

2011-13 Cal Poly Catalog

Horticulture and Crop Science Department

WVIT–WINE AND VITICULTURE

WVIT 101 Orientation to Wine and Viticulture (1) (CR/NC)

Introduction to the wine and viticulture program. Emphasis on curriculum and career planning. Credit/No Credit grading only. 1 lecture.

WVIT 102 Global Wine and Viticulture (4)

Introduction to wine grape growing, winemaking, and wine business. Brief history and overview of major global wine regions, including growing conditions, grape varieties, winemaking styles, and wine business practices. 4 lectures.

WVIT 202 Fundamentals of Enology (4)

Introduction to the science of winemaking: development of wine components in grapes, grape maturation, harvesting, pre-fermentation wine-making methods, alcoholic fermentation, malolactic fermentation, wine maturation and post fermentation practices, wine spoilage, maintenance of wine integrity. 4 lectures. Prerequisite: CHEM 111 or CHEM 127.

WVIT 203 The Anatomy of a Wine (2)

The role and behavior of compounds in musts, wines, yeasts and oak and their contribution to the color, aromas, flavors, mouthfeel and structure of different wine styles. 2 lectures. Prerequisite: WVIT 202 and sophomore standing. Formerly WVIT 103.

WVIT 270 Selected Topics (1–4)

Directed group study of selected topics. The Schedule of Classes will list title selected. Total credit limited to 8 units. 1 to 4 lectures. Prerequisite: Open to undergraduate students and consent of instructor.

WVIT 301 Wine Microbiology (4)

Wine yeasts, bacteria, and molds: morphology and methods of identification; successful alcoholic and malolactic fermentations; management and prevention of unwanted microbial growth; micro-organisms and flavor development. 3 lectures, 1 laboratory. Open to MCRO or WVIT majors only. Prerequisite: MCRO majors must have MCRO 224; WVIT majors must have MCRO 221 and WVIT 202. Crosslisted as MCRO/WVIT 301.

WVIT 339 Internship in Wine and Viticulture (1-12) (CR/NC)

Time spent in an approved wine industry, engaged in wine production or related agribusiness and viticulture activities. Applying and developing production and managerial skills and abilities. One unit of credit may be allowed for each full week of completed and reported internship. Degree credit limited to 6 units. Prerequisite: WVIT 202, FRSC 231, junior standing, and consent of internship instructor.

WVIT 365 Wine Analysis and Amelioration (4)

Winery laboratory practices. Basic principles, techniques, and interpretation of common analyses for sugars, acidity, nitrogen, alcohol, volatile acidity, sulfur dioxide, phenols and color; wine and must amelioration, amendment effects, usage, calculations and procedures of addition. For WVIT majors only. 3 lectures, 1 laboratory. Prerequisite: WVIT 202. Formerly FSN 365.

WVIT 400 Special Problems for Advanced Undergraduates (1-4)

Individual investigation, research, studies, or surveys of selected problems. Total credit limited to 6 units, with a maximum of 4 units per quarter. Prerequisite: Consent of instructor.

WVIT 404 Winemaking I (4)

Planning, managing and implementing harvest in the pilot winery; sanitation practices; monitoring grape maturity; handling juices and musts; alcoholic and malolactic fermentation, general cellar practices; sensory and laboratory analyses. 3 lectures, 1 laboratory. Prerequisite: WVIT 202 and FSN 365. Students must be at least 21 years in age.

WVIT 405 Winemaking II (4)

Planning, managing and implementing harvest in the pilot winery; sanitation practices; monitoring and maintaining wine integrity; planning for bottling; blending trials; general cellar practices; sensory and laboratory analyses. 3 lectures, 1 laboratory. Prerequisite: WVIT 404. Students must be at least 21 years in age.

WVIT 406 Winemaking III (4)

Planning, managing and implementing the preparation of wine for bottling; blending; fining; filtration; bottling; conducting general cellar practices; sensory and laboratory analyses. 3 lectures, 1 laboratory. Prerequisite: WVIT 405. Students must be at least 21 years in age.

WVIT 433 Professional Wine Selling (4)

Professional selling in the wine industry. Selling wine through the seven avenues of wine distribution in the 3-tier system. Exploration of aspects of wine selling, from customer relation management to cultural and legal differences among states. How strategies for selling differ for various sized wineries. 4 lectures. Prerequisite: WVIT 102 and junior standing.

WVIT 442 Sensory Evaluation of Wine (4)

Evaluation of wines using the techniques in sensory evaluation. Difference and rating tests; descriptive analysis and pairing of wine and food. For WVIT majors only. 3 lectures, 1 laboratory. Prerequisite: WVIT 202, STAT 218 or STAT 221, age 21 or older. Formerly FSN/WVIT 342.

WVIT 463 Issues, Trends and Careers in the Wine Industry (2)

Current issues and trends in viticulture, enology and wine business. Career opportunities and planning for WVIT majors nearing graduation. WVIT majors only. 2 seminars. Prerequisite: Senior standing.

WVIT 470 Selected Advanced Topics (1–4)

Directed group study of selected topics for advanced students. Open to undergraduate and graduate students. The Schedule of Classes will list title selected. Total credit limited to 8 units. 1 to 4 lectures. Prerequisite: Consent of instructor.

WVIT 471 Selected Advanced Laboratory (1–4)

Directed group laboratory study of selected topics for advanced students. Open to undergraduate and graduate students. The Schedule of Classes will list title selected. Total credit limited to 8 units. 1 to 4 laboratories. Prerequisite: Consent of instructor.