

Las Positas College
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Course Outline for VWT 42

WINERY OPERATIONS 2

Effective: Fall 2004

I. CATALOG DESCRIPTION:

VWT 42 — WINERY OPERATIONS 2 — 3.00 units

Winery operations for the winter and spring seasons, including handling and storage of new wines; maintenance of wines from previous vintages; general cellar practices. Student must be 21 years of age or older to participate in wine tasting. 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:

1. recognize the types of equipment and describe how to operate the equipment used for winemaking
2. recognize and solve winery cellar problems
3. describe how to measure chemical and sensory traits of wine
4. describe how to inspect wines in the cellar and recommend wine maintenance operations
5. describe how to plan and carry out winery operations
6. explain how to maintain up-to-date winery records
7. describe how to assure winery sanitation and safety

V. CONTENT:

- A. Maintenance of wines from previous vintages
- B. Routine cellar operations
- C. Barrel and tank operations
- D. Bottling
- E. Case storage
- F. Equipment operation, maintenance and repair
- G. Winery sanitation and safety
- H. Record keeping

VI. METHODS OF INSTRUCTION:

- A. **Lecture** -
- B. **Discussion** -
- C. **Lab** - Hands-on laboratory and field activities
- D. **Field Trips** -
- E. **Audio-visual Activity** - Media presentations
- F. **Demonstration** - Field demonstration and discussion

VII. TYPICAL ASSIGNMENTS:

- A. Weekly reading assignments in the text related to lecture or field topics
- B. Research for field trips at specified locations

VIII. EVALUATION:

A. **Methods**

1. Exams/Tests
2. Quizzes
3. Home Work
4. Final Performance

5. Other:

a. Methods

1. Written examinations
2. Practical examinations
3. Quizzes
4. Reading and homework assignments
5. Final exam

b. Typical questions

1. Write a short paper describing the major sources of TCA-taint on corks in the winery, and ways that TCA can be removed from the winemaking process.
2. Topping up barrels should occur
 - a. Daily at first, then weekly
 - b. Monthly
 - c. Weekly at first, then monthly
 - d. Quarterly
3. An elimliometer is used to measure
 - a. Extract
 - b. Wine alcohol
 - c. Residual sugar
 - d. Acidity
4. Demonstrate how you would use a refractometer to measure Brix

B. Frequency

1. Two or more written examinations, evenly spaced
2. Two or more practical examinations, evenly spaced
3. Short written or practical quizzes at the instructor's discretion

IX. TYPICAL TEXTS:

1. Philip Jackisch *Modern Winemaking.*, Cornell University Press, 1985.
2. Ron S. Jackson *Wine Science*. 1st ed., Academic Press, 2000.
3. Dr. Yair Margalit *Winery Technology & Operations.*, The Wine Appreciation Guild, 2003.
4. Roger B. Boulton et al. *Principles and Practices of Winemaking*. 1st ed., Kluwer Academic Publishers, 1996.
5. Richard P. Vine, Ellen M. Harkness and Sally J. Linton *Winemaking From Grape Growing to Marketplace*. 2nd ed., Kluwer Academic Publishers, 2002.

X. OTHER MATERIALS REQUIRED OF STUDENTS: