



Syllabus

VIT 216 Abridged Enology II

General Information

Date

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Author

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Department

Environmental Conservation and Horticulture

Course Prefix

VIT

Course Number

216

Course Title

Abridged Enology II

Course Information

Credit Hours

1

Lecture Contact Hours

0.5

Lab Contact Hours

0.75

Other Contact Hours

0

Catalog Description

This course meets with VIT 215 Enology II. The course is designed for students in the enology track of the viticulture and wine technology program planning to transfer to a four year institution. Topics covered include filtration, packaging wine, and wine closures.

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

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

Vitality
Inquiry
Perseverance
Interconnectedness

Course Learning Outcomes

Course Learning Outcomes

1. Manage a wine from initial stabilization through packaging.
2. Explain effects of packaging decisions on wine.

Outline of Topics Covered

1. Filtration
 - a. Pad
 - b. Membrane
 - c. Cross-flow
2. Wine packaging technology

- a. Glass
 - b. Closure
 - c. Alternative Packages
3. Bottling lines
- a. Sterility
 - b. Filler
 - c. Degassing
 - d. Levelling
 - e. Corking/capping
 - f. capsuling
 - g. Labelling
 - h. Automation
4. Bottling chemistry
- a. Free SO₂
 - b. pH
 - c. Dissolved carbon dioxide
5. Sustainability in winery
- a. Clean energy
 - b. water use
 - c. recycling
 - d. energy efficiency in wine production