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Grape and Wine Education for the 21st Century

VIN 146 - Introduction to Enology

Date: January 29 – May 11, 2018

VESTA Course No.: VIN 146

Course Name: Introduction to Enology

Instructor: John Giannini

Office Hours: By appointment, phone, email

Semester: Spring 2018

Course Credit: 3 Hours

Delivery: Online

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Course Description: VIN 146 is a 15-week course based on the fundamentals of the science and technology of winemaking. Introduction to Enology 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 winemaking, including making wine from a kit. This course is part of VESTA's viticulture and enology program with emphasis on the practical aspects of winemaking.

Prerequisites: None

Next Course in Sequence: VIN 148, VIN 160, or VIN 266

Course Objectives

The course will give the student an overview of the winemaking process and introduce the student to the wine industry and the language of winemaking. At the end of class, the student will demonstrate an understanding of:

- an introductory overview of wine making
- the characteristics between wine types and styles
- the applications of viticulture to winemaking
- winery sanitation and general winery practices
- the basic parameters of winery operations
- wine making equipment
- materials and supplies utilized in the wine making process and the wine cellar
- grape maturity testing and processing
- the basics of primary fermentation
- malolactic fermentation (MLF)
- wine clarification
- protein and tartrate wine stabilization
- wine maturation and aging
- wine packaging
- sensory evaluation of wine

Required Textbook

Techniques in Home Winemaking by Daniel Pambianchi. (2008). Published by Vehicule Press. ISBN 13: 978-15-5065-236-9. This textbook is available through www.amazon.com.

Course Schedule and Outline of Topics

Week – Dates	Tuesday Live Class	Lecture Topics and Assignments
1 01/29 - 02/04	01/30	Introduction to Enology
2 02/05 - 02/11	02/06	Background Information
3 02/12 - 02/18	02/13	Wine Composition and Types Practicum Site Form due
4 02/19 - 02/25	02/20	Sanitation Week 4 Quiz
5 02/26 - 03/04	02/27	An Overview of Winemaking Start Winemaking Project
6 03/05 - 03/11	03/06	Juice and Wine Analysis
7 03/12 - 03/18	03/13	Fermentation Midterm Exam
8 03/19 - 03/25	03/20	Spoilage
9 03/26 - 04/01	03/27	Tartrate Stabilization
10 04/02 - 04/08	04/03	Protein Stabilization Week 10 Quiz
11 04/09 - 04/15	04/10	Blending and Aging
12 04/16 - 04/22	04/17	Clarification and Bottling Week 12 Quiz
13 04/23 - 04/29	04/24	Winery Equipment Mail your wine to instructor
14 04/30 - 05/06	05/01	Calculations
15 05/07 - 05/11	05/08	Student Wines Feedback and Wrap Up Final Exam

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

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 Meeting

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. Students who missed a class meeting are required to view the recording of the live class as soon as possible.

Winery Practicum/Observation

There is a **required** 8-hour practicum/observation component to this course. The purpose of the practicum/observation is to provide students with the opportunity to familiarize themselves with winery set up and operations. **There will be no substitution for the practicum/observation requirement. Students who do not fulfill this requirement will not receive points for the practicum portion (10%).**

Each student is required to identify a winery and mentor that would be willing to allow the student to visit and observe on-going winery operations. After identifying the 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 **third** Friday 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 the **Student Assessment Form (SAF)** for the mentor to fill out and send to the VESTA office at the conclusion of the practicum.

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 the student/trainee evaluation from the mentor.

Course Assignments

Course assignments include weekly lectures, assigned readings, weekly discussion questions, quizzes, exams, a winemaking project with online winemaking journal, an 8-hour practicum at a participating winery, and other resources.

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

Assigned Readings: Assigned readings must be completed before the weekly online live class meeting. A basic winemaking book is assigned to the course and the instructor will make every effort to help each student understand the contents of the assigned readings through the lectures, discussion board, and live class discussions.

Weekly Discussion Questions: Students will post question(s) each week based on lectures and readings on the online course site “Discussion Board.” Research the answer or bring the questions to class. 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 before the next live class meeting.

Quizzes: There will be three quizzes to be taken during Weeks 4, 10 and 12. Each quiz will consist of questions taken from the weekly lectures and assigned readings. Each quiz will be posted in its corresponding weekly folder for two weeks. Students must take a quiz within the two-week timeframe. There will be no make-ups.

Exams: There will be a Midterm Exam during Week 7 that will cover all material through Week 6. The Final Exam will be Week 15 and will cover all material from Weeks 7 to 14. Both exams will consist of multiple choice and true/false questions. The exams will be posted in their corresponding weekly folder.

Winemaking Project: A winemaking project from a kit at home is required and forms the central basis of learning for the course. Students should locate their nearest home winemaking supply shop to purchase both the equipment and the juice pack needed for this project. These kits can also be found online. (If your kit contains a glass carboy, take extra precautions when handling the carboy, as they break very easily and can cause severe injuries. A plastic carboy may be a better option.) Students must allow ample time to obtain the kit so the project can begin by week 5.

