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Grape and Wine Education for the 21st Century

VIN 246 – Intermediate Enology-Harvest/Crush

Date: **August 27 – November 15, 2019**

Instructor: David Bower

Email: david.bower@nwtc.edu

Office Hours: By appointment via phone or email

Phone: (336) 386-3569

Semester: **Fall 2019**

Host Course No.:

Course Credit: 2 Hours

Course Delivery: Online

Course Description

This course in the science and technology of winemaking is intended for the experienced intermediate winemaker, the winery employee interested in career development, or the advanced home winemaker who is seeking new challenges. This course will focus on advanced science and technology concepts of winemaking as it relates to pre-harvest, fruit harvest, and procedures involved in juice and must preparation through fermentation. Basic organic chemistry, microbiology, and some mathematics familiarity are recommended.

Prerequisites: VIN 146 (VIN 105 and VIN 110 recommended). It is highly recommended that students enroll concurrently in VIN 268 Wine and Must Analysis

Next Course in Sequence: VIN 247, VIN 268, or VIN 257 and/or VIN 259

Course Objectives

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

- processes and procedures for evaluating grapes, juice and must
- fermentation processes and procedures for red and white wines
- production of wine with or without malolactic fermentation,
- microorganisms associated with winemaking
- basic must and wine analysis
- dealing with problem wines (stuck fermentations and spoilage)
- stabilization and fining

Required Textbook and Supplemental Materials (same as VIN 247)

Students are responsible for acquiring the textbook and required materials.

Principles and Practices of Winemaking. (1991). Boulton, Singleton, Bisson, and Kunkee. Gaithersburg, MD: Aspen Publishers, Inc. The Chapman and Hall Enology Library.

ISBN 08-3421-270-6

Reference Text (optional)

Wine Analysis and Production. (1995). Zoecklein, Fugelsang, Gump, and Nury. Gaithersburg, MD: Aspen Publishers, Inc. ISBN-10: 04-1206-411-1. This text is not required for this course; however, it is an excellent reference text that should be in the library of any conscientious enology student.

Course Schedule and Outline of Topics

Week — Dates	Monday Live Class Meeting	Weekly Lecture Topic	<i>Principles and Practices of Winemaking</i> Required Readings:
1 08/26 - 09/01	08/26	Pre-harvest Decisions Week 1 Quiz	pp. 24-60
2 09/02 - 09/08	09/02	Wine Composition and Quality Week 2 Quiz No live class Sept. 2 – Labor Day	pp. 24-60
3 09/09 - 09/15	09/09	Wine Must Analysis and Calculations Week 3 Quiz	pp. 521-537
4 09/16 - 09/22	09/16	Harvest Week 4 Quiz	pp. 65-98
5 09/23 - 09/29	09/23	White Wine Production and Sulphur Dioxide (SO ₂) Week 5 Quiz	pp. 65-98 and 211-217
6 09/30 - 10/06	09/30	Red Wine Production Week 6 Quiz	pp. 65-98 and 221-237
7 10/07 - 10/13	10/07	Fermentation History; Preparation and Organisms Midterm Exam	pp. 102-181
8 10/14 - 10/20	10/14	Fermentation Management and YANs Week 8 Quiz	pp. 102-181
9 10/21 - 10/27	10/21	Stuck and Sluggish Fermentations Week 9 Quiz	pp. 102-181
10 10/28 - 11/03	10/28	Malolactic Fermentation (MLF) Week 10 - MLF Quiz	pp. 244-273
11 11/04 - 11/10	11/04	Early Wine Stabilization and Fining Week 11 Quiz	pp. 279-315
12 11/11 - 11/15	11/11	Review of Course Reflection Paper due Field Practicum Journal due Final Exam	

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

Instructional Methods

This is an online course with a synchronous component. An online course site provided by the host institution provides 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.

Live Class Meetings

The live class meetings will take place every **Monday from 6:30 to 7:30 p.m. Central Time** via the **Zoom** web conferencing system. Participation to the live class meetings is required and a participation points are assigned. This is an opportunity for the instructor to discuss weekly topic highlights and for students to interact with the instructor and fellow students through questions and discussions.

Students are expected to be prepared to ask questions and actively participate in the discussions by having: 1) completed the reading assignment(s); 2) watched the lecture video; 3) made their Discussion posts; and 4) completed the weekly quiz – before attending the live class.

The link to the Zoom virtual classroom will be posted at the top of each weekly module. Students will use the same virtual classroom for their live class meetings the entire semester. The sessions will take place on the dates listed in the above schedule.

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

Field 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. All students must identify a winery in their area that would be willing to serve a field practicum site and provide a mentor to guide the student during their hands-on experiences in their enology course.

After identifying their mentor, the student should complete the online **Field Practicum Site Form** (link available on the course site and the VESTA website) by the end of the **second** week of the semester. 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 packet also includes a **Student Assessment Form (SAF)** for the mentor to fill out and send to the VESTA office at the conclusion of the practicum.

Course Assignments

There will be weekly lecture and reading assignments, two exams, and a capstone project, and participation in field practicum. Students are also required to keep an online reflective journal for the field practicum experience.

Weekly Reading Assignments: Students should view the prerecorded weekly lecture video and complete the textbook reading assignments (in *Principles and Practices of Winemaking*) before

the live class meeting. The book is supplemental to the lecture material, since it goes into more technical detail than will be required in this course.

