fertility
- D. Organic pest and disease management

### **III. Organic Soil Amendments**

- A. Humus and the process of humification
- B. Complex organic compounds
- C. Natural humification versus composting
- D. Application methods, rates and timing

### **IV. Economics of Organic Grape Production**

- A. Installation and maintenance costs
- B. Yield and pricing
- C. Organic certification process
- D. Working with your certifying agency

### **V. Selecting Material for Planting**

- A. Assessing soil problems and choosing tolerant rootstocks
- B. Assessing above ground pest and disease problems and choosing tolerant cultivars

### **VI. Vineyard Floor Management**

- A. Mulching
- B. Cover crops
- C. Organic fertilizers
- D. Irrigation
- E. Weed control

### **VII. Organic Pest and Disease Control**

- A. Biological controls
- B. Mechanical controls
- C. Biological controls
- D. Bio-pesticides
- E. Beneficial insects

### **VIII. Economics in Organic Wine Grape Production**

- A. Current economic conditions for organic production
- B. California developments
- C. Sonoma County

- D. Marketing and sales
- IX. Organic Certification
  - A. Federal laws
  - B. State laws
  - C. Certification and compliance
  - D. Various third-party certifying agencies
  - E. County and state organic certification registration

All topics are covered in the lecture and lab portions of the course.

**Assignment:**

1. Weekly reading (20 - 50 pages)
2. Weekly homework assignments (3 - 5 pages)
3. One 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.

Weekly homework assignments	Writing 60 - 80%
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**Problem Solving:** Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

None	Problem solving 0 - 0%
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**Skill Demonstrations:** All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

None	Skill Demonstrations 0 - 0%
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**Exams:** All forms of formal testing, other than skill performance exams.

Final exam	Exams 20 - 40%
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**Other:** Includes any assessment tools that do not logically fit into the above categories.

None	Other Category 0 - 0%
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**Representative Textbooks and Materials:**

Organic Winegrowing Manual. McCourty, Glenn, T. University of California Agriculture and Natural Resources #3511. 2011 (classic)

A Vineyard Odyssey-The Organic Fight to Save Wine from the Ravages of Nature. Kiger, John. Rowman and Littlefield Publishers. 2013 (classic)

Instructor prepared materials