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Grape and Wine Education for the 21st Century

VIN 147 – Introduction to Fruit Wine Production

Date: **January 27 – April 17, 2020**

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Office Hours: Virtual, by appointment, phone, email

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Semester: **Spring 2020**

Host: Highland Community College

Host Course No.: ENO 147-OL0-2002

Course Credit: 2 Hours

Delivery Format: Online

Course Description

VIN 147, Introduction to Fruit Wine Production, is a 12-week, 2-credit course based on the fundamentals of the science and technology of fruit winemaking. This course targets the home winemaker and those interested in exploring winemaking as a career, either as a cellar worker or as a new winery owner. During this course, students will acquire a basic understanding of fruit winemaking. This course emphasizes the practical aspects of fruit winemaking.

Prerequisites: VIN 146

Next Course in Sequence: VIN 148 or VIN 160

Course Objectives

At the end of class, the student will be able to:

- Explain the Federal Statutes on winemaking
- Describe the different types of wine and the methods involved in winemaking
- Ascertain the differences among fruit species
- Demonstrate and understanding of the differences between varieties within each species
- Ascertain the effects of harvest conditions on fruit quality and wine style
- Describe differences between grape and non-grape wines
- Describe the history of fruit wine production
- Describe current state of the fruit wine industry in the U.S.
- Describe the levels of fruit quality
- Describe the impact of fruit quality on finished wine
- Describe the impact of fruit quality on the selection of processing ingredients
- Describe legal regulations applicable to fruit wine production
- List the regulations regarding reporting procedures for formula wines
- Evaluate a recipe for quality control parameters
- Describe rationale for adding specific ingredients to a recipe
- Describe general production processes in fruit winemaking

- Demonstrate applicable production calculations
- Identify and describe quality control procedures
- Describe typical fruit wine flaws
- Describe typical fruit wine faults
- Explain how to make corrections for flaws and faults
- Describe stability differences between grape and non-grape wines
- Describe methods for testing for stability
- Describe microbiological stability issues
- Describe stabilization treatments
- Explain blending goals and parameters
- Perform a blending trial
- Describe and perform pre-bottling adjustments
- Explain aging characteristics of fruit wines
- Describe applicable labeling laws
- Describe sensory characteristics of fruit wines
- Describe unique considerations for wineries that produce fruit wines

Text and Supplemental Materials

Students are responsible for acquiring the textbook and required materials by the start of the semester.

Required Textbook

Rivard, D. (2009). *The Ultimate Fruit Winemakers Guide: The Complete Reference Manual for All Fruit Winemakers*. Toms River, NJ: Bacchus Enterprises Ltd. ISBN-13: 978-14-4145-092-0 Available from Amazon.com (paperback \$16.90) or the vendor of your choice.

Recommended Textbook

Fermentation Handbook and *Cider Handbook* by Scott Laboratories. These are free publications that can be downloaded from Scott Laboratories at <http://www.scottlab.com> Click on the “Fermentation Handbook” and “Cider Handbook” icons on the lower right. They will also send you hard copies for free!

Instructional Format

This is an online course with a synchronous component. An online course site (Learning Management System) is provided by the host institution to provide announcements, lectures, notes, supplemental printed and web-based materials, and assignments. It also serves as a central point for interaction/communication between the instructor and the students.

Live Class Meetings

The live class meetings will take place **every Tuesday from 7:00 to 8:00 p.m. Central Time** via the **Zoom** web conferencing system. Participation to the live class meetings is required and a participation grade is assigned. This 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. Students are expected to be prepared to ask questions and actively participate in the discussions.

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. The recording of each live class will be available within 24-48 hours after each session for those who miss a live class. Students who miss more than three class meetings will automatically receive a 10% reduction in their final grade score.

