Las Positas College
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Course Outline for VWT 42

WINERY OPERATIONS II

Effective: Fall 2016

I. CATALOG DESCRIPTION:
VWT 42 — WINERY OPERATIONS II — 3.00 units

This class has a strong emphasis on the practical applications of winery operations. Students will be involved in the on-going maintenance of wines produced from the annual LPC Campus Hill Vineyard harvest, putting into action winery operations for the spring season including winery equipment operation and safety, the handling and storage of new wines, barrel and tank monitoring, sensory and laboratory analysis, the planning, managing and implementation of bottling including blending trials, fining and filtering, label design and compliance, winery sanitation and record keeping. 2 hours lecture, 3 hours laboratory Students under the age of 21 must have a declared major in either viticulture and/or enology to participate in any tasting activities as stated in California State Assembly Bill 1989

2.00 Units Lecture 1.00 Units Lab

Strongly Recommended
VWT 20 - Introduction to Enology
with a minimum grade of C

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:

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

A. VWT20

IV. MEASURABLE OBJECTIVES:

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

1. Identify the multiple applications of basic winery chemicals
2. List safe laboratory practices in detail
3. Describe the practices and procedures for winery safety and sanitation
4. Outline routine wine analysis practices and procedures, including the required analysis equipment
5. Discuss the basic procedural standards of red and white wine production
6. Define appropriate wine sensory analysis procedures
7. Recall the on-going maintenance of wines
8. Explain the cause and effect of filtering, fining, and clarification of wines
9. Apply required bottling procedures that insure wine stability
10. Develop routine, seasonal winery operations
11. Explain barrel and tank maintenance procedures
12. Review the specifics of proper wine storage
13. Specify the standard winery equipment and the required upkeep, maintenance, and repair procedures
14. Exhibit proper winery record keeping

V. CONTENT:
A. Review of basic winery chemistry
B. Winery Chemicals
C. Winery Laboratory Safety
D. Winery sanitation and safety
E. Review of analytical methods
F. Review of basic wine production
G. Sensory evaluation of wine

H. On-going maintenance of wines from previous vintages
I. Filtering, fining, clarification practices
J. Bottling practices and procedures
K. Routine cellar practices and operations
L. Barrel and tank maintenance procedures
M. Wine storage; case, tank, barrel
N. Winery equipment operations, maintenance and repair
O. Record keeping

VI. METHODS OF INSTRUCTION:
A. **Field Trips** - to local wineries
B. **Observation and Demonstration** - of practices and procedures discussed
C. **Guest Lecturers** - local industry professionals
D. **Observation and Demonstration** - hands-on experiential learning with instructional equipment
E. **Lab** - hands-on training put into action
F. **Discussion** -
G. **Demonstration** - Field demonstration and discussion
H. **Audio-visual Activity** - Media presentations
I. **Lecture** -

VII. TYPICAL ASSIGNMENTS:

A. Weekly reading assignments in the text related to lecture or field topics

B.Complete weekly homework assignments; Ex: Is malolactic culture a yeast or a bacteria?

C. Participation in field trips at specified locations

D. Apply learned operational procedures with industry standard equipment on seasonally available materials

VIII. EVALUATION:
A. **Methods**

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

B. **Frequency**

1. 2-3 Exams during the semester to include at minimum a mid-term and final exam
2. Quizzes at the instructors discretion typically once per week
3. Tests, exams, quizzes will be scheduled as appropriate to insure that students receive regular and adequate feedback of thier understanding of the content
4. 1-two page industry related research paper due at the end of the semester
5. An industry related group project orally presented to the class and due at the end of the semester
6. Readings and homework assigned and due weekly
7. Lab participation monitored by instructor

IX. TYPICAL TEXTS:
1. Miller, E. (2011). *Vintners Apprentice; An Insiders Guide to the Art and Craft of Winemaking* (1st ed.). : Quarry Books.
2. Bird, D. (2011). *Understanding Winery Technology* (1st ed.). : Wine Appreciation Guild.
3. Dr. Yair Margalit (2012). *Concepts in Wine Chemistry* (3rd ed.). : The Wine Appreciation Guild.
4. "Wines and Vines." Wine Communications Group Inc. Pub 2013.
5. "Wine Business Monthly." Wine Communications Group Inc. Pub 2013.
6. "Practical Winery and Vineyard Journal." Wine Communications Group Inc. Pub 2013.

X. OTHER MATERIALS REQUIRED OF STUDENTS:
A. Chemical goggles