SYLLABUS

EV 107 – INTRODUCTION TO VITICULTURE AND ENOLOGY

FALL 2014

INSTRUCTORS
Sabrina Lueck and Tim Donahue

CONTACT
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FORMAL CONTACT HOURS
Lecture  September 22 – December 12, MWF 2:30pm – 3:20pm
Lab      September 22 – December 12, TTh 2:30pm – 4:30pm

Harvest is a highly unpredictable season and scheduling any activities with absolute certainty is difficult if not impossible. The lecture and lab schedule is completely open to change based on our winemaking needs – you’ll soon learn that having 5 tons of fruit arriving on your crush pad 6 hours late is somewhat industry standard. We all must be flexible.

There is a sign-up sheet for work shifts. Our official lab hours are on Tuesday and Thursday. However, in actuality we will be making wine all day every day. Please sign up for a shift based on your academic schedule. Your work shift hours apply towards your practicum hours (see below).

OFFICE HOURS
By appointment

DESCRIPTION
A survey of the different viticultural and winemaking practices employed in wine production during harvest. Emphasis on vineyard harvest operations including: maturity sampling, bird netting and fall harvest. Involves the vintage productions of wines sold at College Cellars. Basic sensory analysis of wines will be performed to begin the process of palate training. Prerequisite: Instructor permission.

INTENDED LEARNING OUTCOMES
• Identify the fall harvest vineyard operations
• Demonstrate understanding of how a vineyard is prepared for the winter
• Demonstrate the propagation of grape vine cuttings
• Develop understanding of the grape cultivars winemaking practices employed in the various wine producing regions of the world
COURSE TOPICS
- The climate, history, and wines of the famous regions of France, Italy, Germany, Spain and Portugal
- New world wine production and American Viticulture areas
- Various winemaking styles: reds, whites, roses, sparkling, late harvest, port, sherry, Madeira, amarone, etc.

COMMUNICATION
Due to the nature of harvest, all scheduled events are open to change. Email is our main method of communication and we frequently send evening update emails to inform the class of changes. It is your responsibility to check your email and to remain informed!

ATTENDANCE
Attendance is monitored on a daily basis and documented intermittently. As this class has un-predictable hours during vintage, attendance will be taken during early morning harvests. In order to garner maximum participation points, attendance is required.

GRADING
<table>
<thead>
<tr>
<th>Course</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>White Wine Production</td>
<td>100</td>
</tr>
<tr>
<td>Red Wine Production</td>
<td>100</td>
</tr>
<tr>
<td>Varietal Presentation</td>
<td>100</td>
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<tr>
<td>Participation/Journal</td>
<td>50</td>
</tr>
<tr>
<td>1 Midterm Exam</td>
<td>100</td>
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<tr>
<td>1 Final Exam</td>
<td>100</td>
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<tr>
<td><strong>Total</strong></td>
<td><strong>550</strong></td>
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</tbody>
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GRADES
- A = 94-100%
- A- = 90-93%
- B+ = 87-89%
- B = 84-86%
- B- = 80-83%
- C+ = 77-79%
- C = 74-76%
- C- = 70-73%
- D+ = 67-69%
- D = 60-66%
- F = 59% and below

LATE SUBMISSION OF ASSIGNMENTS
Assignments must be submitted by their deadline. There will be a penalty of 10% of the total grade for each day (or part of a day) that an assignment is late, up to a maximum penalty of 50% of the total grade. The examiner may elect not to accept any assignment that a student submits after the assignments for the rest of the class have been graded and returned. Extensions of deadlines may be allowed for reasonable causes. Evidence for the grounds must be provided.

ACADEMIC INTEGRITY
Please refer to the WWCC Plagiarism Policy.

LAB AND PRACTICUM (EV 107 AND EV 196)
Without you as students, College Cellars would not work. We are very lucky to have a great establishment to both grow and produce wine. This is your chance to jump in feet first (only after washing them, of course!) and learn about winemaking.
Each student is required to be in the winery and vineyard for 40 hours during the duration of the course. Please sign up for a regular work shift – your work shift hours count towards your practicum. As the season progresses, the work shifts will wind down and our palate calibration tastings will begin. There is no need to sign up for these as we have time blocked our during formal lab hours.

OCCUPATIONAL HEALTH AND SAFETY
Students are required to read and understand the document “Emergency Procedures Handbook”. This information is available at various locations on campus. Please see the course coordinator if there is anything that is unclear in this document or with suggestions to improve the content.

TEXTBOOKS AND TOOLS
No required textbook. Recommended:

Students are also required to purchase a pair of rose snips for grape harvesting. Rose snips can be purchased next door at L&G Hardware for less than $10.

DISABILITY STATEMENT
To request accommodations related to a disability, contact Claudia Angus, Ph.D., Coordinator of Disability Support Services, at (509) 527-4262 or email claudia.angus@wwcc.edu.