

# **Syllabus**

#### VIT 101 Fall Viticultural Practices

#### General Information

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**Author** Michael Penn

**Department** Conservation

**Course Prefix VIT** 

Course Number 101

Course Title Fall Viticultural Practices

#### Course Information

**Catalog Description** This course is designed to introduce students to the world of grapevines, autumn and winter viticultural practices, and thinking about a vineyard and grape growing from a scientific point of view. Orientation into the Viticulture and Wine Technology AAS program will occur in this class. Classroom topics include grapevine taxonomy and anatomy, wine producing regions, viticultural cycles, viticultural history, and fall and winter vineyard practices. Tasting wines will be integrated into this class to better understand the Finger Lakes and the NY regional wine styles, and this class will present a focus on the New York state wine industry.

**Credit Hours 2** 

**Lecture Contact Hours 2** 

Lab Contact Hours 1

Other Contact Hours 0

**Grading Scheme** Letter

### **Prerequisites**

None

### Co-requisites

None

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## First Year Experience/Capstone Designation

This course is designated as satisfying the outcomes applicable for status as a First Year Experience

#### **SUNY General Education**

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

None

### **FLCC Values**

#### Institutional Learning Outcomes Addressed by the Course

Vitality, Inquiry, Perseverance, and Interconnectedness

### Course Learning Outcomes

#### **Course Learning Outcomes**

- 1. Identify differences between species and varieties of grapevines as they relate to structure, resistance to common pests, and/or fruit characteristics.
- 2. Conduct fall and winter vineyard activities and understand the annual grapevine cycle.
- 3. Practice vineyard data collection techniques as part of an institutional research effort.
- 4. Pose questions while researching vineyard regions and characteristics of high-quality viticultural sites.
- Reflect on their first semester experiences and develop an academic and wine industry career plan.

## **Outline of Topics Covered**

- I. Introduction to Viticulture and Wine Technology AAS Program at FLCC
  - a. Winery Facility, Safety, Brightspace
  - b. Finger Lakes WIne Tasting
  - c. Library Field Trip and Orientation to Research Guidelines
- II. Grapevine Taxonomy, Ampelography and Identification
  - a. Distribution of species
  - **b** Genotypical differences

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- c. Cultivated vs. native grapevine characteristics
- III. Vineyard Orientation and Harvest Operations
  - a. Teaching and Demonstration VIneyard (TDV) visit
  - **h**. Harvest
- IV. Scientific Method and Viticulture
  - a. Introduction to Viticultural Research
  - b. Visit to USDA Grapevine Repository
- V. Grapevine Anatomy and Physiology
  - a. Grapevine Phenological Cycle
  - **b.** Grapevine Vegetative Biology
  - c. Grapevine Flower Anatomy and Reproductive Cycle
- VI. Earth Sciences
  - a. Geology and Soil Science for Viticulture
  - b. Geography and Climate
- VII. Viticultural History
  - a. Ancient Wine from Neolithic Middle East
  - b. Expansion of Wine across Europe and the World
- VIII. Winegrape Varieties
  - a. Winegrape Varieties
  - b. Rootstock Varieties
- IX. TIPS Training
  - a. Definition of Alcohol Abuse
  - b. Alcohol Service
- X. New York Wine Course
  - a. Proper tasting techniques
  - **b.** Types of grapes and wines produced in New York
  - c. How to read a wine label
- **XI.** Agricultural Systems
  - a. Introduction to IPM, organic, Sustainable, Regenerative, and Bio-intensive
  - **b.** Systems
- XII. Winter Vineyard Considerations
  - a. Cover cropping, erosion control, hilling up
  - **b.** Cold-hardiness
- XIII. Grafting and Propagation
  - a. Introduction to Nurseries
  - **b.** Types of Grafts
- XIV. Professional Day
  - a. Disucssion of Wine Industry
  - b. Career Planning

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