Syllabus

VIT 215 Enology II

General Information

Date
June 27th, 2018

Author
Paul Brock

Department
Environmental Conservation and Horticulture

Course Prefix
VIT

Course Number
215

Course Title
Enology II

Course Information

Credit Hours
3

Lecture Contact Hours
2

Lab Contact Hours
2

Other Contact Hours
0

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.

Key Assessment
This course does not contain a Key Assessment for any programs

Prerequisites
VIT 210

Co-requisites
None

Grading Scheme
Letter

First Year Experience/Capstone Designation

This course DOES NOT satisfy the outcomes applicable for status as a FYE or Capstone.

SUNY General Education

This course is designated as satisfying a requirement in the following SUNY Gen Ed category
None

FLCC Values

Institutional Learning Outcomes Addressed by the Course

Vitality
Inquiry
Perseverance
Interconnectedness

Course Learning Outcomes

Course Learning Outcomes

1. Describe methods used to combat the production of off flavors in wines originating from initial wine stabilization through packaging and storage

2. Manage a wine from initial stabilization through packaging

3. Explain effects of packaging decisions on wine

Outline of Topics Covered

1. Oak barrel
   a. Coopering
   b. Usage
      i. sanitation
ii. longevity

2. Spoilage organisms:
   a. identification
   b. Volatile Acidity
   c. management

3. Blending
   a. Considerations
   b. Practice

4. Wine fining
   a. Fining agents
   b. ethical considerations

5. Heat stability
   a. Bentonite
   b. Other means of heat stability

6. Cold stability
   a. Testing for
   b. Implications
   c. Achieving

7. Filtration
   a. Pad
   b. Membrane
   c. Cross-flow

8. Wine packaging technology
   a. Glass
   b. Closure
   c. Alternative Packages

9. Bottling lines
   a. Sterility
   b. Filler
   c. Degassing
   d. Levelling
   e. Corking/capping
f. capsuling

g. Labelling

h. Automation

10. Bottling chemistry
   a. Free SO2
   b. pH
   c. Dissolved carbon dioxide

11. Sustainability in winery
   a. Clean energy
   b. water use
   c. recycling
   d. energy efficiency in wine production