

Las Positas College
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Course Outline for VWT 41

FALL WINERY OPERATIONS

Effective: Fall 2016

I. CATALOG DESCRIPTION:

VWT 41 — FALL WINERY OPERATIONS — 3.00 units

This class has a strong emphasis on the practical applications of winery operations. Students will be involved in the grape processing of the annual LPC Campus Hill Vineyard harvest, putting into action winery operations for the fall season including the planning, managing and implementation of harvest, grape maturity monitoring, press pad equipment operation and safety, handling must and juices, alcoholic and malolactic fermentation disciplines, sensory and laboratory analysis, handling and storage of new wines, maintenance of wines from previous vintages, winery sanitation, forklift safety and operation and general cellar practices. Students under the age of 21 must have a declared major of either viticulture and/or enology to participate in any tasting activities as stated in the California State Assembly Bill 1989.

2.00 Units Lecture 1.00 Units Lab

Strongly Recommended

VWT 20 - Introduction to Enology

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. Describe safe laboratory practices and procedures
2. Describe the procedures that insure proper winery sanitation
3. Identify and explain the operations of standard wine analysis equipment
4. Name the basic chemicals used in wine production
5. Describe how to evaluate wine grapes pre-harvest
6. Describe how to handle and evaluate wine grapes post-harvest
7. Explain the proper procedures involved with the harvesting of wine grapes
8. Identify winemaking equipment and machinery and explain the proper procedures required for the safe operation of the equipment and machinery
9. Describe the varied processes involved in the production of red and white wines
10. Accurately describe the chemical and sensory traits of wines
11. inspect and maintain wines in the cellar and recommend wine maintenance operations
12. Inspect and maintain equipment used in winery operations
13. Explain how to keep and maintain up-to-date winery records

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. Wine grape evaluation and handling pre-harvest
- H. Wine grape evaluation handling post-harvest

- I. Wine grape harvest operations
- J. Basic wine production
- K. Sensory evaluation of wine
- L. On-going maintenance of wines from previous vintages
- M. Routine cellar practices and operations
- N. Barrel and tank maintenance
- O. Wine storage; case, tank, barrel
- P. Winery equipment operations, maintenance and repair
- Q. Record keeping

VI. METHODS OF INSTRUCTION:

- A. **Field Trips** - to local wineries; led by key winery personnel
- B. **Classroom Activity** - hands-on activities are specific to topics covered in classroom meetings
- C. **Lecture** -
- D. **Guest Lecturers** - Local industry professionals
- E. **Audio-visual Activity** - Media presentations
- F. **Observation and Demonstration** -
- G. **Discussion** - Field demonstration and discussion

VII. TYPICAL ASSIGNMENTS:

- A. Weekly reading assignments in the text related to lecture or field topics
- B. Homework assignments weekly
- C. Participation on field trips to specified locations
- D. Apply appropriate winery equipment handling procedures to seasonally available materials in fermentation room

VIII. EVALUATION:

A. **Methods**

- 1. Exams/Tests
- 2. Quizzes
- 3. Projects
- 4. Class Participation
- 5. Home Work
- 6. Lab Activities
- 7. Final Performance

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
- 4. Reading and writing homework assignments given weekly
- 5. Weekly labs to develop winery skills

IX. TYPICAL TEXTS:

- 1. Miller, E. (2011). *Vintners Apprentice: An Insiders Guide to the Art and Craft of Wine Making* (1st ed.). : Quarry Books.
- 2. Dr. Yair Margalit (2012). *Winery Technology & Operations* (3rd ed.). San Francisco: The Wine Appreciation Guild.
- 3. Considine, J., & Frankish, E. (2014). *A Complete Guide to Quality in Small-Scale Wine Making* (1 ed.). Waltham, Massachusetts: Academic Press.
- 4. "Practical Winery and Vineyard Journal." [Vineyard and Winery Services Inc. Pub](#) 2016.
- 5. "Wine Business Monthly." [Wine Communications Group Inc. Pub](#) 2016.
- 6. "Wines and Vines." [Vineyard and Winery Services Inc. Pub](#) 2016.

X. OTHER MATERIALS REQUIRED OF STUDENTS:

- A. Chemistry goggles