



## VIN 246 - Intermediate Enology

Date: October 4 – December 17, 2010  
Course Name: Intermediate Enology  
Course Credit: 3 Hour

Semester: Fall 2010  
Course No.: VIN 246  
Room: Online

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**Course Description:** The Intermediate Enology course is built on the fundamentals of science and technology of winemaking practices taught in Introduction to Enology course VIN 146. During this course, students will understand how the winemaking process works and learn the scientific background for major decisions made during the 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 Introduction to Enology or instructor permission. It is highly recommended that students enroll concurrently in VIN 268 Wine and Must Analysis

**Next Course in Sequence:** VIN 266 Sensory Evaluation

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

- wine types and styles development in the winery,
- viticulture practices critical for winemaking,
- processes and procedures involved in fruit harvesting, juice and must
- general alcoholic fermentation processes,
- production of wine with or without malolactic fermentation,
- blending techniques and aging of wines,
- wine clarification and fining techniques,
- factors and procedures involved in wine stability,
- winemaking calculations,
- preparations of wine for bottling,
- must and wine analysis,
- dealing with problem wines (flaws and faults), and
- TTB regulations for wines.

## **Text and Supplemental Materials**

Students are responsible for acquiring the textbook and required materials.

### **Required Textbook:**

*Wine Analysis and Production*, Zoecklein, Fugelsang, Gump and Nury, Aspen Publishers, Inc. Gaithersburg, MD, (1995).

A scanned version of this book can be found at

<http://books.google.com/books?id=vH8aY4zK5r8C&printsec=frontcover>.

### **Reference Book:**

*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

A scanned version of this book can be found at

<http://books.google.com/books?id=gG1bsuUKlv4C&printsec=frontcover>.

## **Instructional Methods**

This is an online course with a synchronous component. An online course site is used to provide announcements, lectures, notes, and supplemental printed and web-based materials to the students. It also serves as a central point for interaction/communication between instructor and students.

The live class meeting will take place once a week on **Monday from 8:30 to 9:30 p.m. Central Time** via the Centra web-based conference system. It is an opportunity for the instructor to go over weekly topic highlights and for students to interact with the instructor and fellow students through questions and discussions.

## **Practicum**

There is a required 16-hour practicum component to this course. The purpose of the practicum is to provide students with hands-on experience in the winery by assisting in various winery operations.

Each student is required to identify a winery and mentor that would be willing to allow the student to put into practice the theory and skills learned in class. After identifying the mentor, the student should complete the Field Practicum Site Form (available on the online course site) and fax the form to the VESTA office by the second Friday after the semester starts. Upon receipt of the form, the VESTA office will send a packet of information to the mentor explaining the field practicum, the skill sets to be completed by the student, and the mentor's role in the field experience.

The practicum hours should be completed within the semester. If it is not possible due to regional differences, the student should inform the instructor in advance and work out a schedule for completing the practicum hours. The practicum is completed when the VESTA office receives a summary practicum evaluation from the mentor.

## Proposed Topics and Schedule

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

WEEK	LECTURE TOPIC
1	Review, Course expectations Wine Composition Terroir vs. AVA <b>Practicum Site Form Due in VESTA office (10/11/10)</b>
2	Characteristics of the Vines Harvest
3	Processing and Fermentation Style
4	Juice and Must Treatments White Wine Production
5	Fermentation Management
6	<b>Mid-Term Exam</b> Post Fermentation Processing
7	Wine Maturation
8	Fining and Finishing Classes of Fining Agents
9	Tannin / Polysaccharide Fining Aging
10	Blending and Sensory Evaluation of Wine <b>Field Practicum Journal Due (12/10/10)</b>
11	<b>Final Exam (Due 12/17/10)</b>

### Course Assignments

There will be weekly lecture and reading assignments, and two exams, in addition to participation in the field practicum. Students are also required to keep an online reflective journal for practicum, and personal winemaking experience (if applicable).

