Course Information

Credit Hours
3

Lecture Contact Hours
2

Laboratory Contact Hours
2

Catalog Description
This course is designed as a continuation of the study of the science of winemaking with more focus on wine stabilization, storage, waste water management and energy considerations when making wine. Topics covered include winery water and energy use, chemical and biological stability of bulk wine storage, wine preparation for packaging, and blending considerations. Students will study heat and cold stability of wines, filtration, barrel management, packaging wine, wine closures and become familiar with common analytical techniques used to stabilize wines.

Prerequisites
VIT 210

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 wine from initial stabilization through packaging.
2. Describe methods used to combat the production of off flavors in wines originating from initial wine stabilization through packaging and storage.
3. Explain effects of packaging decisions on wine.

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 215 List of Topics.docx]