

BUTTE COLLEGE

COURSE OUTLINE

I. CATALOG DESCRIPTION

EH 47 - Fall Winery Operations

3 Unit(s)

Prerequisite(s): NONE

Recommended Prep: Reading Level III; English Level III; Math Level II

Transfer Status: CSU

34 hours Lecture

51 hours Lab

This course covers winery operations for the fall season, including grape maturity monitoring; grape harvesting; fermentation, handling and storage of new wines; maintenance of wines from previous vintages; general cellar practices. Students will participate in the operations of the working winery. Students must be at least 21 years of age in order to participate in wine tasting.

II. OBJECTIVES

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

- A. Evaluate wine grapes before harvest
- B. Create a harvest plan
- C. Harvest wine grapes and produce wine
- D. Operate equipment used for winemaking
- E. Solve winery cellar problems
- F. Measure chemical and sensory traits of wines
- G. Inspect all wines in the cellar and recommend wine maintenance operations
- H. Plan and carry out winery operations
- I. Maintain up-to-date winery records
- J. Assure winery sanitation and safety

III. COURSE CONTENT

A. Unit Titles/Suggested Time Schedule

Lecture

<u>Topics</u>	<u>Hours</u>
1. Wine grape evaluation before harvest	4.00
2. Wine grape harvest operations	2.00
3. Production of new wines including crush	4.00
4. Maintenance of wines from previous vintages	4.00
5. Routine cellar operations	4.00
6. Barrel and tank maintenance	4.00
7. Bottling	2.00
8. Case storage	2.00
9. Equipment operation, maintenance and repair	4.00
10. Winery Sanitation and safety	2.00
11. Record Keeping	2.00
Total Hours	34.00

Lab

<u>Topics</u>	<u>Hours</u>
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1. Wine grape evaluation before harvest	3.00
2. Wine grape harvest operations	9.00
3. Production of new wines including crush	9.00
4. Maintenance of wines from previous vintages, including first and second rackings, acidity testing and barrel top off.	3.00
5. Cellar operations to include maintaining proper cooling temperatures for fermentation management.	3.00
6. Barrel and tank maintenance to include cleaning and preparation for filling with this year's vintage to begin aging process.	6.00
7. Bottling preparations to include inventory and ordering of materials and familiarization with processes.	3.00
8. Case Storage of newly bottled wine for finishing and inventory for future marketing.	3.00
9. Equipment operation, maintenance and repair for wine making equipment such as crusher/destemmer, fermentation vats, must presses and wine pumps. Includes safety lectures.	6.00
10. Winery sanitation and safety for all operations from preparation to receive wine grapes to crush/fermentation to pressing to barreling.	3.00
11. Record keeping for all operations from receiving grapes through barreling wine. This will include materials and supplies inventories, finished wine quantities and buyer contracts.	3.00
Total Hours	51.00

IV. METHODS OF INSTRUCTION

- A. Lecture
- B. Class Activities
- C. Homework: Students are required to complete two hours of outside-of-class homework for each hour of lecture
- D. Discussion
- E. Demonstrations

V. METHODS OF EVALUATION

- A. Quizzes
- B. Class participation
- C. Lab Projects
- D. Practical Evaluations
- E. Mid-term and final examinations

VI. EXAMPLES OF ASSIGNMENTS

- A. Reading Assignments
 - 1. The Wine Maker's Answer Book – Read Chapter 3: From Vine To Vat: Wine From Fresh Grapes pages 54-96
 - 2. From Vines to Wines – Read Part 3: Making the Wine (Making Consistently Fine Wine) through (Final Measurements Before Bottling) pages 108 – 165
- B. Writing Assignments
 - 1. Write a two page (minimum), single-spaced, typed paper on the necessity of cleanliness of the equipment and facilities involved in the wine making process.
 - 2. Write a two page (minimum), single-spaced, typed paper on the evolution of our

knowledge about wine making yeasts.

C. Out-of-Class Assignments

1. Do internet, website and text research on the relationship between wine grape varieties, growing regions and quality wine production.
2. Make an appointment with a wine maker and go visit their facility. Be prepared to do an oral report, on your visit, to the class.

VII. **RECOMMENDED MATERIALS OF INSTRUCTION**

Textbooks:

- A. Cox, Jeff. From Vines to Wines - The Complete Guide to Growing Grapes and Making Your Own Wine. 3rd Edition. Versa Press, 1999.
- B. Crowe, Allison. The Wine Maker's Answer Book. Regent Publishing Services, 2007.

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