



## Syllabus

### VIT 215 Enology II

#### General Information

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**Date**

June 27th, 2018

**Author**

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**Department**

Environmental Conservation and Horticulture

**Course Prefix**

VIT

**Course Number**

215

**Course Title**

Enology II

#### Course Information

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**Credit Hours**

3

**Lecture Contact Hours**

2

**Lab Contact Hours**

2

**Other Contact Hours**

0

**Catalog Description**

This course is designed as a continuation of the study of the science of winemaking with more focus on wine stabilization, storage, waste water management and energy considerations when making wine. Topics covered include winery water and energy use, chemical and biological stability of bulk wine storage, wine preparation for packaging, and blending considerations. Students will study heat and cold stability of wines, filtration, barrel management, packaging wine, wine closures and become familiar with common analytical techniques used to stabilize wines.

**Key Assessment**

This course does not contain a Key Assessment for any programs

**Prerequisites**

VIT 210

**Co-requisites**

None

**Grading Scheme**

Letter

## First Year Experience/Capstone Designation

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

## SUNY General Education

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

None

## FLCC Values

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**Institutional Learning Outcomes Addressed by the Course**

Vitality  
Inquiry  
Perseverance  
Interconnectedness

## Course Learning Outcomes

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**Course Learning Outcomes**

1. Describe methods used to combat the production of off flavors in wines originating from initial wine stabilization through packaging and storage
2. Manage a wine from initial stabilization through packaging
3. Explain effects of packaging decisions on wine

## Outline of Topics Covered

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1. Oak barrel
  - a. Coopering
  - b. Usage
    - i. sanitation

ii. longevity

2. Spoilage organisms:
  - a. identification
  - b. Volatile Acidity
  - c. management
3. Blending
  - a. Considerations
  - b. Practice
4. Wine fining
  - a. Fining agents
  - b. ethical considerations
5. Heat stability
  - a. Bentonite
  - b. Other means of heat stability
6. Cold stability
  - a. Testing for
  - b. Implications
  - c. Achieving
7. Filtration
  - a. Pad
  - b. Membrane
  - c. Cross-flow
8. Wine packaging technology
  - a. Glass
  - b. Closure
  - c. Alternative Packages
9. Bottling lines
  - a. Sterility
  - b. Filler
  - c. Degassing
  - d. Levelling
  - e. Corking/capping

- f. capsuling
  - g. Labelling
  - h. Automation
10. Bottling chemistry
- a. Free SO<sub>2</sub>
  - b. pH
  - c. Dissolved carbon dioxide
11. Sustainability in winery
- a. Clean energy
  - b. water use
  - c. recycling
  - d. energy efficiency in wine production