Course Syllabus

Department: Environmental Conservation and Horticulture

Date: August 22, 2012

I. Course Prefix and Number: HRT 100

Course Name: Introduction to Wines and Vines

Credit Hours and Contact Hours: 3 credit hours and 3 contact hours

Catalog Description including pre- and co-requisites: 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. This course is dual listed with VIT 100.

II. Course Outcomes and Objectives

Student Learning Outcomes:

At the completion of this course the student will be able to:

- Prepare a research paper focusing on a chosen aspect of the history of wine grapes and/or wine using library manuals and websites.
- Create a basic research paper specific to a chosen cool climate wine region.
- Present oral reports for each research paper using good communication techniques, within an allotted amount of time and covering the assigned material.
- Recognize the social impact of wines on human society, alcohol abuse and driving while intoxicated laws in New York State.
- Describe cultural and climatic requirements of grape growing.
- Evaluate historical reasons for successful wine production in different regions of the world.
- Explain the importance of specific horticultural techniques in creating wines with good flavor and aroma.
- Identify the anatomy and development of a grapevine.
- Describe diversity within the genus *Vitis*.
- Use wine production vocabulary to describe basic process steps involved with making both red and white wines.
- Identify the differences in grape and wine production in the American Viticultural Areas of New York State.
- Recognize major sources of off flavors in wines originating from harvest through initial wine stabilization.
Relationship to Academic Programs and Curriculum:

Introduction to Wines and Vines is required of students matriculated in the A.A.S. Viticulture and Wine Technology degree program. It is a pre-requisite for VIT 110 and VIT 210.

College Learning Outcomes Addressed by the Course:

- [x] writing
- [x] oral communications
- [x] reading
- [ ] mathematics
- [x] critical thinking
- [x] computer literacy
- [ ] ethics/values
- [x] citizenship
- [ ] global concerns
- [x] information resources

III. Instructional Materials and Methods

Types of Course Materials:

The students will purchase text books for this class. Wine and wine tasting equipment will be provided through the Conservation department.

Methods of Instruction (e.g. Lecture, Lab, Seminar …):

- Lecture and hands-on demonstrations
- Field trips to vineyards, winemaking facilities and tasting rooms

IV. Assessment Measures (Summarize how the college and student learning outcomes will be assessed):

Learning outcomes will be assessed through a variety of activities:

1. Exams and quizzes will assess theoretical and practical course content, and reading.

2. The written papers will assess writing, reading, information resources, computer literacy and critical thinking.

3. The formal oral presentation will assess oral communication.
V. General Outline of Topics Covered:

1. Introduction to Viticulture and Wine Technology AAS Program at FLCC and Angel use
2. Diversity within *Vitis*. Cultivated and native grapevine characteristics
3. Frank A. Lee/Cornell Library orientation and issuing of library cards
4. FLCC Library orientation
5. Commercial vineyard and/or winery tours to compare and contrast different models
6. Vine structure and basic phenology
7. Introduction to research viticulture and winemaking
8. Support services outside of wineries and vineyards
9. Defining wine and terrior
10. Ancient and modern viticulture overview
11. Weather, climate and the basics of how they affect viticulture
12. Basic phenology and structure of a grapevine
13. Ancient and modern winemaking overview
14. Proper tasting techniques (New York Wine Course I)
15. Types of grapes and wines produced in New York (New York Wine Course I)
16. How to read a wine label (New York Wine Course II)
17. Alcohol abuse and drunk driving