

Las Positas College
3000 Campus Hill Drive
Livermore, CA 94551-7650
(925) 424-1000
(925) 443-0742 (Fax)

Course Outline for VWT 20
INTRODUCTION TO ENOLOGY
Effective: Fall 2004

I. CATALOG DESCRIPTION:

VWT 20 — INTRODUCTION TO ENOLOGY — 3.00 units

Introduction to the science of winemaking, including history and geographical distribution; grape varieties and wine types; influence of climate and soil; wine fermentation, handling, storage and bottling methods; wine disorders; winery sanitation; legal compliance. Students must be 21 years of age or older to participate in wine tasting. 3 hours.

3.00 Units Lecture

Grading Methods:

Letter or P/NP

Discipline:

	MIN
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:

IV. MEASURABLE OBJECTIVES:

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

1. define fundamentals concepts of enology
2. list and describe all basic tasks required for winemaking
3. create a plan for the production of a premium wine
4. evaluate alternative winemaking practices
5. assess results of winemaking experiments
6. apply principles of wine chemistry and microbiology
7. discuss scientific literature related to winemaking
8. interpret the information on a wine label
9. summarize the climate, soil and geographic factors that contribute to the uniqueness of wine
10. compare the resources available in different wine growing regions that facilitate wine production

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

VI. METHODS OF INSTRUCTION:

- A. **Lecture** -
- B. **Discussion** -
- C. **Classroom Activity** - Student hands-on activities
- D. **Audio-visual Activity** -
- E. **Field Trips** -

F. Demonstration -

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. Field trips at specific field and industry locations: 1. Local vineyards. 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. Class Participation
3. Home Work
4. Other:
 - a. Methods: typical examples of evaluation
 1. Written examinations
 2. Reading and homework assignments
 3. Lecture and laboratory attendance
 4. Field Trip attendance
 5. Student participation in classroom and field work
 - b. Sample test questions
 1. Discuss the pros and cons of using natural yeasts in the fermentation process.
 2. In California, Petit Verdot is used primarily
 - a. As a anti oxidant
 - b. As a blending varietal
 - c. As a source of disease resistant rootstock
 - d. Petit Verdot is not grown in California
 3. True or false: The red color in the wine made from Cabernet Sauvignon actually comes from the red color of the grape' juice.
 4. Describe hot and cold fermentations, which wines these apply to and why.
 5. Explain what a malolactic fermentation is.
 6. Explain what racking and fining of wines is, why and when they are done.

B. Frequency

1. Two or more mid-term exams evenly spaced
2. Two or more graded field study reports

IX. TYPICAL TEXTS:

1. Jens Priewe *Wine, from Grape of Glass*. 2nd ed., Abbeville Press, 2002.
2. A.C. Noble *Wine Aroma Wheel*., UC Davis, 0.
3. Roger B. Boulton et al. *Principles and Practices of Winemaking*. 1st ed., Kluwer Academic Publishers, 1996.
4. Hugh Johnson & James Halliday *The Vinter's Art: How Great Wines are Made*. 1st ed., Simon & Schuster, 1992.

X. OTHER MATERIALS REQUIRED OF STUDENTS: