



Funded by the National Science Foundation

National Center of Excellence

Grape and Wine Education for the 21st Century

VIN 147 (VITI 1147) – Fruit Wine Production

Date: January 29 – April 20, 2018

VESTA Course No.: VIN 147

Course Name: Fruit Wine Production

Instructor: Dennis Emslie Drummond

Office Hours: By appointment via phone or email

Semester: Spring 2018

Course Credit: 2 Hours

Delivery: Online

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Course Description

VIN 147 is a 12-week course based on the fundamentals of the science and technology of fruit winemaking. Introduction to Fruit Wine Production 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 build a basic understanding of Fruit winemaking. This course is part of VESTA's viticulture and enology program with emphasis on the practical aspects of 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 any required materials.

Required Textbook

The Ultimate Fruit Winemakers Guide by Dominic Rivard. (2009). Bacchus Enterprises Ltd. ISBN-10: 14-4145-092-0 | ISBN-13: 978-14-4145-092-0

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 to the students. 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. Students who miss more than three class meetings will automatically receive a 10% reduction in their final grade score. 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 schedule below.

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.

Course Schedule and Outline of Topics

Week — Dates	Tuesday Live Class	Lecture Topics and Assignments
1 01/29 - 02/04	01/30	Winemaking Overview Difference between Grape and Non-grape Wines Fruit Wine Types and Styles
2 02/05 - 02/11	02/06	Fruit Wine History
3 02/12 - 02/18	02/13	Fruit selection and Ingredients
4 02/19 - 02/25	02/20	Legal Regulations and Procedures Regarding Fruit Wine Production Mini Project 1 (due 2/20)
5 02/26 - 03/04	02/27	Recipes and Production Processes Midterm Exam (due 3/4)
6 03/05 - 03/11	03/06	Quality Control, Flaws, and Faults Mini Project 2 (due 3/6)
7 03/12 - 03/18	03/13	Stability Tests
8 03/19 - 03/25	03/20	Marketing and Sales
9 03/26 - 04/01	03/27	Packaging and Branding
10 04/02 - 04/08	04/03	Sensory Evaluation of Fruit Wines Mini Project 3 (due 4/3)
11 04/09 - 04/15	04/10	Starting a Winery Mini Project 4 (due 4/10)
12 04/16 - 04/20	04/17	Final Exam (due 4/20) Live class meeting optional this week

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

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 completed no later than 6:00 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 through 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.

Live Class Participation: The weekly live sessions provide a great opportunity for interaction between students and the instructor. The instructor will make every attempt to engage all students in discussion of the weekly subject matter. Since this is the only opportunity for the students to interact with the instructor directly, participation is *required*. Please inform the instructor in advance if you cannot attend a session. Students who miss a class meeting are required to view the live class recording as soon as possible.

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** in Week 5 and a **Final Exam** in Week 12. 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

- A = 90-100%
- B = 80-89%
- C = 70-79%
- D = 60-69%
- F = below 60%

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
Projects (4)	25%	250 (points vary)
Weekly Discussion Board Questions	10%	100 (weeks 2 to 11, 10 points each)
Live Class Participation	10%	100 (10 meetings for full points)
Total	100 %	1000

A grade of Incomplete will not be given in this class. It is the students' responsibility to see that all graded assignments and exams reach the instructor in a timely fashion so grades can be issued.

Central Lakes College Institutional Policies

Withdrawing from the Course

Should it become necessary to withdraw, it is the student's responsibility to do so according to the guidelines in the *CLC Student Handbook* which can be found at:

<http://www.clcmn.edu/wp-content/uploads/2015/05/College-Information.pdf>

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

Refunds for Withdrawals

Courses are non-refundable after the fifth day of the semester. You are responsible to drop any courses you do not plan to attend by the published deadline.

You may be eligible for a partial refund if you withdraw from all courses by the published dates.

Fall and Spring Term Refund percentage:

- 1st through 5th day of semester 100%
- 6th through 10th day of semester 75%
- 11th through 15th day of semester 50%
- 16th through 20th day of semester 25%
- After 20th day of the semester 0%

Attendance Policy

Central Lakes College (CLC) 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. CLC expects instructors to be reasonable in accommodating students whose absence from class resulted from: 1) participation in University-sanctioned activities and programs; 2) personal illness; or 3) family and/or other compelling circumstances. The University's attendance policy can be found in the CLC *Student Handbook* at <http://www.clcmn.edu/wp-content/uploads/2015/05/College-Information.pdf>

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 Policy

Academic integrity is one of the most important values in higher education. This principle requires that each student's work represents his or her own personal efforts and that the student acknowledges the intellectual contributions of others. The foundation for this principle is student academic honesty. Central Lakes College students are expected to honor the requirements of the Academic Integrity Policy. Please refer to Central Lakes College *Student Handbook* for details, which can be found at: <http://www.clcmn.edu/wp-content/uploads/2015/05/College-Information.pdf>

Statement of Nondiscrimination

CLC is committed to a policy of nondiscrimination in employment and education opportunity. No person shall be discriminated against in the terms and conditions of employment, personnel practices, or access to and participation in, programs, services, and activities with regard to race, sex, color, creed, religion, age, national origin, disability, marital status, status with regard to public assistance, sexual orientation, or membership or activity in a local commission as defined by law.

Statement on Disability Accommodation

Central Lakes College recognizes that students with disabilities may have special needs that must be met to give them equal access to college programs and facilities. Inquiries regarding Central Lakes College's policies and guidelines for accommodations to students with disabilities may be directed to the disabilities coordinator, Paula Huss- office C111, 218-855-8175 or email at phuss@clcmn.edu. If you need a reasonable accommodation for a disability (e.g. wheelchair accessibility, interpreter or audiotape) such an accommodation can be made upon 48 hours advance request. Please contact Paula Huss, CLC Disability Coordinator at Brainerd Campus, 1-800-933-0346-ext 8175 or Disability Services on the Staples Campus, 1-800-247-6836- ext. 5182 as soon as possible. Students are encouraged to meet with the coordinator prior to the beginning of each semester.