DEPARTMENT: Culinary Arts
CURRICULUM: Wine Technology
COURSE TITLE: Introduction to Enology
COURSE NUMBER: WIN 101
TYPE OF COURSE: Lecture
COURSE LENGTH: Quarter
CREDIT HOURS: 3
LECTURE HOURS: 33
LAB HOURS: 0
CLASS SIZE: 20
PREREQUISITES: None

COURSE DESCRIPTION:
An introduction to the science of winemaking, including history and geographical distribution; grape varieties and wine types; influence of climate and soil; wine fermentation, handling, storage and bottling methods; wine disorders; winery sanitation; legal compliance.

Laboratory materials fee

Student must be at least 21 years of age in order to participate in wine tasting.

STUDENT LEARNING OUTCOMES ADDRESSED:

1. Communication – Speak and write effectively for personal, academic and career purposes.
2. Computation – Identify, interpret, and utilize higher level mathematical and cognitive skills

Introduction to Enology – WIN 101
STUDENT LEARNING OUTCOMES ADDRESSED: (cont.)

3. Critical thinking and problem solving – Think critically in evaluating information, solving problems and making decisions.
4. Personal responsibility – Be aware of civic and environmental issues.
5. Information literacy – Access and evaluate information from a variety of sources and contexts, including technology.

GENERAL COURSE OBJECTIVES:

At the end of the course the student will:

- Define fundamental concepts of enology
- List and describe all basic tasks required for winemaking
- Create a plan for the production of a premium wine
- Evaluate alternative winemaking practices
- Assess results of winemaking experiments
- Apply principles of wine chemistry and microbiology
- Discuss scientific literature related to winemaking

TOPICAL OUTLINE:                              APPROX. HOURS

- History of winemaking    2
- World wine-producing regions    4
- Northwest wine-producing regions    3
- Grape varieties used for wine production    2
- Traditional European wine styles    2
- World and Northwest climate regions    2
- Influence of climate on wine quality    1
- Influence of soil and topography on wine quality    1
- Introduction to fermentation chemistry    2
- The role of yeasts and bacteria in wine fermentation    2
- Grape crushing, pressing and fermentation practices    2
- Post-fermentation handling of wine    1
- Barrel and tank storage of wine    1
- Filtration, fining and racking practices    1
- Bottling    1
- Case storage and shipping of bottled wine    1
- Wine spoilage disorders    1
- Winery sanitation and safety practices    1
- Record keeping practices    1
- Legal compliance requirements    2

Total    33

DEVELOPED BY: Stephen Sparks CEC, CCE
DATE: 10/1/03