

COURSES

VITICULTURE COURSES

WWT 1 - World Wines: New World

3 units

This course is a comprehensive exploration of "new world" wines. The winemakers of the "new world" have taken the great grapes of the "old world" and created modern wines for a new generation. Explore the history of wine regions, origins of cultivars and the varied wines of the United States, Australia, New Zealand, South Africa, South America and Mexico. Students under the age of 21 must have a declared major of either viticulture and/or enology to participate in any tasting activities as stated in the California State Assembly Bill 1989. 54 hours lecture. Transfer: CSU, UC*. * WWT 1, 2, 10, and 20 combined: maximum UC credit, 3 units.

- Credit - Degree Applicable
- Grading Option: Letter Grade

WWT 2 - World Wines: Old World

3 units

This course is a comprehensive exploration of "old world" wines. The winemakers of the "old world" have been creating distinctive wines for millennia and now have embraced modern techniques and equipment to add another facet to the wines of Europe and beyond. Explore the history of wine regions, wine cultures, and the varied wines of France, Italy, Spain, Portugal, Germany, and Eastern Europe. Students under the age of 21 must have a declared major of either viticulture and/or enology to participate in any tasting activities as stated in the California State Assembly Bill 1989. 54 hours lecture. Transfer: CSU, UC*. * WWT 1, 2, 10, and 20 combined: maximum UC credit, 3 units.

- Credit - Degree Applicable
- Grading Option: Letter Grade

WWT 10 - Introduction to Viticulture

3 units

This is an introduction to general viticulture covering the fundamental principles of the biology and culture of the grapevine. This includes taxonomy, morphology, physiology, distribution, domestication, utilization, propagation, production systems, harvesting, and storage and processing of grapes, with a brief overview of wine making. The class explores climate and soil preferences of *Vitis vinifera*, vineyard establishment, and training young vines. Cultural practice lectures will focus on canopy management disciplines, irrigation strategies, fertilization, pest and disease control, cover cropping and pruning. There will be practical experience workshops in the Campus Hill Vineyard. Successful completion of course should prepare students for upper division courses in viticulture. Students under the age of 21 must have a declared major of either viticulture and/or enology to participate in any tasting activities as stated in the California State Assembly Bill 1989. 54 hours lecture. Transfer: CSU, UC*. * WWT 1, 2, 10, and 20 combined: maximum UC credit, 3 units.

- Credit - Degree Applicable
- Grading Option: Letter Grade

WWT 12 - Landscape and Vineyard Soils, Fertilizers, and Irrigation

3 units

This course is a study of the physical, chemical and biological properties of soil. Areas of study will include: soil classification, derivation, uses, function and management including erosion, moisture retention, structure, cultivation, organic matter and microbiology. There is a focus on vineyard and landscape planting media, soil substitutes, hydroponics, and amendments to improve and promote plant growth which includes plant and vine nutrition, essential nutrients required for plant growth and healthy development. There will be instruction covering materials used for fertilizers which includes material origins, use, and application; and irrigation systems which will cover materials required for basic irrigation systems used in vineyard and landscape settings. Students that take HORT 54 may not receive credit for WWT 12. 45 hours lecture, 27 hours laboratory. Transfer: CSU.

- Credit - Degree Applicable
- Grading Option: Letter Grade

WWT 20 - Introduction to Enology

3 units

This course is an overview of the history of wine, modern viticulture and enology principles and practices, the science of fermentation, and standard winery operations. There is a primer on grape varieties and wine styles produced in major wine-producing regions of the world including California which will focus on regional stylistic expression of specific, heritage varieties. Instruction covering the physiology of wine consumption will precede practical exercises which will include the sensory evaluation of wines. Students under the age of 21 must have a declared major of either viticulture and/or enology to participate in any tasting activities as stated in the California State Assembly Bill 1989. 54 hours lecture. Transfer: CSU, UC*. * WWT 1, 2, 10, and 20 combined: maximum UC credit, 3 units.

