General Information

Date
08/19/2016

Department
Environmental Conservation & Horticulture

Course:
VIT 200 Vineyard Management

Course Information

Credit Hours
3

Lecture Contact Hours
3

Laboratory Contact Hours
0

Other Contact Hours
0

Catalog Description
This course is designed for students already familiar with the basics of viticulture. Lecture topics covered will include integrated pest management, canopy management, foliar sampling, sustainable management practices, and how cropping systems affect vine vigor. Labor management and grape contracts will be discussed. A team sustainability project will be completed focusing on a sustainability issue pertinent to the Finger Lakes wine growing region. A site selection project will be completed by evaluating and theoretically developing a real site for its potential as a vineyard.

Prerequisites
Prerequisite: VIT 105

Grading Scheme
Letter Grade

Capstone
Yes

FLCC Values
College Learning Outcomes Addressed by the Course

Inquiry
Interconnectedness
Vitality
Perseverance

Course Learning Outcomes

1. Prepare a management action plan for a vineyard while considering predicted and hypothetical water relations, nutrient availability, and pest pressure
2. Manage and evaluate a canopy microclimate for efficient sunlight interception and airflow appropriate to site and variety characteristics
3. Critically evaluate and report on sustainable practices for a specific aspect of viticulture in the Finger Lakes
4. Analyze different spraying technologies to minimize drift and maximize spray effectiveness

Program Affiliation

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

AAS Viticulture and Wine Technology - Main Track

Outline of Topics Covered

Outline of Topics Covered in Course

2016 08 19 VIT 200 List of Topics.docx