

Department:

Viticulture and Enology

Course Description:

This introductory course is designed to provide students with an understanding of winemaking principles, including history, grape growing, chemistry, wine microorganisms, fermentation, and winery operations. It is intended for entrepreneurs to explore business opportunities and winery employees to gain career development. Coursework is expected to integrate lecture, discussion, guest presenters and field trips to operating vineyards and wineries. Students will make wine at home from a kit, track fermentation, make various chemical measurements, and provide one bottle of finished wine to the instructor at the conclusion of the course.

Course Competencies:

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

1. Identify material and supplies used in the wine making process and the wine cellar.
2. Identify and test grape ripeness and harvest parameters.
3. Explain the processes involve in pre-harvest, harvest, juice, must and wine preparation.
4. Explain the role of viticultural practices in wine making.
5. Explain the processes in primary, malolactic (MLF) and alcoholic fermentation.
6. Describe the basics of wine clarification and fining techniques.
7. Explain the process of both heat and cold stabilization.
8. Identify the need for and process of must corrections.
9. Explain the role of residual sugar.
10. Identify the characteristics between wine types and styles.
11. Explain the processes of producing white, red and fruit table wines.
12. Describe the role of sulfur dioxide in wine packaging, maturation and aging.
13. Explain aging and the effects of oak chips and oak barrels.
14. Describe basic cellar operations including bottling and aging.

Course Content:

- A. Making Consistently Great Wine
- B. A Guide to Popular Grape Varieties
- C. Essential Winemaking Equipment
- D. Cleaning and Sanitizing Equipment
- E. Conducting Bench Trials
- F. Wine Analysis and Control: Sugar, Alcohol, Acidity, pH, Sulfur Dioxide
- G. Understanding Tannins and Enzymes
- H. Alcoholic Fermentation
- I. Malolactic Fermentation

- J. Clarifying and Fining for Taste and Visual Appeal
- K. Mitigating Microbial, Chemical, and Physical Instabilities
- L. Aging Wine for Greatness
- M. Fine-tuning and Blending Wine
- N. Filtering Like the Pros
- O. Packaging and Bottling
- P. Troubleshooting and Fixing Common Faults and Flaws

Learning Assessments:

Course competencies will be assessed by use of portfolios and presentations, written examinations, laboratory and field observations, class projects and activities, active participation in course dialog, and scholarly activities including discovery, application, and integration.

Instructional Materials:

- Pambianchi, D. (2021). *Modern home winemaking: A guide to making consistently great wines*. Véhicule Press. ISBN: 978-1550655636.

Guidelines for Requesting Accommodations Based on Documented Disability or Medical Condition

It is the intention of Highland Community College to work toward full compliance with the Americans with Disabilities Act, to make instructional programs accessible to all people, and to provide reasonable accommodations according to the law.

Students should understand that it is their responsibility to self-identify their need(s) for accommodation and that they must provide current, comprehensive diagnosis of a specific disability or medical condition from a qualified professional in order to receive services. Documentation must include specific recommendations for accommodation(s). Documentation should be provided in a timely manner prior to or early in the semester so that the requested accommodation can be considered and, if warranted, arranged.

In order to begin the process all students **must** complete the “Disabilities Self-Identification Form” on our [Disability Services website](#).

This form can also be accessed at the Highland Community College homepage under Students Services/Student Resources/Disability Service or by contacting the Disabilities Coordinator.

A Note on Harassment, Discrimination and Sexual Misconduct

Highland Community College seeks to assure all community members learn and work in a welcoming and inclusive environment. Title VII, Title IX, and College policy prohibit harassment, discrimination and sexual misconduct. Highland Community College encourages anyone experiencing harassment, discrimination or sexual misconduct to talk to report to the Vice President for Student Services, the Human Resources Director or complete an [online report](#) about what happened so that they can get the support they need and Highland Community College can respond appropriately.

There are both confidential and non-confidential resources and reporting options available to you. Highland Community College is legally obligated to respond to reports of sexual misconduct, and therefore we cannot guarantee the confidentiality of a report, unless made to a confidential resource. Responses may vary from support services to formal investigations. As a faculty member, I am required to report incidents of sexual misconduct and thus cannot guarantee confidentiality. I must provide our Title IX coordinator with relevant details such as the names of those involved in the incident. For more information about policies and resources or reporting options, please review our [Equity Grievance Policy](#).