

**H 477 Enology II:
History and Winemaking
SYLLABUS**

Credits: 3

Prerequisites/Co-requisites: C 107,108 or C 111, 112.

Texts:

Required University Wine Course, Marian W. Baldy, Ph.D, The Wine Appreciation Guild, 2004

Recommended Micro Vinification, Missouri State Experiment Station, 2001

Required Small Winery Laboratory Analysis Methods, Stephen Menke, 2004

Recommended Techniques in Home Winemaking, Daniel Pambianchi, Vehicule Press, 2008

Recommended The Home Winemaker's Manual, Lum Eisenman, Web-based

Recommended Handbook of Enology Vols. 1 and 2, 2nd Edition, Pascal Ribereau-Gayon, Wiley and Sons, 2006

Primary learning outcome: Enology II is concerned with the mechanics and chemistry of various processes and factors affecting wine production, wine quality and consumer acceptance. Students will gain an appreciation of winemaking; wine grapes; vinification practices; wine analysis; wine and health; and the roles of wine in our society.

Students who miss a session are responsible for all material covered and all announcements made in class.

Exam schedule:

Date	Assignment	Points
Approximately 1/3 of semester	Exam #1 – 1 hr	100
Approximately 1/3 of semester	Exam #2 – 1hr	100
Unscheduled and Random	Quiz 1,2,3,4	100
Last 1/3 of the semester	Research Paper	100
Last 1/3 of the semester	Final exam**	100
Total possible points		500

**The final exam may be partly cumulative.

Examination or Quiz is by short answer, multiple choice and essay.

Grading: 90-100% = A; 80-89% = B; 70-79% = C; 60-69% = D; <60% = F

Course Policies

- Make-up of missed exams is contingent on making arrangements **prior** to the exam.
- Make-up exam must be completed within one week of scheduled exam time if possible.

Primary Learning Outcomes:

At the conclusion of this course, students should be able to:

1. Describe characteristics that influence grape and wine quality.
2. List chemical components in grapes and wine and explain how each chemical component affects the taste and aroma of a finished wine.
3. Diagram, in detail, the winemaking process for both red and white wines.
4. Understand how to do basic chemical and sensory wine quality evaluation.
5. Understand consumer wine arrays and social definitions of wine in society.

All students' rights are respected and all university policies are strictly enforced to ensure a healthy learning environment in the classroom. Students should adhere to all university policies on issues including but not limited to plagiarism, cheating, disruptive classroom behavior, drug-free workplace, and nondiscrimination.

Course Policies

Learning is a privilege that is facilitated by the instructor. The responsibility for learning lies with the student. Learning is better accomplished when students attend class regularly, are prepared to learn and become actively involved in discussions and learning activities.

Disruptive Classroom/Laboratory Behavior

“The classroom is a special environment in which students and faculty come together to promote learning and growth. It is essential to this learning environment that respect for the rights of others seeking to learn, respect for the professionalism of the instructor, and the general goals of academic freedom are maintained. Differences of viewpoint or concerns should be expressed in terms that are supportive of the learning process, creating an environment in which students and faculty may learn to reason with clarity and compassion, to share of themselves without losing their identities, and to develop an understanding of the community in which they live. Student conduct which disrupts the learning process shall not be tolerated and may lead to disciplinary action and/or removal from class.” Cell phones, pagers, reading newspapers in class, or other distracting behavior is not acceptable.

Cheating and plagiarism

“Cheating is the actual or attempted practice of fraudulent or deceptive acts for the purpose of improving one's grade or obtaining course credit; such acts also include assisting another student to do so. Typically, such acts occur in relation to examinations. However, it is the intent of this definition that the term ‘cheating’ not be limited to examination situations only, but that it is to include any and all actions by a student that are intended to gain an unearned academic advantage by fraudulent or deceptive means. Plagiarism is a specific form of cheating which consists of the misuse of the published and/or unpublished work of others by misrepresenting the material (i.e., their intellectual property) so used as one's own work.” Penalties for cheating and plagiarism range from a 0 or F on a particular assignment, through an F for the course, to expulsion from the university. For more information on the University Policy on Cheating and Plagiarism refer to the *University Catalog* (Policies and Regulations).

Day	Date	Topic	Reading
08/20/12		Orientation. Knowledge review. Sensory Mechanics	Handout, How Smell Works,
08/21/10		Wine history.	Handouts, hort277history2010.pptx and History of Alcohol Prohibition
08/27/12		White winemaking basics	pp, 63-98, The University Wine Course Winemaking Starting Reference List
08/28/10		Quiz 1 Red winemaking basics, Tasting of <i>vinifera</i> /hybrid blends	pp 127-148, The University Wine Course
09/17/12		Visit crush at local winery? Or film on crush and fermentation.	
09/18/12		Quiz 2 Wine Yeasts & fermentation	Handouts, Lallemand technical articles Handouts, Handbook of Enology, Vol 1&2
10/01/12		Quiz 3 Grape composition & chemistry Tasting and blending Bordeaux varieties	Handouts, Handbook of Enology, Vol 1&2
10/02/12		Exam 1 Grape composition & chemistry	Material through 09/11/12 Handouts, Handbook of Enology, Vol 1&2
10/15/12		Growing grapes Tasting of Zinfandels	The University Wine Course, pp. 255-284 Handouts, grape maturity
10/16/12		Quiz 4 Additives, QC and faults	Handouts, Linda Bisson course
10/29/12		Exam 2 Tasting fruit wines and food	Material from 09/11 through 10/09 Handouts from S. Menke
10/30/12		Fruit and Dessert wines Sparkling wines	
11/12/12		Quiz 5 Lecture on French wine Taste French wines	Scott High
11/13/12		Oak and Aging of Wine	Handouts from S. Menke
11/26/12		Regulations for Wine	
11/27/12		Exam 3, Submit paper topics and turn in by 12/10/10	All course material Personal essay