

WINE 3 Course Outline as of Summer 2017**CATALOG INFORMATION**

Dept and Nbr: WINE 3 Title: INTRO TO ENOLOGY

Full Title: Introduction to Enology

Last Reviewed: 9/13/2021

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	4.00	Lecture Scheduled	3.00	17.5	Lecture Scheduled	52.50
Minimum	4.00	Lab Scheduled	3.00	6	Lab Scheduled	52.50
		Contact DHR	0		Contact DHR	0
		Contact Total	6.00		Contact Total	105.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 105.00

Total Student Learning Hours: 210.00

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: WINE 53

Catalog Description:

An introduction to the process and science of winemaking, including history, with an emphasis on the California industry.

Prerequisites/Corequisites:

Minimum Age 18 or older

Recommended Preparation:

Eligibility for ENGL 1A or equivalent

Limits on Enrollment:

Must be age 18 or older

Schedule of Classes Information:

Description: An introduction to the process and science of winemaking, including history, with an emphasis on the California industry. (Grade or P/NP)

Prerequisites/Corequisites: Minimum Age 18 or older

Recommended: Eligibility for ENGL 1A or equivalent

Limits on Enrollment: Must be age 18 or older

Transfer Credit: CSU;UC.

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:	Transferable	Effective:	Fall 2004	Inactive:	
UC Transfer:	Transferable	Effective:	Fall 2005	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. Demonstrate understanding of the process and science of winemaking, including history, with an emphasis on the California industry.
2. Relate the principles of wine chemistry and microbiology to the production of wine.

Objectives:

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

1. Describe the fundamental concepts of enology.
2. Identify the principles of wine chemistry and microbiology.
3. Identify and describe all basic tasks required for winemaking.
4. Summarize the climate, soil and geographic factors that contribute to the uniqueness of wine.
5. Develop a plan for the production of a premium wine.
6. Evaluate alternative winemaking practices.
7. Assess results of winemaking experiments.
8. Evaluate wine quality and diagnose spoilage disorders.
9. Implement safe and legally compliant winery practices.

Topics and Scope:

- I. Introduction and History of California Winemaking
- II. Fundamental Concepts of Enology
- III. Viticulture and Grape Varieties used for Wine Production
- IV. Traditional European Wine Styles
- V. Influence of Climate, Soils, and Topography on Wine Quality
- VI. Wine Production
 - A. Introduction to Fermentation Chemistry
 - B. Role of Yeasts and Bacteria in Fermentation
 - C. Grape Crushing, Pressing, and Fermentation Practices
 1. Red Wine Harvesting, Crush, and Fermentation
 2. White Wine Harvesting, Crush, and Fermentation
 3. Sparkling Wine and Brandy Production

- 4. Dessert Wines
- D. Alternative Winemaking Practices
- VII. Tasting Analytically and Sensory Evaluation
- VIII. Wine Chemistry
 - A. Overview
 - B. Wine Additives
 - C. Sulfur Dioxide Chemistry
 - D. Winemaking Experiments (Demonstrations)
- IX. Wine Processing and Cellar Procedures
 - A. Post-Fermentation Handling of Wine
 - B. Barrel and Tank Storage of Wine
 - C. Aging
 - D. Filtration
 - E. Fining
 - F. Racking and Bottling Practices
 - G. Case Storage
 - H. Shipping of Bottled Wine
- X. Wine Spoilage Disorders
- XI. Winery Sanitation and Safety Practices
- XII. Record-keeping Practices
- XIII. Legal Compliance Requirements

Assignment:

1. Textbook reading, 25 - 40 pages per week.
2. Complete worksheets on fermentation chemistry.
3. Write summaries of winemaking experiments, evaluating results.
4. Write a plan for the production, handling, and storage of a premium wine.
5. Quizzes, 3-4; Final exam.
6. Term paper, 5-7 pages, on a topic such as the history of California winemaking or the production of premium wine.

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.

Term paper	Writing 20 - 40%
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Problem Solving: Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

Worksheets, lab reports, production plan; evaluation of experiments.	Problem solving 20 - 40%
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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%

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

Quizzes and final exam: multiple choice, true/false, matching items, completion, short answer.

Exams
20 - 40%

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

Attendance and participation.

Other Category
0 - 15%

Representative Textbooks and Materials:

The University Wine Course: A Wine Appreciation Text and Self Tutorial, Baldy, Marian W., Wine Appreciation Guild, 2012

Wine, From Grape to Glass, Priewe, Jens, Abbeville Press, 2006 (classic)