

Department:

Viticulture and Enology

Course Description:

This course is designed to provide students initiated in the field of enology with actual and practical exposure to the technology of winemaking as it is performed during the passive vineyard periods associated with winter. The student is expected to improve his/her understanding of the methods and science involved by on-site participation in each of the various activities associated with finished wine production. The course may qualify as experience for those seeking employment in commercial enology. A minimum of 80 hours of field practicum are required along with a daily journal of practicum experiences.

Course Competencies:

Upon completion of the course, the student should be able to:

1. Demonstrate the safe setup of pumps, flush lines, etc. to transfer wines.
2. Perform the safe transfer of wines in accordance with standard operation procedures for racking, filtration, topping and mixing.
3. Demonstrate proper record keeping.
4. Demonstrate the setup for laboratory fining trials.
5. Perform laboratory level fining trials.
6. Perform the cellar additions.
7. Demonstrate the safe setup of equipment for clarification of wines.
8. Perform clarification in accordance with standard operation procedures including plate and frame filtration, pressure leaf, cross-flow, rotary drum, centrifugation, and rotary vacuum.
9. Demonstrate how to set up equipment for laboratory level sensory evaluation, chemistry, and volumes available.
10. Perform wine blending and evaluate results.
11. Develop a blending plan based on laboratory results.
12. Demonstrate the setup for laboratory stabilization trials (microbial, heat and cold).
13. Perform laboratory level stabilization trials.
14. Perform cellar stabilization operations.
15. Demonstrate the setup of a bottling line including tanks, filters, membrane filters, filler bowl, etc.
16. Perform cleaning and sanitizing of bottling line.
17. Conduct tests for integrity of the membrane filter.
18. Conduct tests for operation of the bottling line.
19. Perform functions at standard steps in the bottling operation.

20. Dismantle the bottling line, clean and sterilize in accordance with standard operating procedure.
21. Safely handle SO₂, cleaning chemicals, ozone, acids, and laboratory reagents.

Course Content:

- A. Wine Transfer
- B. Record Keeping
- C. Fining
- D. Clarification
- E. Stabilization
- F. Bottling
- G. Chemical Handling

Learning Assessments:

Course competencies will be assessed by use of portfolios and presentations, written examinations, laboratory and field observations, class projects and activities, active participation in course dialog, and scholarly activities including discovery, application. and integration.

Instructional Materials:

No text required.

Guidelines for Requesting Accommodations Based on Documented Disability or Medical Condition

It is the intention of Highland Community College to work toward full compliance with the Americans with Disabilities Act, to make instructional programs accessible to all people, and to provide reasonable accommodations according to the law.

Students should understand that it is their responsibility to self-identify their need(s) for accommodation and that they must provide current, comprehensive diagnosis of a specific disability or medical condition from a qualified professional in order to receive services. Documentation must include specific recommendations for accommodation(s). Documentation should be provided in a timely manner prior to or early in the semester so that the requested accommodation can be considered and, if warranted, arranged.

In order to begin the process all students **must** complete the "Disabilities Self-Identification Form" at this link: <https://highlandcc.edu/pages/disability-services>.

This form can also be accessed at the Highland Community College homepage under Students Services/Student Resources/Disability Service or by contacting the Disabilities Coordinator.