**Weekly Reading Assignments:** Students should view the prerecorded weekly lecture video **before** the live class meeting. The rest of the reading assignments should be completed by the end of the week.

**Exams:** There will be two exams, mid-term and final. The final exam will be comprehensive for the semester. Students will take the exams online through the course site during designated dates.

**Online Journal:** Students will be required to keep an online journal for the 16-hour practicum activities, practicum workshop, and any personal winemaking experiences occurring during the semester. It will be entered on the online course site using the “Blog Tool” provided. Instructions will be provided on the online course site. Your instructor will view the online journal entries from time to time and make comments if necessary.

## **Expectations**

With the online course format, students are expected to participate and be prepared to interact in the live class meetings. Students also need to check the online course site for class materials and communications regularly, be aware of the required activities and assignments, and adhere to the deadlines listed in the course schedule. This will ensure a successful learning experience.

## **Live Class Meeting Participation**

Participation in the live class meeting is crucial. It is the student's responsibility to notify the instructor in advance if he/she has to miss a class. Students who missed a class meeting are required to view the live class recording as soon as possible.

## **Late Assignments**

Late assignments will not be accepted. Students should make arrangements to submit an assignment early. The instructor will make exceptions to this rule only under extreme circumstances.

## **Grading**

Grading is on a simple point system as follows:

90 – 100%	A
80 – 89%	B
70 – 79%	C
60 – 69%	D
0 – 59%	F

The percentage weight of student performance will be:

Participation	10%
Practicum (including Online Journal)	20%
Mid-Term Exam	20%
Final Exam	50%
Total Grade	100%

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.

## **Attendance Policy**

Missouri State University believes that students must attend class in order to achieve the best learning results. In the case of VESTA online courses, attendance is defined as active participation in the form of attending synchronous class meetings (if applicable), completing

reading/writing/testing assignments by assigned deadlines, and maintaining regular communication with course instructor via the online course site and communication tools designated by the instructor. For courses with a practicum/workshop component, students must participate and complete the number of hours of practical experience required. Instructors may assign attendance grade as part of course grade if they choose to do so.

### **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.

### **Nondiscrimination Policy Statement**

Missouri State University is an equal opportunity/affirmative action institution, and maintains a grievance procedure available to any person who believes he or she has been discriminated against. At all times, it is your right to address inquiries or concerns about possible discrimination to the [Office for Equity and Diversity](#), Park Central Office Building, 117 Park Central Square, Suite 111, (417) 836-4252. Other types of concerns (i.e., concerns of an academic nature) should be discussed directly with your instructor and can also be brought to the attention of your instructor's Department Head. Please visit the OED website at [www.missouristate.edu/equity/](http://www.missouristate.edu/equity/).

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

To request academic accommodations for a disability, contact the Director of [Disability Services](#), Plaster Student Union, Suite 405, (417) 836-4192 or (417) 836-6792 (TTY), [www.missouristate.edu/disability](http://www.missouristate.edu/disability). Students are required to provide documentation of disability to Disability Services prior to receiving accommodations. Disability Services refers some types of accommodation requests to the [Learning Diagnostic Clinic](#), which also provides diagnostic testing for learning and psychological disabilities. For information about testing, contact the Director of the [Learning Diagnostic Clinic](#), (417) 836-4787, <http://psychology.missouristate.edu/lcd>.

### **Academic Dishonesty Statement**

Missouri State University is a community of scholars committed to developing educated persons who accept the responsibility to practice personal and academic integrity. You are responsible for knowing and following the university's student honor code, *Student Academic Integrity Policies and Procedures*, available at [www.missouristate.edu/assets/provost/AcademicIntegrityPolicyRev-1-08.pdf](http://www.missouristate.edu/assets/provost/AcademicIntegrityPolicyRev-1-08.pdf) and also available at the Reserves Desk in Meyer Library. Any student participating in any form of academic dishonesty will be subject to sanctions as described in this policy.