

## COURSE OUTLINE

Developed by Stephen Sparks CEC,CCE  
October 1, 2003

DEPARTMENT:	Culinary Arts
CURRICULUM:	Wine Technology
COURSE TITLE:	Elements of Wine Production III
COURSE NUMBER:	WIN 105
TYPE OF COURSE:	Lecture/Lab
COURSE LENGTH:	Quarter
CREDIT HOURS:	3
LECTURE HOURS:	22
LAB HOURS:	22
CLASS SIZE:	20
PREREQUISITES:	Introduction to Viticulture (WIN 121) (or concurrent enrollment) Elements of Wine Production II (WIN 104), Winery Production II (WIN 108), or permission of instructor. Concurrent enrollment in Winery Production III (WIN 109)

## COURSE DESCRIPTION:

Advance course in winemaking, emphasizing the final stages of wine production, including: the philosophy of usage and maintenance of barrels, elements of mixing wine varietals and the final stages of finishing wine production. Lab fee will be assessed. Student must be at least 21 years of age in order to participate in wine tasting.

Laboratory materials fee

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

Elements of Wine Production III – WIN 105

## 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
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:

Advanced processes of production of wine. Theoretical studies of grape processing, fermentation, cellaring and bottling. Considerations of advanced viticulture practices leading to the variables of sensory attribute in wine making. Elements of advanced wine chemistry and wine and must analysis will result in a refining of wine making. Continue to develop and refine winemaking styles.

## TOPICAL OUTLINE:

## APPROX. HOURS

-Develop a winemaking style	4
-Winemaking experimentation theory	4
-Resolution of conflicting variables	5
-Long-term aging studies	4
-Alternate barrel choices	4
-Blending choices	3
-Preparation of materials for publication	4
-Fining	4
-Aging	3
-Bottling	3
-Quality Control	3
-Wine spoilage	3
Total	44

DEVELOPED BY: Stephen Sparks CEC, CCE  
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