

Las Positas College
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Course Outline for VWT 42

WINERY OPERATIONS II

Effective: Spring 2014

I. CATALOG DESCRIPTION:

VWT 42 — WINERY OPERATIONS II — 3.00 units

Winery operations for the Spring season, including wine analysis; blending; bottling; the handling and storage of new wines; maintenance of wines from previous vintages; sensory analysis techniques; general cellar practices. Student must be 21 years of age or older to participate in wine tasting. 3 hours lecture.

3.00 Units Lecture

Prerequisite

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

Grading Methods:

Letter Grade

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:

Before entering the course a student should be able to:

A. VWT20

IV. MEASURABLE OBJECTIVES:

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

1. Identify and describe the multiple applications of basic winery chemicals
2. Describe in detail, safe laboratory practices
3. Detail practices and procedures for winery safety and sanitation
4. Describe routine wine analysis practices and procedures, including the required analysis equipment
5. Describe in detail, basic procedural standards of red and white wine production
6. Describe appropriate wine sensory analysis procedures
7. Detail the on-going maintenance of wines
8. Explain the cause and effect of filtering, fining, and clarification of wines
9. Describe required bottling procedures that insure wine stability
10. Describe routine, seasonal winery operations
11. Explain barrel and tank maintenance procedures
12. Explain the specifics of proper wine storage
13. Describe standard winery equipment and the required upkeep, maintenance, and repair procedures
14. Describe 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. **Audio-visual Activity** - Media presentations
- E. **Lecture** -
- F. **Discussion** -
- G. **Demonstration** - Field demonstration and discussion
- H. **Observation and Demonstration** - hands-on experiential learning with instructional equipment

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. Projects
- 4. Field Trips
- 5. Group Projects
- 6. Class Participation
- 7. Home Work

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

X. OTHER MATERIALS REQUIRED OF STUDENTS:

- A. Chemical goggles