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Course Outline for VWT 31

VINEYARD OPERATIONS I

Effective: Fall 2004

I. CATALOG DESCRIPTION:

VWT 31 — VINEYARD OPERATIONS I — 3.00 units

Viticulture practices for the fall and winter seasons including harvesting, pruning, varietal selection, erosion control, fertilization, weed control, propagation, and vineyard development. Emphasis on practical applications of viticulture. 2 hours lecture, 3 hours laboratory.

2.00 Units Lecture 1.00 Units Lab

Grading Methods:

Letter or P/NP

Discipline:

MIN **Lecture Hours:** 36.00 Lab Hours: 54.00 **Total Hours:** 90.00

- II. NUMBER OF TIMES COURSE MAY BE TAKEN FOR CREDIT: 1
- III. PREREQUISITE AND/OR ADVISORY SKILLS:
- IV. MEASURABLE OBJECTIVES:

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

- define the importance of grapes both historically and currently
 assess various harvesting methods and the techniques for sampling
 explain the differences between a refractometer and hydrometer, and how they each measure berry juice sugar content
- 4. correctly sample and analyze wine grapes for sugar content
 5. describe the current approaches to weed control and recommend appropriate chemicals
- 6. explain how climate, soils and vineyard practices affect vine growth and grape quality
- 7. explain how vine structure and vine function are related to crop quality
 8. describe the different types of thinning or crop control and how it affects grape quality
- 9. identify various methods of rootstock propagation
- 10. list the different methods of erosion control
- 11. describe the types trellis structures and how to purchase the materials needed to install
- 12. evaluate the different methods of pruning and why they are used on certain varieties
- 13. identify fall disease symptoms and diseases
- 14. identify a fall fertilizing plan
- 15. estimate the size of the grape crop through field observation
- 16. describe the vineyard cycle of growth and identify viticultural practices that must be completed during each stage of vine

V. CONTENT:

- A. Brief History and Evolution
 - 1. Overview of world-wide importance of grapes and grapevines
 - 2. Grapevine classification and Vitis species
- B. Harvesting Grapes
- Vineyard sampling for sugar/acid ratios
 Techniques for maturity care.

 - Estimating crop size
 - 4. Care in harvesting
 - Transportation of grapes
 - Winery/grower relations
 - 7. New harvest concepts
- C. Grape Quality
 - 1. Define
 - Use of different methods of thinning and crop control
 - Experiments being conducted
 - 4. Water needs and soil types for grapes
- D. Weed Control

- 1. Strip versus broadcast control
- 2. Age of vine
- Action of chemical used
 Currently recommended chemicals
- 5. Calibration of equipment
- 6. Non-chemical weed control
- E. Erosion Control
 - 1. Cover crop needs

 - Tillage equipment
 Fertilization for cover crops
- F. Support for Vines
 - 1. Types of trellis systems
- 2. Purchase of trellising materials
- G. Pruning

 - Equipment needed
 Varieties for head pruning
 Varieties for cordon pruning
 - 4. Varieties for cane pruning
- New pruning techniques
 New pruning techniques
 H. Other Fall Activities
 1. Disease symptoms
 2. Fertilization plan

VI. METHODS OF INSTRUCTION:

- A. Lecture -
- B. Discussion -
- C. Lab Student hands-on laboratory activities and field practice
- D. Audio-visual Activity -
- Field Trips
- E. **Field Trips** F. **Demonstration** Field demonstrations

VII. TYPICAL ASSIGNMENTS:

A. Weekly reading assignments in text related to lecture topics B. Field Trips at specified locations C. Vineyard cultural practices, e.g. Training and pruning D. Laboratory/field projects related to viticulture practices

VIII. EVALUATION:

A. Methods

- 1. Exams/Tests
- Quizzes
 Field Trips
- 4. Home Work
- 5. Other:
 - a. Methods typical examples of evaluation
 - 1. Two written examinations
 - Reading and homework assignments from text
 Two practical examinations

 - 4. Quizzes
 - 5. Student field work reports
 - b. Typical Exam Questions
 - 1. When selecting soils for growing grapes, heavy clay, very shallow soils, poorly drained soils and soils with high concentrations of salts should be avoided.
 - b. False
 - 2. Grape growing culture begin in Asia Minor in the region between and to the south of the Black and Caspian seas
 - a. True
 - b. False
 - 3. In determining the best time or stage of development for picking/harvesting table grapes, the chief consideration are that the grapes should:

 a. be attractive in appearance and eating quality
 b. have good shipping and keeping qualities
 c. reach the market when prices are favorable

 - d. all the above
 - 4. Draw a diagram of a mature grape plant and label all taxonomic parts.

B. Frequency

- 1. 1 1/2 hour written exams equally spaced during semester
- 2. Quizzes at the instructor's discretion
- 3. Practical, field midterm and final exam

IX. TYPICAL TEXTS:

- 1. B.G. Coombe & Dry Viticulture, Vol. 2 Practices. 1st ed., Winettitles, 1992.
- Grapevine Physiology., UCDANR, 1981.
 Richard. Smart and Mike Robinson Sunlight into Wine. 1st ed., Winetitles, 1991.
- 4. A.J. Winkler, James A. Cook, W.M. Kliewer, and Lloyd Lider General Viticulture. 2nd ed., University of California Press, 1974.

X. OTHER MATERIALS REQUIRED OF STUDENTS: