General Information

Date
08/19/2016

Department
Environmental Conservation & Horticulture

Course Prefix:
VIT

Course Number:
100

Course Title:
Introduction To Wines And Vines

Course Information

Credit Hours
3

Lecture Contact Hours
3

Catalog Description
This course is designed to introduce students to the world of growing grapes, winemaking and wine appreciation. Orientation into the Viticulture and Wine Technology AAS program will occur in this class. Classroom topics include cultural history and geography, plant taxonomy and anatomy, wine producing regions, viticultural cycles, general winemaking operations and important factors influencing wine styles. There is a wine tasting portion of the class where students will learn to distinguish wines and how to read a wine label. This class will focus on the New York state wine industry.

Grading Scheme
Letter Grade

First Year Experience
Yes

FLCC Values

College Learning Outcomes Addressed by the Course
Inquiry
Interconnectedness
Perseverance

Course Learning Outcomes
Course Learning Outcomes

1: Identify differences between species and varieties of grapevines as they relate to structure, resistance to common pests, and/or fruit characteristics.
2: Implement tasting strategies to characterize a wine using the senses of sight, smell and taste.
3: Record and report industry and field experiences through journal entries.
4: Create a basic research paper specific to a chosen cool climate wine region.
5: Match major sources of off flavors in wines with their origin and common symptoms.

Program Affiliation

This course is required as a core program course in the following program(s)

- AAS Viticulture and Wine Technology - Main Track
- AAS Viticulture and Wine Technology - Viticulture Track
- AAS Viticulture and Wine Technology - Enology Track

Outline of Topics Covered
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VIT 100 Syllabus list of course topics
1. Introduction to Viticulture and Wine Technology AAS Program at FLCC
   a. Blackboard
   b. Library
      i. FLCC
      ii. Cornell
2. Diversity within Vitis.
   a. Distribution of species
   b. Genotypical differences
   c. Cultivated vs. native grapevine characteristics
3. Winery Tours
   a. Large Winery
   b. Small winery
4. Intro to vine parts
   a. Vine structure
5. Phenology vs. Seasonal Viticulture
   a. Basic phenology
   b. Seasonal practices in the vineyard
6. What is Wine?
   a. Chemical makeup
   b. Fruit – Grape!
7. Terrior
   a. What is terrior?
   b. Where is terriour?
8. Viticulture overview
   a. Ancient viticulture
   b. Modern viticulture
9. Weather vs climate
   a. Introduction to how weather affect viticulture
   b. Introduction to how climate affect viticulture
10. Winemaking overview
    a. Ancient winemaking
    b. modern winemaking
11. New York Wine Course
    a. Proper tasting techniques
    b. Types of grapes and wines produced in New York
    c. How to read a wine label
12. Alcoholism
    a. Definition
    b. Abuse and drunk driving
13. TIPS Training
    a. Alcohol service