



**Spring 2008 Semester:** January 22 –May 14  
**Time:** Thursday Evenings, 6:30 – 9:30 PM  
**Location:** HCC Wamego Campus, 500 Miller Drive, Wamego, KS  
**Instructor:** Dr. Sorkel Kadir

#### I. Course Title and Number:

- A. Introduction to Viticulture and Enology; AB115
- B. Credit Hours and Type: 3 hours lecture
- C. Prerequisites: None

#### II. Department: Business and Occupational Education

**III. Description:** The course is designed to provide students with an overarching comprehension of growing grapes and other fruits, the manufacture of wine and related products, and the potential for career opportunities in grape and wine production, tourism and agri-tourism. The course will offer an overview of the development of the modern grape and wine industries. The students will be introduced to “wine farming” as a science with particular attention to the various steps and quality processes required for the pursuit of quality wine production. Coursework is expected to integrate lecture, discussion and guest presenters including industry managers and entrepreneurs as well as government support officials from state, local or federal commerce, agricultural and revenue agencies.

#### IV. Course Competencies:

Upon completion of the course, the student should be able to:

- 1) Describe viticultural principles and practices;
- 2) Identify the basics of growing grapes including how the roles of science, patience and hygiene affects fruit-to-wine production;
- 3) Explain the history of the development of the modern grape and wine industries;
- 4) Identify different varieties of grapes and explain the importance of cultivars, terroir and appellations (American Viticulture Areas);
- 5) Describe major cultivars (French, American, hybrids) and the important role that native Kansas grapes have in the history of world viticulture (advantages, disadvantages, growth habits, requirements, production);
- 6) Describe the importance of and interaction between vineyard ‘inputs’: soil, site, sun, wind, water, temperature, mechanization, ‘sustainability’;
- 7) List stages of the vine growth cycle and related issues (planting, care before bud break, pruning (methods and purposes), balances (trade-offs), irrigation, canopy management, cluster thinning, the “Tortured” Vine);
- 8) Identify pests, diseases and problems;
- 9) Describe different practices of harvest and delivery;
- 10) List the major issues affecting wine quality, grape production;
- 11) Describe agriculture as a ‘Life-Style’
- 12) Explain the preservative role of fermentation, yeasts and the vineyard;
- 13) Explain the process of winemaking, practices in wineries and the role of patience;
- 14) Identify grapes, must, juice and their usefulness and applications;
- 15) Produce an outline of winery operations and timing (processing and handling decisions)
- 16) Identify and explain vineyard and winery equipment;
- 17) Explain temperance and prohibition movements and alcohol responsibility;
- 18) Describe anticipated industry developments and emerging job and career fields in grape and wine production, tourism and agri-tourism;
- 19) Explain wine industry “Rules of Thumb” (measures and relationships from growing to production to sales);
- 20) Explain “The Relationship between Taste and Success: *Fact (Truth) vs. Fiction (Hype) in the Wine Wars*”.

Upon completion of the course, the student should be able to:

- 21) Participate in most phases of vineyard operations;
- 22) Describe the breadth, growth, nature and nuance of the wine and grape industry with a specific focus on vineyards and vines;

Through the course, students should:

- 23) Improve their spreadsheet, database, communications and internet-based research skills;
- 24) Improve their communication, writing, discussion, retention, job seeking, resume and interview skills;

**AB115: Introduction to Viticulture and Enology**  
**HCC Wamego, KS Campus**  
**Info: 785-456-6006, [www.highlandcc.edu](http://www.highlandcc.edu)**



25) Improve their career development and educational planning skills;

**V. Methods of Instruction:** Early class sessions will be based upon readings, lecture and discussion. In later class sessions, guest lecturers with practical experience in the industry (with a specific focus on current industry conditions and outlook in Kansas) will be integrated into the course. It is anticipated that access to new and working vineyards and winery operations in the College’s service area will be integrated into the class. Time will be set aside for in-class discussions with the instructor acting primarily as a discussion and focus leader. Reaction papers will encourage the growth of the student’s communication skills and subject comprehension. The final exam will provide students a reason to review their notes and experiential learning.

**VI. Instructional Materials:** *From Vines to Wines*, J. Cox (4<sup>th</sup> Ed.) augmented by collected readings to be distributed via internet postings.

**VII. Assessment Procedure:** A careful and generous evaluation of students’ discussion skills should count as ten percent of their grade. A general evaluation of their reaction papers should count as another twenty-five percent. Two in-term quizzes should each count as twenty percent of their overall grades. Their score on the final exam, which will test their ability to identify industry concepts and terms, should count for the remaining twenty-five percent. Effort will be made to make extracurricular internet based research identification projects available for extra-credit throughout the semester. Field experiential observations and participation will not count toward grading but will be integrated, to the extent practicable, in class sessions.

**VIII. Course Content:**

Anticipated Schedule:

Session Week	Introduction to Viticulture and Enology
1	Introduction to Grapes and Grapevines
2	Agriculture as a Life-Style
3	What is it about Grapes?
4	Getting (and Keeping) a job in the vineyards
5	The Vineyard
6	The Cultivars
7	Sustainable practices
8	Dormancy: There is no “Off Season”
9	Management and maintenance of Growth
10	Developing Taste
11	Pests, diseases and problems
12	Harvest and delivery
13	The Winery (from grapes to wine)
14	Responsibility and Alcohol
15	Review
16	Exam and Closure

**Guidelines for Requesting Accommodation Based on Documented Disability or Medical Condition** It is the intention of Highland Community College to work toward full compliance with the Americans with Disabilities Act, to make instructional programs accessible to all people, and to provide reasonable accommodations according to the law. Students should understand that it is their responsibility to self-identify their need(s) for accommodation and that they must provide current, comprehensive diagnosis of a specific disability or medical condition from a qualified professional in order to receive services. Documentation must include specific recommendations for accommodation(s). Documentation should be provided in a timely manner prior to or early in the semester so that the requested accommodation can be considered and, if warranted, arranged.

*On-Campus Students:* At enrollment all on campus students will complete a form which will allow them to self-identify any disability. Questions should be directed to the Disabilities Coordinator.

*Off-Campus Regional Students:* Self-identify disability and accommodation needs with the Coordinator and/or instructor preferably prior to the first night of class or early in the semester.