Discussion Forums: Besides the Introduction Forum where you introduce yourself to the class, there are 10 graded (25 points each) discussion questions; one each for Week 1 – Week 10. You must post your answer *prior* to the live class meeting. You must also respond to at least one of your classmate's posts every week.

Study Guides: Study guides will be posted for each lecture topic as a guide for taking the exams and what level of material will be required for the course.

Quizzes: There will be 10 weekly short answer quizzes (Weeks 1-6 and 8-11). These quizzes will contain questions that check your understanding of the concepts learned each week. The quiz files can be downloaded from the online course site and are due on Sunday before the live class session.

Exams: There will be two exams, a Midterm and a Final exam. The Midterm Exam will cover materials from Weeks 1 to 6. The Final Exam will be comprehensive for the semester, with an emphasis on Weeks 7 - 11.

Students will download the exam file from the course site, complete the exam, and submit the completed files through the online course site to the instructor by the deadline posted on the site.

Practicum Journal: Students will be required to keep an online practicum journal for the 16-hour practicum activities during the semester. It will be entered on the online course site using the journal tool provided. Instructions are posted on the online course site as well. Your instructor will view the online journal entries from time to time and make comments if necessary.

Final Reflection Paper: Each student must complete a reflection paper of their overall practicum experience. Detailed instructions are located in the Week 10 folder on the course site.

Important Note about Late Assignments

Late assignments will not be accepted. Students should make arrangements to submit an assignment early. The instructor will only accept late assignments in extreme situations with advanced notice and a 5% point deduction for each week the assignment is late.

Expectations and Instructor Feedback

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. The instructor will make the best effort to respond to student questions and complete assignment/exam grading on a timely manner.

Make-up Policy

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.

Grading

Student grades will be determined based on their total points earned in this class. The table below outlines the total points possible for this class and their percentage weight.

Percentage Weight of Student Performance		
Activity	Points Possible	Percentage
10 Weekly Quizzes (30 points each)	300	30.0%
Submit Practicum Planning Checklist	10	1.0%
Student Assessment Form (submitted by mentor)	25	2.5%
Practicum Journal	65	6.5%
Midterm Exam	100	10.0%
Final Exam (comprehensive)	150	15.0%
10 Discussion Forum contributions (25 points each)	250	25.0%
Final Written Assignment	100	10.0%
Total	1,000	100%

Grade calculation: total points earned ÷ total points possible; then using the following scale to determine final letter grades:

90 – 100% = A	80 – 89.9% = B	70 – 79.9% = C	60 – 69.9% = D	Below 60% = F
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INSTITUTIONAL POLICIES ON FOLLOWING PAGE

Northeast Wisconsin Technical College Institutional Policies

Student Responsibilities and Policies

As a student of NWTC, you are expected to adhere to the policies of the College, as outlined in the *Student Handbook* which can be viewed and or downloaded at:

<https://www.nwtc.edu/NWTC/media/student-experience/student%20involvement/FY16-17-Student-Handbook-FINAL-without-ad-pages.pdf>

Please be fully aware of the following policies: Academic Integrity (includes plagiarism, cheating and collusion); Assessment; Copyright Notice; Refund Policy; Student Code of Conduct; Withdrawal from a Class or Program.

Withdrawals and Refunds

Should it become necessary to withdraw, it is the student's responsibility to do so according to the guidelines in the Northeast Wisconsin Technical College policies. Please see the link below for information related to withdrawals and refunds.

<http://www.nwtc.edu/services/studentfinancialservices/Pages/RefundPolicy.aspx>

**Students planning to withdraw from this course must also complete the VESTA Withdrawal/Change of Schedule form and submitting to the VESTA office.*

Student Email

NWTC offers a student e-mail account for all students. All official email sent from the host institution or sent through Blackboard, will go to this account. Therefore, you are responsible for setting up and monitoring your NWTC student email account. This is not optional; it is a requirement of the course. Student email can be accessed by visiting <https://www.nwtc.edu/students/new-students> Student technical assistance is available 24 hours a day, 7 days a week; call toll free at 1-866-235-5037.

If you do not intend to use your NWTC email account, you must contact NWTC Tech Support to redirect (forward) your NWTC email to the email account of your choice. Your instructor will not accept "I didn't get the email" as a legitimate excuse for missing assignments or tests, schedule changes, or other important messages from your instructor, or the host institution.

Disability Act Statement

NWTC complies with all provisions of the Americans with Disabilities Act and makes reasonable accommodations upon request. For more information contact Student Accommodations Services at: <https://www.nwtc.edu/student-experience/accommodation-services>

Student Rights

For additional information regarding your rights as a student, including college policies on harassment, student rights and other services available at NWTC, please consult the NWTC Student Handbook, available through Student Services or on the NWTC webpage at <http://www.nwtc.edu>

Student Code of Conduct

Students are expected to conduct themselves in accordance with the Student Code of Conduct listed in the *Student Handbook* (see link above). As noted in the handbook, violations will be brought to the immediate attention of the Student Conduct Team and may be referred to the Dean of Student Development or to the Supervisor of Student Involvement. Additionally, in cases where behavior(s) warrants concern over the safety of the student(s), an alert may be made to the Responsive Intervention for Student Concerns (RISC) Committee.

Class Cancellation

Unanticipated class cancellation by NWTC will be posted as early as possible in the “Announcements” section of the Blackboard course site. Students will also be notified by email.