



Syllabus

VIT 100 Introduction to Wines and Vines

General Information

Date

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Author

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Department

Environmental Conservation and Horticulture

Course Prefix

VIT

Course Number

100

Course Title

Introduction to Wines and Vines

Course Information

Credit Hours

3

Lecture Contact Hours

3

Lab Contact Hours

0

Other Contact Hours

0

Catalog Description

This course is designed to introduce students to the world of growing grapes, winemaking and wine appreciation. Orientation into the Viticulture and Wine Technology AAS program will occur in this class. Classroom topics include cultural history and geography, plant taxonomy and anatomy, wine producing regions, viticultural cycles, general winemaking operations and important factors influencing wine styles. There is a wine tasting portion of the class where students will learn to distinguish wines and how to read a wine label. This class will focus on the New York state wine industry.

Key Assessment

This course does not contain a Key Assessment for any programs

Prerequisites

None

Co-requisites

None

Grading Scheme

Letter

First Year Experience/Capstone Designation

This course **DOES NOT** satisfy the outcomes applicable for status as a FYE or Capstone.

SUNY General Education

This course is designated as satisfying a requirement in the following SUNY Gen Ed category

None

FLCC Values

Institutional Learning Outcomes Addressed by the Course

Inquiry

Perseverance

Interconnectedness

Course Learning Outcomes

Course Learning Outcomes

1. Identify differences between species and varieties of grapevines as they relate to structure, resistance to common pests, and/or fruit characteristics
2. Implement tasting strategies to characterize a wine using the senses of sight, smell and taste
3. Record and report industry and field experiences through journal entries.
4. Create a basic research paper specific to a chosen cool climate wine region.
5. Match major sources of off flavors in wines with their origin and common symptoms.

Outline of Topics Covered

1. Introduction to Viticulture and Wine Technology AAS Program at FLCC
 - a. Blackboard

- b. Library
 - i. FLCC
 - ii. Cornell
- 2. Diversity within Vitis.
 - a. Distribution of species
 - b. Genotypical differences
 - c. Cultivated vs. native grapevine characteristics
- 3. Winery Tours
 - a. Large Winery
 - b. Small winery
- 4. Intro to vine parts
 - a. Vine structure
- 5. Phenology vs. Seasonal Viticulture
 - a. Basic phenology
 - b. Seasonal practices in the vineyard
- 6. What is Wine?
 - a. Chemical makeup
 - b. Fruit – Grape!
- 7. Terrior
 - a. What is terrior?
 - b. Where is terrior?
- 8. Viticulture overview
 - a. Ancient viticulture
 - b. Modern viticulture
- 9. Weather vs climate
 - a. Introduction to how weather affect viticulture
 - b. Introduction to how climate affect viticulture
- 10. Winemaking overview
 - a. Ancient winemaking
 - b. modern winemaking
- 11. New York Wine Course
 - a. Proper tasting techniques
 - b. Types of grapes and wines produced in New York
 - c. How to read a wine label
- 12. Alcoholism
 - a. Definition

- b. Abuse and drunk driving
- 13. TIPS Training
 - a. Alcohol service