

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. Wine – Definitions, Types and Styles
- B. Overview of Winemaking
- C. Cellar Facilities and Equipment
- D. Materials and Supplies
- E. White Wine Production
- F. Red Wine Production
- G. Cellar Hygiene
- H. Wine and Must Analysis
- I. Common Wine Faults/Disorders

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:

Micro-Vinification: A Practical Guide to Small-scale Wine Production, Dharmadhikari, Wilker, Missouri State Fruit Experiment Station, 2001. ISBN: 0970797109

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" at this link: <https://highlandcc.edu/pages/disability-services>.

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.