

Department:

Viticulture and Enology

Course Description:

This course is designed to provide practical experience in summer-fall vineyard operations for students already initiated in the field of viticulture. Students are required to partner with an approved vineyard to participate in the required field experience portion of the course, which will serve as work experience for those seeking employment in commercial viticulture. A minimum of 30 hours of field practicum are required along with a daily journal of practicum experiences.

Course Competencies:

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

1. Perform random samples on representative number of vines to predict crop yield and maintain vine balance.
2. Describe and demonstrate the process of collecting a representative fruit sample for harvest parameters.
3. Perform the lab analysis for Brix, pH and TA.
4. Plot the course of ripening over time to predict harvest date and crop estimate.
5. Communicate with winery regarding harvest parameters.
6. Apply all previous tasks covered in this course and explain their impact on the quality of hand and mechanically harvested fruit.
7. Participate in a harvest operation.
8. Participate in the coordination of transportation.
9. Demonstrate proper post-harvest monitoring including irrigation, pest management, soil sampling, fertility plan, winterizing equipment, and recordkeeping.

Course Content:

- A. Wine Grape Canopies and Their Importance
- B. Quality Assurance in Vineyards
- C. Improving Canopy Microclimate
- D. Canopy Management
- E. Improved Trellis Systems
- F. The Economics of Canopy Management
- G. Common Questions About Canopy Management
- H. Constructing Trellis Systems

Learning Assessments:

Course competencies will be assessed using 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:

Sunlight into Wine: A Handbook for Winegrape Canopy Management, Smart, Robinson, Winetitles, 2003 ISBN 9781875130108.

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.