

Discipline: Agriculture	Sub-discipline: Viticulture
General Course Title: Introduction to Viticulture	Min. Units: 3 Semester
Proposed Suffix:	
<p>Course Description: An introduction to viticulture including grape growing, history, distribution, biology, anatomy, propagation, cultivated varieties, rootstocks, climate, vineyard practices, common diseases and pests.</p>	
Required Prerequisites or Co-Requisites ¹	
Advisories/Recommended Preparation ²	
<p>Course Objectives: <i>At the conclusion of this course, the student should be able to:</i></p> <ul style="list-style-type: none"> • Define the importance of grapes both historically and currently. • Describe the vineyard yearly growth cycle and relate it to timing of vineyard practices. • Explain grapevine structures and functions. • Describe and contrast development of a new vineyard vs. farming an established vineyard. • Explain how climate, soils and vineyard practices affect vine growth and grape quality. • Be familiar with the different cultivars and rootstocks. • List the unique characteristics of the world's major grape growing areas. • Define the important vineyard disease & pests and explain integrated pest management. 	
<p>Course Content:</p> <ol style="list-style-type: none"> 1. History and Evolution <ol style="list-style-type: none"> A. Overview of world-wide importance of grapes and grapevines B. Grapevine classification and <i>Vitis</i> species C. Origin of <i>Vitis vinifera</i> and its spread throughout the world 2. Geographical Distribution of Grape growing <ol style="list-style-type: none"> A. European and American varieties B. Growing regions in California C. Growing regions world-wide 3. <i>Vitis</i> species and cultivars <ol style="list-style-type: none"> A. Wine grape, table grape and raisin cultivars B. Rootstocks C. Clones 4. Climate and Soils <ol style="list-style-type: none"> A. Heat Summation and Climatic Regions B. Vineyard Soils and territory <p>Introduction to Viticulture (Content Continued)</p> <ol style="list-style-type: none"> 5. Vine Structure and Function <ol style="list-style-type: none"> A. Vocabulary B. Shoot system and vine canopy C. Root system and permanent wood 	

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.

<p>D. Vine physiology</p> <p>6. Vineyard Yearly Growth Cycle</p> <p>A. Bud break</p> <p>B. Grand period of growth</p> <p>C. Bloom and berry set</p> <p>D. Véraison and ripening</p> <p>E. Harvest</p> <p>F. Post-harvest</p> <p>G. Dormancy</p> <p>7. Vine propagation</p> <p>8. Vineyard Development</p> <p>A. Site selection</p> <p>B. Natural resources, habitat and environmental concerns</p> <p>C. Vineyard design - trellises and irrigation systems</p> <p>D. Installation and planting</p> <p>9. Farming an Established Vineyard</p> <p>A. Vineyard practices during the cycle of vine growth</p> <p>B. Canopy management</p> <p>C. Vine mineral nutrition</p> <p>D. Sustainable agricultural practices</p> <p>E. Methods to improve grape quality</p> <p>10. Grapevine Disease and Pests</p> <p>A. Identification and monitoring</p> <p>B. Control and integrated pest management</p> <p>11. Current Importance of Grapegrowing and Economic Impacts</p> <p>Laboratory Activities: Individual Laboratory Activities are designed to support course objectives.</p>	
<p>Methods of Evaluation: Lecture</p> <p>Comprehensive Quizzes and Exams</p> <p>Written Critical Thinking Scenarios</p> <p>Problem Analysis and Solution</p> <p>Research and Term Papers</p>	<p>Methods of Evaluation: Laboratory</p> <p>Laboratory Skill Validation by Observation</p> <p>Laboratory Projects and Reports</p> <p>Laboratory Research Projects and Reports</p> <p>Laboratory Skill Practicum Exams</p>
<p>Typical Textbooks, Manuals, or Other Support Materials</p> <p><u>Viticulture, Vol. 2 Practices</u>, Coombe & Dry, 1992.</p> <p><u>Grapevine Physiology</u>, UCDANR, 1981.</p> <p><u>Sunlight into Wine</u>, R. Smart and M. Robinson, 1991.</p> <p><u>General Viticulture</u>, Winkler, A.J., Kliewer, W.M., Lider, L.A., University of California Press, 1974, second edition.</p>	
<p>Statewide Articulation: CPSLO-FRSC 231, CPP-in development, (CSUF-VTF 1, UCD- VEN 2 under review), other universities as lower division elective</p>	
<p>FDRG Lead Signature:</p> <p>Mark E. Bender, PhD CSU Stanislaus</p>	<p>Date:</p>
<p>[For Office Use Only]</p>	<p>Internal Tracking Number</p>
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