

**WINE 150 Course Outline as of Spring 2006****CATALOG INFORMATION**

Dept and Nbr: WINE 150 Title: AMATEUR WINEMAKING

Full Title: Amateur Small Scale Winemaking Operations

Last Reviewed: 10/13/2014

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	2.00	Lecture Scheduled	3.00	10	Lecture Scheduled	30.00
Minimum	2.00	Lab Scheduled	1.50	10	Lab Scheduled	15.00
		Contact DHR	0		Contact DHR	0
		Contact Total	4.50		Contact Total	45.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 60.00

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 a non-commercial or home winemaking setting.

**Prerequisites/Corequisites:**

Minimum Age 21 or older

**Recommended Preparation:****Limits on Enrollment:**

Must be age 21 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 a non-commercial or home winemaking setting. (Grade or P/NP)

Prerequisites/Corequisites: Minimum Age 21 or older

Recommended:

Limits on Enrollment: Must be age 21 or older.

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:
<b>CSU Transfer:</b>		Effective:	Inactive:
<b>UC Transfer:</b>		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. 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.
4. Recognize and correct common flaws in wine.
5. Produce a professional quality wine in a non-commercial or home-winemaking setting.

### **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. Finning 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 desert wines are made

### Lab Topics:

- Lab 1      Crushing red grapes and fermentation of red wine
- Lab 2      Pressing white grapes and fermentation of white wine
- Lab 3      Processing wine, winery sanitation and cellar procedures
- Lab 4      Finishing and home scale filtration of wine
- Lab 5      Bottling wine

### Assignment:

1. Reading: approximately 25 pages per week.
2. Skills demonstration: wine lab processes.
3. Final project: Write a wine production plan (steps and methods) for 1 red and 1 white wine (5-10 pages). Oral presentations in class.

### 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.

None, This is a degree applicable course but assessment tools based on writing are not included because problem solving assessments and skill demonstrations are more appropriate for this course.

Writing  
0 - 0%

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

Final project.

Problem solving  
50 - 60%

**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.

None

Exams  
0 - 0%

**Other:** Includes any assessment tools that do not logically fit into the above categories.

Attendance and participation.

Other Category  
10 - 25%

**Representative Textbooks and Materials:**  
Instructor prepared materials.