

**VIT 55 Course Outline as of Spring 2009****CATALOG INFORMATION**

Dept and Nbr: VIT 55                      Title: BASIC WINE VITICULTURE  
 Full Title: Basic Wine Grape Viticulture  
 Last Reviewed: 9/13/2021

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	3.00	Lecture Scheduled	3.00	17.5	Lecture Scheduled	52.50
Minimum	3.00	Lab Scheduled	0	17.5	Lab Scheduled	0
		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: 105.00

Total Student Learning Hours: 157.50

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:**

An introduction to viticulture including history and development of the wine industry, grape growing, distribution, processes and factors affecting wine quality. Also covers biology, anatomy, propagation, cultivated varieties, rootstocks, climate, vineyard practices, and common diseases and pests. Provides basic knowledge required to establish a wine grape vineyard in Sonoma County.

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

Eligibility for ENGL 100 or ESL 100

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

Description: Introduction to viticulture including history and development of the wine industry, grape growing, distribution, processes & factors affecting wine quality. Covers biology, anatomy, propagation, cultivated varieties, rootstocks, climate, vineyard practices, & and common diseases and pests. Provides knowledge required to establish a vineyard in Sonoma

County. (Grade or P/NP)

Prerequisites/Corequisites:

Recommended: Eligibility for ENGL 100 or ESL 100

Limits on Enrollment:

Transfer Credit: CSU;

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>	Transferable	Effective:	Summer 2007	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**

#### **Outcomes and Objectives:**

Upon completion of this course, students will be able to:

1. Summarize the history and development of the wine industry.
2. Evaluate the importance of grapes both historically and currently.
3. Analyze the vineyard yearly growth cycle and relate it to timing of vineyard practices.
4. Identify and describe grapevine structures and functions.
5. Describe and contrast development of a new vineyard vs. farming an established vineyard.
6. Explain how climate, soils and vineyard practices affect vine growth and grape and wine quality.
7. Identify, compare and contrast the different cultivars and rootstocks.
8. Summarize the unique characteristics of the world's major grapegrowing areas.
9. Identify and describe the important vineyard disease and pests and recommend integrated pest management practices.

#### **Topics and Scope:**

- I. History and Evolution
  - A. Overview of world-wide importance of grapes and grapevines
  - B. History and development of the wine industry
  - C. Grapevine classification and Vitis species
  - D. Origin of Vitis vinifera and its spread throughout the world
- II. Geographical Distribution of Grapegrowing
  - A. European and American varieties

- B. Growing regions in California
- C. Growing regions world-wide
- III. Vitis species and cultivars
  - A. Winegrape, table grape and raisin cultivars
  - B. Rootstocks
  - C. Clones
- IV. Climate and Soils
  - A. Heat summation and climatic regions
  - B. Vineyard soils and terroir
- V. Vine Structure and Function
  - A. Vocabulary
  - B. Shoot system and vine canopy
  - C. Root system and permanent wood
  - D. Vine physiology
- VI. Vineyard Yearly Growth Cycle
  - A. Bud break
  - B. Grand period of growth
  - C. Bloom and berry set
  - D. Veraison and ripening
  - E. Harvest
  - F. Post-harvest
  - G. Dormancy
  - H. Processes and factors affecting wine quality
- VII. Vine Propagation
- VIII. Vineyard Development
  - A. Site selection
  - B. Natural resources, habitat and environmental concerns
  - C. Vineyard design - trellises and irrigation systems
  - D. Installation and planting
- IX. Farming and Established Vineyard
  - A. Vineyard practices during the cycle of vine growth
  - B. Canopy management
  - C. Vine mineral management
  - D. Sustainable agricultural practices
  - E. Methods to improve grape quality
- X. Grapevine Diseases and Pests
  - A. Identification and monitoring
  - B. Control and integrated pest management
- XI. Current Importance of Grapegrowing and Economic Impacts

**Assignment:**

Representative assignments:

1. Research and submit a 2-3 page report on one of the following: worldwide distribution of grapes, grape production and consumption from a historical perspective, history of the development of the wine industry, or the importance of grapes historically and currently.
2. Problem solving homework: graphic summary of yearly growth cycle and timing of vineyard practices.
3. Problem solving homework: classify on a worksheet the different cultivars and rootstocks.
4. Problem solving homework: classify on a worksheet the important

vineyard diseases and pests with recommendations for management practices.

5. Midterm and final exam.

6. Reading, 20-30 pages per week.

### 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.

Research report

Writing  
10 - 20%

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

Problem solving homework

Problem solving  
30 - 40%

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

None

Skill Demonstrations  
0 - 0%

**Exams:** All forms of formal testing, other than skill performance exams.

Multiple choice, True/false, Completion, Short answer

Exams  
30 - 40%

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

Attendance and participation

Other Category  
0 - 10%

### Representative Textbooks and Materials:

Viticulture, Vol. 2, Practices, Coombe & Dry, 1998.

Grapevine Physiology, UCDANR, 1981.

Sunlight into Wine, R. Smart and M. Robinson, Winetitles, 1991.

General Viticulture, A.J. Winkler, W.M. Kliewer, L.A. Kider, University of California Press, 1975, 2nd ed.

Instructor prepared materials.