

Las Positas College
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Course Outline for VWT 20
INTRODUCTION TO ENOLOGY
Effective: Spring 2014

I. CATALOG DESCRIPTION:

VWT 20 — INTRODUCTION TO ENOLOGY — 3.00 units

Introduction to wine and winemaking. This course provides an introduction to wine producing regions, wine history and geographical distribution, sensory evaluation of wine, grape varieties and wine types, influence of climate and soil, basic concepts of wine fermentation, handling, storage and bottling methods, wine disorders, winery sanitation and legal compliance. Students must be 21 years of age or older to participate in wine tasting. 3 hours.

3.00 Units Lecture

Strongly Recommended

CHEM 30A - Intro and Applied Chemistry I
with a minimum grade of C

Grading Methods:

Letter Grade

Discipline:

	<u>MIN</u>
Lecture Hours:	54.00
Total Hours:	54.00

II. NUMBER OF TIMES COURSE MAY BE TAKEN FOR CREDIT: 1

III. PREREQUISITE AND/OR ADVISORY SKILLS:

Before entering this course, it is strongly recommended that the student should be able to:

A. CHEM30A

IV. MEASURABLE OBJECTIVES:

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

1. Accurately describe the evolution of winemaking worldwide
2. Provide an accurate description of the history of California winemaking
3. Describe world wide wine regions and provide specifics that contribute to wine styles and types.
4. Accurately describe and summarize the climate, soil and geographic factors that contribute to the uniqueness of a wine
5. Describe California wine regions and provide specifics that contribute to wine styles and types
6. Describe important grape varieties used for fine wine production
7. Describe the fundamental concepts of winemaking.
8. Describe the required steps for successful winemaking.
9. Create a plan for the production of a premium wine
10. Provide the fundamental components of wine chemistry and microbiology
11. Correctly interpret the information on domestic wine labels.
12. Provide specifics for the various techniques of pre-fermentation grape handling including: de-stemming, crushing, pre-fermentation treatments and adjustments
13. Provide specifics for the various techniques of post-fermentation must/juice handling including: pressing, methods of moving must and juice, and post-fermentation treatments and adjustments
14. Accurately describe the cause and effect of wine clarification including filtration, fining, racking and stabilization.
15. Provide specific requirements for safe wine storage including storage in barrel, bottle and tank
16. Describe practices that result in a sanitary wine making facility
17. Develop an accurate record keeping process for the practice of successful winemaking

V. CONTENT:

- A. History of winemaking
- B. History of California winemaking
- C. World wine-producing regions
- D. California wine-producing regions
- E. Grape varieties used for wine production
- F. Traditional European wine styles
- G. Sensory evaluation techniques

- H. World and California climate regions
- I. Influence of climate, soils and topography on wine quality
- J. Introduction to fermentation chemistry
- K. The role of yeasts and bacteria in wine fermentation
- L. Grape crushing, pressing and fermentation practices
- M. Post-fermentation handling of wine
- N. Barrel and tank storage of wine
- O. Filtration, fining, racking and bottling practices
- P. Case storage and shipping of bottled wine
- Q. Wine spoilage disorders
- R. Winery sanitation and safety practices
- S. Record keeping practices
- T. Legal compliance requirements

VI. METHODS OF INSTRUCTION:

- A. **Guest Lecturers** - by local industry professionals
- B. **Lecture** -
- C. **Discussion** -
- D. **Demonstration** - with student participation
- E. **Field Trips** -
- F. **Classroom Activity** - Student hands-on activities
- G. **Audio-visual Activity** -

VII. TYPICAL ASSIGNMENTS:

- A. Weekly reading assignments in text related to lecture topics
 - 1. Read the chapter in Priewe on "Material Wines."
 - 2. Read Chapter 2 in Johnson and Halliday on "Terroir."
- B. Participation on field trips at specific field and industry locations:
 - 1. Local wineries
 - 2. Local grape and wine production facilities
- C. Short topical essays
 - 1. Write a two-page essay discussing the advantages of fining and filtering wines
 - 2. Write a short paper listing and explaining all the factors affecting malolactic fermentation.

VIII. EVALUATION:

A. **Methods**

- 1. Exams/Tests
- 2. Quizzes
- 3. Papers
- 4. Oral Presentation
- 5. Projects
- 6. Field Trips
- 7. Group Projects
- 8. Class Participation
- 9. Class Work
- 10. Home Work

B. **Frequency**

- 1. Weekly reading and homework assignments
- 2. Two or more mid-term exams evenly spaced
- 3. One Final Exam

IX. TYPICAL TEXTS:

- 1. Miller, E. *Vinthers Apprentice; An Insiders Guide to the Art and Craft of Wine Making*. 1st ed., Quarry Books, 2011.
- 2. Margalit, Y. *Concepts in Winery Technology*. 3rd ed., Wine Appreciation Guild, 2012.
- 3. Bird, D. *Understanding Winery Technology*. 3rd ed., Wine Appreciation Guild, 2011.
- 4. "Wines and Vines." Vineyard and Winery Services Inc. Pub 2013.
- 5. "Wine Business Monthly." Wine Communications Group Inc. Pub 2013.
- 6. "Practical Winery and Vineyard Journal." Vineyard and Winery Services Inc. Pub 2013.

X. OTHER MATERIALS REQUIRED OF STUDENTS: