Discipline: Agriculture	Sub-discipline: Wine Education/Enology
General Course Title: **Fundamentals of Enology**	Min. Units: **3 Semester**
	Proposed Suffix:

Course Description:
An introduction to the science of winemaking, including history and geographical distribution; grape varieties and wine types; influence of climate and soil; wine fermentation, handling, storage and bottling methods; wine disorders; winery sanitation; legal compliance. Student must be at least 21 years of age in order to participate in wine tasting.

Required Prerequisites or Co-Requisites[1]

Advisories/Recommended Preparation[2]

Course Objectives: *At the conclusion of this course, the student should be able to:*

- Define fundamental concepts of enology
- List and describe all basic tasks required for winemaking
- Create a plan for the production of a premium wine
- Evaluate alternative winemaking practices
- Assess results of winemaking experiments
- Apply principles of wine chemistry and microbiology
- Discuss scientific literature related to winemaking

Course Content:

1. History of winemaking
2. World wine-producing regions
3. California wine-producing regions
4. Grape varieties used for wine production
5. Traditional European wine styles
6. World and California climate regions
7. Influence of climate, soils and topography on wine quality
8. Introduction to fermentation chemistry
9. The role of yeasts and bacteria in wine fermentation
10. Grape crushing, pressing and fermentation practices
11. Post-fermentation handling of wine
12. Barrel and tank storage of wine
13. Filtration, fining, racking and bottling practices
14. Case storage and shipping of bottled wine

Fundamentals of Enology
(Content Continued)

[1] Prerequisite or co-requisite course need to be validated at the CCC level in accordance with Title 5 regulations; co-requisites for CCCs are the linked courses that must be taken at the same time as the primary or target course.

[2] Advisories or recommended preparation will not require validation but are recommendations to be considered by the student prior to enrolling.

15. Wine spoilage disorders

16. Winery sanitation and safety practices

17. Record keeping practices

18. Legal compliance requirements

Laboratory Activities: Individual Laboratory Activities are designed to support course objectives.

Methods of Evaluation: Lecture	Methods of Evaluation: Laboratory
Comprehensive Quizzes and Exams Written Critical Thinking Scenarios Problem Analysis and Solution Research and Term Papers	Laboratory Skill Validation by Observation Laboratory Reports Diagnoses and Problem Solving Laboratory Skill Practicum Certification Exams

Typical Textbooks, Manuals, or Other Support Materials

Wine, from Grape to Glass, Jens Priewe, Abbeville Press, 1999.
Wine Aroma Wheel, A.C. Noble, UC Davis.
The Vintner's Art How Great Wines are Made, H. Johnson & Halliday, Simon & Schuster 1992.
The University Wine Course, Marian Baldy, 1993.
See reference list for additional references.

Statewide Articulation: CSUF-ENOL 15

FDRG Lead Signature: Date:

Mark E. Bender, PhD CSU Stanislaus

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