

FOUNDATIONS IN WINEMAKING (Online)

COURSE DESCRIPTION

Note: This is a general description of the course. Each session will have its own syllabus with information specific to that session, which may or may not agree with this description. In all cases, the specific syllabus for the session will supersede this description document.



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COURSE OVERVIEW

The course will provide a foundation to the winemaking process, from receiving grapes to packaging the final wine. The course will be run through Brock's online Learning Management System (Sakai). Each week videos and readings will be provided for students to prepare for the live session. In these live sessions the week's material will be reviewed, students will have a chance to ask questions and take the opportunity to network and discuss course materials with their fellow students. Several of the live sessions will also feature guest speakers, winemakers working in the industry, to give their further insights and to answer your questions. There will be several do-at-home activities to give students experience with tasting wine, evaluating wine for faults, and small-scale winemaking.

Topics include: winery equipment and processes, fermentation chemistry and microbiology, wine styles, and regulations.

TEXT AND MATERIALS

As part of this course, students will receive:

- Winemaking Kit – supplies to make your own wine (does not include juice)
- Sample jar and addressed envelope to CCOVI Analytical Services
- Faults Kit
- Wine Sensory Kit of commercial wines
- Textbook

PREVIOUS EXPERIENCE

No previous experience with wine or winemaking is necessary.

COURSE OBJECTIVES

By the end of this course students will be able to:

- List the overall steps of winemaking from grape/juice reception to packaging
- List the main requirements and options for each step of the winemaking process
- Understand how choices at each step of the process influence the final quality of the wine
- Understand the main differences in producing different types of wine

COURSE DESIGN

The course will be delivered in ten weeks. Each week we will review different steps of the winemaking process. We will also discuss particular scientific concepts that help us better understand the processing step for the week. It is important to remember that this is not a course that will teach you a 'recipe' for making wine. It is meant to give you the tools to understand what options winemakers face at each step in the winemaking process and how those options impact the final quality of the wine.

During this online course you have the flexibility to access course materials whenever your schedule permits. However, there will also be live weekly sessions to enhance and enrich the online experience. Materials will be released prior to the live sessions. These sessions will be recorded and posted online for students to access on their own time if they miss the live session or wish to re-watch the content.

Several times during the course a guest speaker from the grape and wine industry will be present at the live session. This is a great opportunity to hear how the professionals apply the concepts of the week in their winemaking practices. Students will have the opportunity to ask questions, network and discuss the topics of the week with the guest speaker. When the live sessions feature a guest speaker a shortened review of material will also occur, with the opportunity to discuss the topics in the following week if necessary. A recording of the live session will be available for students who cannot attend in person.

WINEMAKING PROJECT

Students will be provided with the equipment necessary to complete a wine fermentation at home during the course (excluding juice). This will be a non-graded, independent project; however you will have full, personalized support from the instructor to make sure you are confident and successfully complete the winemaking process at home. Included in the course fee is the opportunity for students to submit their wines for a chemical analysis by CCOVI's Analytical Services.

ASSESSMENT

At the end of the course there will be a final exam. The exam will consist of 20 multiple choice and 20 short answer questions. Students must get a minimum of 50% in each section to pass the exam. Students who pass the exam will receive a certificate of completion from the Cool Climate Oenology and Viticulture Institute.