Proposed Topics and Schedule

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

Week — Date	Tuesday Live Class Meeting	Lecture Topics and Assignments
1 01/27 - 02/02	01/28	Winemaking Overview Difference Between Grape and Non-grape Wines Fruit Wine Types and Styles *Week 1 Quiz
2 02/03 - 02/09	02/04	Fruit Wine History *Week 2 Quiz
3 02/10 - 02/16	02/11	Fruit Selection and Ingredients, Parts 1 and 2 *Week 3 Quiz
4 02/17 - 02/23	02/18	Legal Regulations and Procedures Regarding Fruit Wine Production *Week 4 Quiz *Mini Project 1 Due
5 02/24 - 03/01	02/25	Production Processes and Procedures. Parts 1 and 2 *Midterm Exam
6 03/02 - 03/08	03/03	Quality Control, Flaws and Faults *Week 6 Quiz *Mini Project 2 Due
7 03/09 - 03/15	03/10	Stability Tests *Week 7 Quiz
8 03/16 - 03/22	03/17	Marketing and Sales *Week 8 Quiz
9 03/23 - 03/29	03/24	Packaging and Branding *Week 9 Quiz
10 03/30 - 04/05	03/31	Sensory Evaluation of Fruit Wines *Week 10 Quiz *Mini Project 3 Due
11 04/06 - 04/12	04/07	Starting a Winery *Mini Project 4 Due
12 04/13 - 04/17	04/14	*Final Exam *Course Evaluation

Course Assignments

Course assignments include weekly lectures, assigned reading, weekly online live discussions, mini projects and online exams.

Weekly Lectures: Lectures must be reviewed before the weekly live class sessions. Lectures may include a prerecorded video and/or a PowerPoint presentation.

Assigned Reading: Assigned reading must be completed before the weekly online live discussion sessions. One winemaking book is assigned to the course and the instructor will make every effort to help each student understand the contents of the assigned reading through the lectures, discussion board, and live class sessions.

Weekly Quizzes: There will be weekly quizzes to ensure understanding of weekly topics. Each quiz will consist of five questions taken from the weekly lectures and assigned reading. Each quiz will be available after the weekly live class meeting at 8:00 p.m. and should be taken by 6 p.m. on the following Tuesday. Students must take a quiz within the one-week timeframe. There will be no make-ups. The top eight quiz scores will be calculated toward final grade.

Weekly Discussion Board Questions: For Weeks 2 to 11, students will be asked to post question(s) based on lectures and readings on the online course site “Discussion Board” two hours before the live class meeting. The instructor will address these questions during the live class meeting. After the meeting, students should post a response to their own question(s) and reply to two other students’ questions one hour before the next live class meeting. Your instructor may also post questions for you to answer for some topics.

Mini Projects: Students will be required to do four mini projects throughout the semester to collect information or apply concepts learned. Instruction for the individual mini projects will be provided on the online course site.

Online Exams: There will be a Midterm Exam during Week 5 and a Final Exam at the last week. The Midterm will cover all material through Week 4. The Final will cover all material through Week 10 with emphasis on Weeks 5 to 11. All exams may include multiple choice; true/false; fill in the blank, and one or more essay questions.

Expectations and Instructor Feedback

With the online course format, students are expected to participate in and be prepared for the live class sessions by completing the weekly course schedule prior to the sessions. During the first session, the instructor will cover the course requirements in detail. Students need to check the course site regularly to keep updated on communications, change in schedules, and adherence to deadlines.

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

Late Assignments

No late work will be accepted. Please inform the instructor in advance if you will not meet a required deadline.

Grading

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

Percentage Weight of Student Performance		
Activity	Percentage	Points
Weekly Quizzes (top 8 scores)	20%	200 (25 points each)
Midterm Exam	15%	150
Final Exam	20%	200
Mini Projects (4)	25%	250 (points vary)
Weekly Discussion Questions	10%	100 (Weeks 1-10, 10 points each)
Live Class Participation	10%	100 (10 meetings for full points)
Total	100%	1000

Final grade calculation: total points earned ÷ total points possible; then using the following scale to determine the letter grade:

90 – 100% = A	80 – 89.9% = B	70 – 79.9% = C	60 – 69.9% = D	Below 60% = F
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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.

INSTITUTIONAL POLICIES ON FOLLOWING PAGE

Highland Community College Institutional Policies

Withdrawal from the Course*

Should it become necessary to withdraw, it is the student's responsibility to do so according to the guidelines in the *HCC Student Handbook* which can be viewed or downloaded at <https://highlandcc.edu/pages/handbook>

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

Attendance Policy

VESTA and HCC believe 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.

Academic Integrity

This class is subject to Highland Community College's academic integrity policy. All submitted work must be your own. Cheating or Plagiarism will not be tolerated. Any student found in violation of this policy will be subject to disciplinary action as outlined by Highland Community College's Academic Integrity Policy in the *Student Handbook*.

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.