

Las Positas College
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Course Outline for VWT 41

WINERY OPERATIONS

Effective: Fall 2004

I. CATALOG DESCRIPTION:

VWT 41 — WINERY OPERATIONS — 3.00 units

Winery operations for the summer and fall seasons, including grape maturity monitoring; grape harvesting; fermentation, 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:

| | <u>MIN</u> |
|-----------------------|------------|
| 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. describe how to evaluate wine grapes before harvest
2. prepare a harvest plan
3. harvest wine grapes and produce wine
4. identify the types of equipment and understand how to operate equipment used for winemaking
5. recognize and solve winery cellar problems
6. explain how to measure chemical and sensory traits of wines
7. inspect all wines in the cellar and recommend wine maintenance operations
8. plan and carry out winery operations
9. explain how to maintain up-to-date winery records
10. describe how to assure winery sanitation and safety

V. CONTENT:

- A. Wine grape evaluation before harvest;
- B. Wine grape harvest operations;
- C. Production of new wines including crush
- D. Maintenance of wines from previous vintages;
- E. Routine cellar operations;
- F. Barrel and tank maintenance;
- G. Bottling;
- H. Case Storage;
- I. Equipment operations, maintenance and repair;
- J. Winery sanitation and safety;
- K. Record keeping;

VI. METHODS OF INSTRUCTION:

- A. **Lecture** -
- B. **Discussion** -
- C. **Lab** - Hands-on laboratory and field activity
- D. **Field Trips** -
- E. **Audio-visual Activity** - Media presentations
- F. **Discussion** - 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. Two written examinations
 2. Two practical examinations
 3. Quizzes
 4. Reading and homework assignments
 5. Final exam
 - b. Typical Questions
 1. You have decided you want to do a cold-soaks fermentation for the pinot noir you will be harvesting. Explain the advantages of doing this and describe what equipment you will need.
 2. It is time to bottle your Cabernet Sauvignon, and you must decide whether to filter the wine first. Write a one-page (maximum) discussion with your discussion and rational behind it.
 3. Circle all correct reasons:
 - a. Gets oxygen into the must and keeps it homogenized to plow fermentation.
 - b. Gets oxygen into the must to cause rapid multiplication of yeast cells enhancing fermentation.
 - c. Is only done with white wines to reduce skin extraction.
 - d. Helps reduce spoilage and increase color and flavor extraction.

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: