

Department:

Viticulture and Enology

Course Description:

This course will cover the history of fruit wine making, starting a fruit winery, production processes, quality control, faults and flaws, stability tests, marketing and sales, and legal regulations. Students will get an understanding of the special idiosyncrasies of the various fruits available to make commercial grade fruit wine.

Course Competencies:

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

1. Describe the different types of wine and the methods involved in winemaking.
2. Ascertain the differences among fruit species.
3. Ascertain the effects of harvest conditions on fruit quality and wine style.
4. Describe differences between grape and non-grape wines.
5. Describe the history of fruit wine production.
6. Describe current state of the fruit wine industry in the U.S.
7. Describe the levels of fruit quality and the impact of fruit quality on finished wine.
8. Describe the impact of fruit quality on the selection of processing ingredients.
9. Describe legal regulations applicable to fruit wine production.
10. List the regulations regarding reporting procedures for formula wines.
11. Evaluate a recipe for quality control parameters.
12. Describe rationale for adding specific ingredients to a recipe.
13. Describe general production processes in fruit winemaking.
14. Demonstrate applicable production calculations.
15. Identify and describe quality control procedures.
16. Describe typical fruit wine faults and flaws.
17. Explain how to make corrections for faults and flaws.
18. Describe stability differences between grape and non-grape wines.
19. Describe methods for testing for stability.
20. Describe microbiological stability issues.
21. Describe stabilization treatments.
22. Explain blending goals and parameters.
23. Perform a blending trial.
24. Describe and perform pre-bottling adjustments.
25. Explain aging characteristics of fruit wines.
26. Describe applicable labeling laws.
27. Describe unique considerations for wineries that produce fruit wines.

Course Content:

- A. Anatomy of winemaking fruits
- B. Differences between grape winemaking versus non-grape winemaking
- C. Fruit quality
- D. Regulatory Requirements
- E. Laboratory analysis for faults, flaws, and stability
- F. Finishing, bottling, and aging fruit wines

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:

Textbook: Rivard, D. (2009). *The Ultimate Fruit Winemakers Guide*. (2nd ed.). Seattle, WA: CreateSpace Independent Publishing Platform. ISBN-13: 978-1441450920

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](#).