



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

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):

1c. Recommended:

1d. Limitation on Enrollment:

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

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.