- Credit - Degree Applicable
- Grading Option: Letter Grade

WWT 21 - Applied Enology

3 units

This is a fundamental course in the science and art of winemaking focusing on grape and wine chemistry, basic grape processing and wine production from vineyard to bottle. Lectures will build on the development of wine from the components in grapes through maturation, including ripeness parameters, pre and post fermentation management, alcoholic and malolactic fermentation. There will be a focus on wine health and integrity, the role and behavior of compounds found in musts and yeasts, and the relationship between wine and oak. There will be a strong emphasis on analytical methods and practical skills. Students under the age of 21 must have a declared major of either viticulture and/or enology to participate in any tasting activities as stated in the California State Assembly Bill 1989. 45 hours lecture, 27 hours laboratory. Transfer: CSU.

Recommended Course Preparation: WWT 20 with a minimum grade of C.

- Credit - Degree Applicable
- Grading Option: Letter Grade

WWT 23 - Fundamentals of Wine Science

3 units

This course covers the chemistry and microbiology of winemaking including the use of yeasts and enzymes, primary and secondary fermentation management, wine micro-organisms, phenolic compounds, color chemistry, aging and flavor development. There will be a focus on wine faults: the causes and corrections. Students under the age of 21 must have a declared major of either viticulture and/or enology to participate in any tasting activities as stated in the California State Assembly Bill 1989. 54 hours lecture. Transfer: CSU.

- Credit - Degree Applicable
- Grading Option: Letter Grade

WWT 25 - Sensory Analysis of Wines

3 units

This is a sensory analysis of wine course designed for individuals to learn organoleptic tasting techniques, characteristics and styles of wine varieties, wine sensory evaluation methods including statistical analysis of trials, philosophy of wine styles, and the common evaluation methods used in sensory testing. Students must be 21 years of age or older, and this class has a materials fee above regular enrollment fee. 54 hours lecture. Transfer: CSU.

- Credit - Degree Applicable
- Grading Option: Letter Grade

WWT 29 - Independent Study, Viticulture and Winery Technology

0.5 - 2 units

Courses

Supervised study in the area of Viticulture and Winery Technology. Any student interested in registering for an Independent Studies course should contact a full/part-time instructor or dean in the appropriate area. 27-108 hours laboratory. Transfer: CSU.

- Credit - Degree Applicable
- Grading Option: Letter or P/NP

WWT 31 - Fall Vineyard Operations

3 units

This class has a strong emphasis on the practical applications of viticulture. Students will be involved in the operation of the LPC Campus Hill Vineyard putting into action, viticultural practices for the fall and winter seasons including canopy management techniques, irrigation disciplines, pest and disease control, fruit contracts, maturity sampling, harvesting, pruning, erosion control via cover crop, fertilization, weed control, and vineyard development and establishment with a focus on sustainable vineyard management. Students under the age of 21 must have a declared major of either viticulture and/or enology to participate in any tasting activities as stated in the California State Assembly Bill 1989. 2 hours lecture, 3 hours laboratory. 36 hours lecture, 54 hours laboratory. Transfer: CSU.

Recommended Course Preparation: WWT 10 with a minimum grade of C.

- Credit - Degree Applicable
- Grading Option: Letter Grade

WWT 32 - Spring Vineyard Operations

3 units

This class has a strong emphasis on the practical applications of viticulture. Students will be involved in the operation of the LPC Campus Hill Vineyard putting into action viticultural practices for the spring season including pruning, canopy management techniques, new vine planting and training, vine nutrition, weed control, irrigation system construction and maintenance, trellis construction and maintenance, vineyard equipment operation and maintenance, with a continued focus on sustainable vineyard management. Students under the age of 21 must have a declared major in either viticulture and/or enology to participate in any tasting activities as stated in the California State Assembly Bill 1989. 2 hours lecture, 3 hours laboratory. 36 hours lecture, 54 hours laboratory. Transfer: CSU.

Recommended Course Preparation: WWT 10 with a minimum grade of C.

- Credit - Degree Applicable
- Grading Option: Letter or P/NP

WWT 33 - Summer Viticulture Operations

1 units

This course covers vineyard practices for the summer session. The class will manage the Las Positas College Campus Hill vineyard, with an emphasis on the practical applications of viticulture theory including vine training, canopy management, assessment of insect and disease problems specific to the appellation, irrigation applications relating to soil and leaf moisture and crop estimation. 9 hours lecture, 27 hours laboratory. Transfer: CSU.

Recommended Course Preparation: WWT 10 with a minimum grade of C.

