



VWT 270 - Advanced Winemaking Course Outline

Approval Date: 11/14/2019

Effective Date: 08/14/2020

SECTION A

Unique ID Number CCC000325528

Discipline(s) Agricultural Business and Related Services

Division Career Education and Workforce Development

Subject Area Viticulture and Winery Technology

Subject Code VWT

Course Number 270

Course Title Advanced Winemaking

TOP Code/SAM Code 0104.00* - Viticulture, Enology, and Wine Business* /
C - Occupational

Rationale for adding this course to the curriculum Add distance education and make minor revisions.

Units 3

Cross List N/A

Typical Course Weeks 18

Total Instructional Hours

Contact Hours

Lecture 54.00

Lab 0.00

Activity 0.00

Work Experience 0.00

Outside of Class Hours 108.00

Total Contact Hours 54

Total Student Hours 162

Open Entry/Open Exit No

Maximum Enrollment

Grading Option Letter Grade or P/NP

Distance Education Mode of Instruction On-Campus
Hybrid
Entirely Online

SECTION B

General Education Information:

SECTION C

Course Description

Repeatability May be repeated 0 times

Catalog Description Advanced course in winemaking, including development of winemaking style, experimentation in production practices and enhancement of wine quality.
Course provides essential skills for a career in commercial winemaking.

Schedule Description

SECTION D

Condition on Enrollment

1a. Prerequisite(s)

- VWT 172 with a minimum grade of C or better
- VWT 180
- Condition on Enrollment: Student must be at least 18 years of age

1b. Corequisite(s): *None*

1c. Recommended: *None*

1d. Limitation on Enrollment: *None*

SECTION E

Course Outline Information

1. Student Learning Outcomes:

- A. Advanced winemaking techniques for premium wine production.
- B. Skills required in the workplace.

2. Course Objectives: Upon completion of this course, the student will be able to:

- A. Create and produce wines of particular styles.
- B. Demonstrate an understanding of experimental winemaking theory.
- C. Propose, create and refine winemaking protocols.
- D. Produce and evaluate small lots of wine.
- E. Appraise differences among wines produced from different varieties.
- F. Compare the results of different winemaking techniques on an individual variety.
- G. Design and implement practical solutions to winemaking problems.
- H. Set up long-term wine aging studies.
- I. Distinguish the effects on a wine from the use of different types of barrels.
- J. Set up blending trials.
- K. Evaluate the results of blending trials.
- L. Review record keeping.
- M.

3. Course Content

- A. Development of a winemaking style
- B. Winemaking experimentation theory
- C. Small-lot winemaking
- D. Individual variety differences
- E. Variable treatments for specific wine types
- F. Long-term wine aging studies
- G. Alternate oak choices
- H. Blending trials
- I. Comparative tasting methods
- J. Record keeping
- K.

4. Methods of Instruction:

Activity:

Discussion:

Experiments:

Lecture:

Online Adaptation: Directed Study, Discussion, Group Work, Individualized Instruction, Journal

5. Methods of Evaluation: Describe the general types of evaluations for this course and provide at least two, specific examples.

Typical classroom assessment techniques

Exams/Tests --

Quizzes --

Research Projects -- Students may be involved in the production of test/research batches of wine.

Projects -- Students may develop their own winemaking protocols.

Class Work --

Home Work -- Students may read research journal articles to expand their knowledge.

Final Exam --

Letter Grade or P/NP

6. Assignments: State the general types of assignments for this course under the following categories and provide at least two specific examples for each section.

A. Reading Assignments

-Assigned reading from class handouts (example: "Malo-Lactic Fermentation Determination by Paper Chromatography")

-Assigned reading from the textbook (example: "Sensory Perception and Wine Assessment" chapter from Wine Science)

B. Writing Assignments

Writing:

Essay or short paper (example: a written winemaking plan in which the student creates a plan to produce a specific wine from grapes produced in the VWT department Student Vineyard).

Performance:

Student demonstration of winemaking ability (example: the student will produce a wine following the written plan previously created.)

C. Other Assignments

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7. Required Materials

A. EXAMPLES of typical college-level textbooks (for degree-applicable courses) or other print materials.

Book #1:

Author: Jackson, R.S.

Title: Wine Science

Publisher: Academic Press

Date of Publication: 2000

Edition: 2nd

Book #2:

Author: Iland, et al.
Title: Techniques for Accurate Chemical Analysis and Quality Monitoring
During Winemaking
Publisher: Patrick Iland Wine Promotions
Date of
Publication: 2000
Edition: 1st
Book #3:
Author: Goode, J.
Title: The Science of Wine: From Vine to Glass
Publisher: University of California Press
Date of
Publication: 2014
Edition: 2

B. Other required materials/supplies.