General Information

Date
08/19/2016

Department
Environmental Conservation & Horticulture

Course:
VIT 210 Enology I

Course Information

Credit Hours
4

Lecture Contact Hours
2

Laboratory Contact Hours
4

Catalog Description
This course is designed to introduce second year viticulture and wine technology students to the science of winemaking. Topics covered include: microbiology of wine yeast and bacteria; and the importance of sanitation in the winery. Students will study and perform the processes of wine cellar operations from vineyard through fermentation, and the early stages of initial stabilization of young wines. Students will become familiar with various wine making equipment including a stemmer/crusher, press, must pumps, juice and wine pumps, and other fermentation tools. Techniques and reasons for using various winemaking additives from harvest through stabilization will be explored. Work orders, common in a winery environment, will be introduced, used and created by students throughout the course so the student is prepared to track information throughout harvest and winemaking.

Prerequisites
VIT 115 and CHM 121

Grading Scheme
Letter Grade

Capstone
Yes

FLCC Values

College Learning Outcomes Addressed by the Course
Inquiry
Interconnectedness
Vitality
Perseverance

Course Learning Outcomes
Course Learning Outcomes

1: Manage a fermentation from vineyard through initial wine stabilization
2: Practice and recognize proper winery safety.
3: Describe methods used to combat the production of off flavors in wines originating from harvest through initial wine stabilization.

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

Outline of Topics Covered in Course

[2016 08 19 VIT 210 List of Topics.docx]