

**VIT 131 Course Outline as of Fall 2015****CATALOG INFORMATION**

Dept and Nbr: VIT 131 Title: FRUIT QUALITY ASSURANCE  
 Full Title: Working with Your Winemaker - Fruit Quality Assurance  
 Last Reviewed: 9/13/2021

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	1.00	Lecture Scheduled	9.00	2	Lecture Scheduled	18.00
Minimum	1.00	Lab Scheduled	0	2	Lab Scheduled	0
		Contact DHR	0		Contact DHR	0
		Contact Total	9.00		Contact Total	18.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 36.00

Total Student Learning Hours: 54.00

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:**

The primary aspects of winegrape quality improvement will be covered. The student will write a detailed plan to improve fruit quality in the vineyard, and then assess and evaluate the degree of improvement achieved. This short course also addresses enhancing communication skills between the grower and the winemaker and/or grape buyer.

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

Eligibility for ENGL 100 or ESL 100

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

Description: The primary aspects of winegrape quality improvement will be covered. The student will write a detailed plan to improve fruit quality in the vineyard, and then assess and evaluate the degree of improvement achieved. This short course also addresses enhancing communication skills between the grower and the winemaker and/or grape buyer. (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:**

**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. The student will be able to identify, assess and recommend vineyard practices that will improve wine grape quality.
2. The student will be able to develop a written farming plan for the implementation of fruit quality improvement practices.
3. The student will be able to evaluate the effectiveness of the farming plan.
4. The student will be able to clearly communicate how the farming plan will improve the winegrape quality.

**Objectives:**

Upon successful completion of this course, the student will be able to:

1. Identify and describe how specific vineyard practices can improve the fruit quality.
2. Develop and write a detailed vineyard farming plan to implement fruit quality improvement practices.
3. Develop and write an assessment plan to quantify and evaluate the level of fruit quality improvement.
4. Explain how fruit quality assessment plans can be effective.
5. Clearly communicate the assessment plan as part of a grape contract negotiation.

**Topics and Scope:**

- I. Overview of winegrape quality assurance practices
  - A. Canopy management
  - B. Deficit irrigation
  - C. Vine nutrition

- D. Use of technology, e.g., Normalized Differential Vegetative Index (NDVI), remote imagery, canopy and soil sensors, leaf pressure chambers
- II. Identification vineyard problems that limit fruit quality
  - A. Non-uniform ripening
  - B. Poor irrigation/fertilization
  - C. Vine vigor imbalance
- III. Writing a vineyard management plan
  - A. Specific vineyard problems requiring attention
  - B. Farming practices that address the specific problems
  - C. Appropriate timing of the farming practices
- IV. Evaluation and assessment of wine grape quality
  - A. Targeting specific wine styles
  - B. Fruit parameters that result in a specific wine style
  - C. Post-harvest wine evaluation
  - D. Determination of which specific vineyard practices contributed to specific wine flavor/color/aroma characteristics
- V. Writing a wine grape quality assessment and evaluation plan
  - A. Correlate vineyard practices to fruit parameters at harvest
  - B. Correlate vineyard practices to wine quality
  - C. Evaluation of the level of fruit quality improvement
- VI. Communication with winemakers and grape buyers
  - A. Vocabulary and definitions
  - B. Identification of shared goals
  - C. Solicitation and utilization of feedback
- VII. Grape contract negotiations
  - A. Fruit parameters
  - B. Timing
  - C. Delivery
  - D. Price (per ton vs. per acre)
- VIII. Determination of optimum time/conditions for harvest
  - A. Winery tank space and capacity
  - B. Picking bin size options
  - C. Trucking
  - D. Night harvest vs. day harvest

**Assignment:**

1. Research (internet, other) on wine grape quality assurance practices. (approx. 2 hours/week)
2. Write a vineyard management plan that incorporates researched assurance practices. (approx. 6-10 pages)
3. Write a plan for assessment and evaluation of vineyard management plan. (approx. 3-5 pages)
4. Research multiple grape contracts and summarize pertinent negotiation points (2-3 pages)
5. Quizzes (1-2)

**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.

Fruit quality assurance plan for one year cycle

Writing  
45 - 60%

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

None

Problem solving  
0 - 0%

**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.

Matching items, Completion, Short answer

Exams  
20 - 30%

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

Oral project presentation; participation

Other Category  
15 - 25%

### **Representative Textbooks and Materials:**

Instructor prepared materials

"The Code of Sustainable Winegrowing Practices Workbook, 3rd edition",  
Wine Institute of California and the California Association of Wine Grape  
Growers,  
2013.