



## VIN 246 – Intermediate Enology

Date: February 5 – May 25, 2007 Semester: Spring, 2007  
Course Name: Intermediate Enology  
Course No.: VIN 246  
Room: Online Instructor: Zoran Ljepovic  
Course Credit: 3 Hours E-mail: [zl011@yahoo.com](mailto:zl011@yahoo.com)  
Office Hours: By appt, phone, e-mail Phone: (707) 260-4786

**Course Description:** The Intermediate Enology course is built on the fundamentals of science and technology of winemaking practices taught in Introduction to Enology course VIN146. During this course, students will understand how the whole winemaking process works and learn the scientific background for any decision made during process of winemaking. At the completion of course the students will understand winemaking calculations necessary for accurate, precise and safe additions to the wine. This course is part of the VESTA program with emphasis on the practical aspects of growing grapes and winemaking.

**Prerequisites:** VIN 146 or instructor permission, it is highly recommended that students enroll concurrently in VIN 268 – Wine and Must Analysis

**Next Course in Sequence:** VIN 266

### Course Objectives:

**Through lectures, facilitated discussions, quizzes and written assignments the student will demonstrate and understanding of:**

- characteristics between wine types and styles,
- applications of viticulture to winemaking,
- processes and procedures involved in fruit harvest, juice, must, and wine preparation,
- processes involved in alcoholic fermentation,
- processes involved in malolactic fermentation,
- blending techniques and aging of wines,
- wine clarification and fining techniques,
- factors and procedures involved in wine stability,
- preparations and processes involved in wine bottling,
- wine analysis,
- dealing with problem wines, and
- TTB Regulations.

**\*PROPOSED SCHEDULE\***

| WEEK | START DATE | LECTURE TOPIC   |
|------|------------|---|
| 1    | 2/5        | Review Introduction to Enology from VIN 146                             |
| 2    | 2/12       | Grape species for wine production; Grape and wine styles                |
| 3    | 2/19       | Holiday   |
| 4    | 2/26       | Viticulture for winemakers Harvest preparation                          |
| 5    | 3/5        | Fruit harvest, juice, must and wine preparation; Alcoholic fermentation |
| 6    | 3/12       | Exam I  |
| 7    | 3/19       | Malo-lactic fermentation; Types of wine instability                     |
| 8    | 3/26       | Aging and Blending  |
| 9    | 4/2        | Fining and stabilization  |
| 10   | 4/9        | Pre-bottling and Bottling preparation                                   |
| 11   | 4/16       | Exam II   |
| 12   | 4/23       | Understanding wine analyses   |
| 13   | 4/30       | Monitoring and managing the unstable wines                              |
| 14   | 5/7        | Cellar environment and sanitation                                       |
| 15   | 5/14       | TTB Regulations   |
| 16   | 5/21       | Final Exam  |

*The instructor reserves the right to adjust the schedule as necessary.*

**Text and supplemental materials:**

**Required Text:**

Wine Analysis and Production, Zoecklein, Fugelsang, Gump and Nury, Aspen Publishers, Inc. Gaithersburg, MD, (1999).

**Reference text:**

**Principles and Practices of Winemaking.** Boulton, Singleton, Bisson, and Kunkee. 1999. Aspen Publishers, Inc. Gaithersburg, MD. The Chapman and Hall Enology Library ISBN 0 8342 1270 6)

**Course assignments that are potential portfolio items:** Written assignments and handout exercises.

**Instructional Methods:**

The instruction style will incorporate a variety of distance learning technologies both synchronous and asynchronous.

**Written Assignments:**

All written assignments will be typed. Spelling and grammar are extremely important in professional writing and papers will be scored accordingly.

### **Grading:**

Grading is on a simple point system as follows:

|        |   |
|--------|---|
| 90-100 | A |
| 80-89  | B |
| 70-79  | C |
| 60-69  | D |

The percentage weight of student performance will be:

|                         |            |
|-------------------------|------------|
| Exam 1                  | 25%        |
| Exam 2                  | 25%        |
| Final Exam              | 25%        |
| <u>Capstone Project</u> | <u>25%</u> |
| Total Grade             | 100%       |

Incomplete grades are not given in this class. It is the students' responsibility to see that all assignments, projects and exams reach the instructor in a timely fashion so grades can be issued. Should it become necessary to withdraw, it is the student's responsibility to do so according to the guidelines in the MSU-West Plains student handbook.

### **Make up Policy and Special Instructions:**

The exams can be made up only in the event of an excused absence where the instructor has prior knowledge of the absence. Allowance of make up tests will be at the discretion of the instructor and will be taken on the date of the student's return to class.

### **Accommodations for Students with Special Needs:**

Missouri State University complies with Section 504 of the Rehabilitation Act of 1973 and the Americans with Disabilities Act of 1990. Students with disabilities who need special accommodations should make their request in the following way: (1) speak with the instructor after class or during office hours about your disability or special needs related to work in the class and (2) contact Student Services and ask to speak to the ADA officer.

### **Nondiscrimination Policy Statement**

Missouri State University is a community of people with respect for diversity. The University emphasizes the dignity and equality common to all persons and adheres to a strict nondiscrimination policy regarding the treatment of individual faculty, staff, and students. In accord with federal law and applicable Missouri statutes, the University does not discriminate on the basis of race, color, religion, sex, national origin, ancestry, age, disability, or veteran status in employment or in any program or activity offered or sponsored by the University. In addition,

the University does not discriminate on any basis not related to the applicable educational requirements for students or the applicable job requirements for employees. The University maintains a grievance procedure incorporating due process available to any person who believes he or she has been discriminated against. Missouri State University is an Equal Opportunity/Affirmative Action employer. Inquiries concerning the grievance procedure, Affirmative Action Plan, or compliance with federal and state laws and guidelines should be addressed to the Equal Opportunity Officer, Siceluff Hall 296, 901 South National, Springfield, MO 65804, (417) 836-4252.

Approved by Board of Governors  
December 13, 2002

### **Student Disability Accommodation Policy and Procedures**

Within the guidelines set forth in this policy, Missouri State University is committed to providing an accessible and supportive environment for students with disabilities. Equal access for qualified students with disabilities is an obligation of the University under Section 504 of the Rehabilitation Act of 1973 and the Americans with Disabilities Act of 1990. Missouri State University does not discriminate on the basis of disability against otherwise-qualified individuals in any program, service or activity offered by the University. The University is committed to insuring that no otherwise-qualified individual with a disability is excluded, denied services, segregated or otherwise treated differently than other individuals because of the absence of auxiliary aids or other appropriate services; however, accommodations cannot result in an undue burden to the University or fundamentally alter the requirements essential to a program of instruction.