Wine should be mailed to:

John Giannini
340 W. Highway 12
Lodi, CA 95242

Each student is required to submit a sample of their finished winemaking project to the instructor for evaluation. Ship a 375ml sample or less. **(Use UPS or FedEx to ship your wine sample. DO NOT use the US Postal Service to ship your sample. They will not deliver it.)** The winemaking project is only complete when the instructor receives both a wine sample and a completed winemaking journal. The wine sample and winemaking journal will each make up 50% of the students’ winemaking project grade.

Online Winemaking Journal: Each student will keep an online winemaking journal to record observations during the winemaking project such as – daily measurements during fermentation, and tasting notes. Information is entered in the online journal provided on the course site, and the instructor will review students’ online winemaking journal entries on a regular basis.

Winery Practicum/Observation: An 8-hour practicum/observation is required for each student of VIN146. The practicum/observation allows the student an opportunity to work with a winery, shadowing their facilitator, and learn as much as they can about the winemaking process at that winery. There is a recordkeeping requirement, and both the student and the facilitator mutually manage the total hours assigned. Students will submit a **3-5 page** double-spaced, typewritten report of their

practicum/observation experience to the instructor by the end of the semester. The practicum is only complete when the instructor receives the student/trainee evaluation from the mentor **and** the Practicum Report from the student. The Student Assessment Form and Practicum Report will each make up 50% of the students' winery practicum grade.

Other Resources: The weekly modules may contain additional resources such as websites and/or additional reading materials pertaining to the weekly topic. Please check this source of information on the online course site weekly.

Expectations and Instructor Feedback

With the online course format, students are expected to participate in and be prepared for the live session discussions by completing the required assignments. 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 in a timely manner.

Late Assignments

Students who turn in late or incomplete assignments will automatically receive a 10% reduction for that assignment. 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%

Projects by Percentage of Grade		
Weekly quizzes (3)	12%	120 points
Weekly Discussion Questions	13%	130 points*
Midterm Exam	20%	200 points
Final Exam	20%	200 points
Winemaking Project (wine sample and Journal)	15%	150 points**
Practicum (practicum report and evaluation form)	10%	100 points***
Class Participation	10%	100 points****
Total	100%	1000 points

*10 points each for weeks 2 to 14.

**75 points for wine sample and 75 points for winemaking journal.

*** 50 points for practicum report and 50 points for student/training evaluation form.

**** At least 14 participations for full points.

Incomplete grades are not 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.

Missouri State University Institutional Policies

Withdrawing from the Course

Grades of Incomplete will not be issued. Should it become necessary to withdraw, it is the student's responsibility to do so according to MSU-West Plains guidelines which can be viewed at <http://wp.missouristate.edu/recreg/withdrawl-procedures.htm>

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

Online Student Academic and Student Support Resources

Missouri State University-West Plains provides a full-range academic and student support for online students. To learn more about specific academic and student support and how to access the resources, go to <http://online.wp.missouristate.edu>

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. MSU 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 at <http://www.missouristate.edu/registrar/catalog/attendan.html>

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.

Emergency Response Statement

At the first class meeting, students should become familiar with a basic emergency response plan through a dialogue with the instructor that includes a review and awareness of exits specific to the classroom and the location of evacuation centers for the building. All instructors are provided this information specific to their classroom and/or lab assignments in an e-mail prior to the beginning of the fall semester from the Office of the Provost and Safety and Transportation. Students with disabilities impacting mobility should discuss the approved accommodations for emergency situations and additional options when applicable with the instructor. For more information go to:

<http://www.missouristate.edu/safetran/51597.htm> and <http://www.missouristate.edu/safetran/erp.htm>

Religious Accommodation

The University may provide a reasonable accommodation based on a person's sincerely held religious belief. In making this determination, the University reviews a variety of factors, including whether the

accommodation would create an undue hardship. The accommodation request imposes responsibilities and obligations on both the individual requesting the accommodation and the University. Students who expect to miss classes, examinations, or other assignments as a consequence of their sincerely held religious belief shall be provided with a reasonable alternative opportunity to complete such academic responsibilities. It is the obligation of students to provide faculty with reasonable notice of the dates of religious observances on which they will be absent by submitting a Request for Religious Accommodation Form to the instructor by the end of the third week of a full semester course or the end of the second week of a half semester course.

Statement of Grading Policy

Faculty have the choice to utilize either the standard grade policy or the plus/minus grading option but are required to indicate their grading scale on their syllabus. The University's plus/minus grading system can be found at <http://wp.missouristate.edu/recreg/grade-policies.htm>

Academic Integrity 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 <http://www.missouristate.edu/academicintegrity/> 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.

Statement of Nondiscrimination

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 Institutional Equity and Compliance, 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 <http://www.missouristate.edu/equity/>

Statement on Disability Accommodation

To request academic accommodations for a disability, contact the Director of the Disability Resource Center, Carrington Hall, Room 302, 417-836-4192 or 417-836-6792 (TTY), www.missouristate.edu/disability. Students are required to provide documentation of disability to the Disability Resource Center prior to receiving accommodations. The Disability Resource Center 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, 417-8364787, <http://psychology.missouristate.edu/ldc>