- Credit - Degree Applicable
- Grading Option: Letter or P/NP

WWT 35 - Landscape and Vineyard Pest and Disease Management

3 units

This course covers concepts of plant pathology, entomology, and weed science which are studied in order to identify symptoms, diagnose problems, and determine methods of controlling plant diseases, insects, and weed pests. Also included is the study of the identification and biology of common vineyard, landscape and other horticultural crop pests and diseases. Materials and instruction is provided for techniques and strategies for sampling, monitoring and effective control measures, pest management strategies for insects, weeds and diseases, including bio-control, sustainable agriculture practices and integrated pest management. In addition to pesticide use, safety and compliance, there is a focus on preparation for the California State Qualified Applicators license. Students that take HORT 53

may not receive credit for VWT 35. 45 hours lecture, 27 hours laboratory. Transfer: CSU.

- Credit - Degree Applicable
- Grading Option: Letter Grade

WWT 41 - Fall Winery Operations

3 units

This class has a strong emphasis on the practical applications of winery operations. Students will be involved in the grape processing of the annual LPC Campus Hill Vineyard harvest, putting into action winery operations for the fall season including the planning, managing and implementation of harvest, grape maturity monitoring, press pad equipment operation and safety, handling must and juices, alcoholic and malolactic fermentation disciplines, sensory and laboratory analysis, handling and storage of new wines, maintenance of wines from previous vintages, winery sanitation, forklift safety and operation and general cellar practices. Students under the age of 21 must have a declared major of either viticulture and/or enology to participate in any tasting activities as stated in the California State Assembly Bill 1989. 36 hours lecture, 54 hours laboratory. Transfer: CSU.

Recommended Course Preparation: WWT 20 with a minimum grade of C.

- Credit - Degree Applicable
- Grading Option: Letter or P/NP

WWT 42 - Winery Operations II

3 units

This class has a strong emphasis on the practical applications of winery operations. Students will be involved in the on-going maintenance of wines produced from the annual LPC Campus Hill Vineyard harvest, putting into action winery operations for the spring season including winery equipment operation and safety, the handling and storage of new wines, barrel and tank monitoring, sensory and laboratory analysis, the planning, managing and implementation of bottling including blending trials, fining and filtering, label design and compliance, winery sanitation and record keeping. 2 hours lecture, 3 hours laboratory. Students under the age of 21 must have a declared major in either viticulture and/or enology to participate in any tasting activities as stated in California State Assembly Bill 1989. 36 hours lecture, 54 hours laboratory. Transfer: CSU.

Recommended Course Preparation: WWT 20 with a minimum grade of C.

- Credit - Degree Applicable
- Grading Option: Letter or P/NP

WWT 45 - Food and Wine Pairing

2 units

This course is an introduction to the art and science of food and wine pairing. Through lectures and formal tastings, students are instructed in the use of a sensory analysis model to identify components in food and wine that complement or contrast when initiating pairings. Students will participate in comprehensive palate exercises in which regional food preparations are paired with a broad spectrum of wines. Students under the age of 21 must have a declared major of either viticulture and/or enology to participate in any tasting activities as stated in the California State Assembly Bill 1989. 36 hours lecture. Transfer: CSU.

- Credit - Degree Applicable
- Grading Option: Letter or P/NP

WWT 47 - Wine Regions/Wines of Calif

3 units

Introduction to wines produced in California by region, including history, viticultural practices and winemaking styles. There is a strong emphasis on the sensory evaluation of representative California wines. There is a materials fee associated with this class. Students under the age of 21 must have a declared major of viticulture and/or enology to participate in any tasting activities as stated in the California State Assembly Bill 1989. 54 hours lecture. Transfer: CSU.

- Credit - Degree Applicable
- Grading Option: Letter or P/NP

VWT 55 - Wine Service and Sales

2 units

This course will provide students with the information, skills, and abilities to provide high-quality wine service in restaurants, tasting rooms, wine bars, and/or catering events. Instruction will include both the technical and social skills necessary to maximize the guest experience and to be a successful wine sales/service professional. Students under the age of 21 must have a declared major of either viticulture and/or enology to participate in any tasting activities as stated in the California State Assembly Bill 1989. 36 hours lecture. Transfer: CSU.

- Credit - Degree Applicable
- Grading Option: Letter or P/NP