VITICULTURE AND ENOLOGY (VIN)

VIN 10500  MOLECULAR PRINCIPLES IN GRAPE AND WINE  4 Credit Hours
Covers the basic chemistry involved in the wine and winemaking process. Includes basic understanding of the chemistry involved in the fermentation process, flavor, aroma and color of wine.
Prerequisite: None.
Schedule Type: Lecture
Contact Hours: 4 lecture
Grade Mode: Standard Letter-IP

VIN 11100  INTRODUCTION TO VITICULTURE AND VINEYARD ESTABLISHMENT  3 Credit Hours
Introduces students to current practices for establishing a commercial vineyard and maintaining its health and productivity once established. Topics covered include varietal selection, site preparation, equipment, site selection, first season establishment, vine growth development and training, trellis systems, vine propagation, weed control and vine disease control. Field work sessions consisting of 16 hours of hands-on experience is scheduled in area vineyards.
Prerequisite: None.
Schedule Type: Lecture and Lab
Contact Hours: 3 lecture, 2 lab
Grade Mode: Standard Letter-IP

VIN 11200  BOTANICAL VITICULTURE  4 Credit Hours
Provides students with an overview of the plant kingdom and an examination of grapevine form and function from a botanical perspective.
Prerequisite: None.
Schedule Type: Combined Lecture and Lab
Contact Hours: 3 lecture, 2 lab
Grade Mode: Standard Letter-IP

VIN 11392  WINTER VITICULTURE FIELDWORK (ELR)  2 Credit Hours
(Repeatable for credit) Provides students initiated in the field of viticulture practical experience in winter vineyard operations. Students are required to partner with an approved vineyard to participate in the required fieldwork portion of the course, which serves as experience for those seeking employment in commercial viticulture.
Prerequisite: VIN 11100.
Schedule Type: Field Experience, Lecture
Contact Hours: 1.5 lecture, 2.5 other
Grade Mode: Standard Letter-IP
Attributes: Experiential Learning Requirement

VIN 11492  SPRING VITICULTURE FIELDWORK (ELR)  2 Credit Hours
(Repeatable for credit) Designed to provide students initiated in the field of viticulture practical experience in spring vineyard operations. Students are required to partner with an approved vineyard to participate in the required fieldwork experience portion of the course, which serves as experience for those seeking employment in commercial viticulture.
Prerequisite: VIN 11100.
Schedule Type: Field Experience, Lecture
Contact Hours: 1.5 lecture, 2.5 other
Grade Mode: Standard Letter-IP
Attributes: Experiential Learning Requirement

VIN 11592  SUMMER/FALL VITICULTURE FIELDWORK (ELR)  2 Credit Hours
(Repeatable for credit) Provides viticulture students practical experience in summer and fall vineyard operations. Students are required to partner with an approved vineyard to participate in the required fieldwork portion of the course, which serves as experience for those seeking employment in commercial viticulture.
Prerequisite: VIN 11100.
Schedule Type: Field Experience, Lecture
Contact Hours: 1.5 lecture, 2.5 other
Grade Mode: Standard Letter-IP
Attributes: Experiential Learning Requirement

VIN 11800  INTRODUCTION TO BREWING  3 Credit Hours
This course is designed to introduce students to the basic principles of brewing on the home scale with an overview of brewing on the commercial scale. Students will learn about brewing, malt extracts, beer kits, brewing sugars, water, hops, yeast, boiling and cooling, fermentation, lagering beer, and priming and bottling. At the conclusion of this class, students will have the knowledge to brew small batches of beer successfully on the home scale. Prerequisite: None Pre/corequisites: None Corequisites: None
Schedule Type: Lecture
Contact Hours: 3 lecture
Grade Mode: Standard Letter-IP

VIN 20095  SPECIAL TOPICS IN VITICULTURE AND ENOLOGY  1-3 Credit Hours
(Repeatable for a maximum of 9 credit hours) Various special topics to be announced in the Schedule of Classes, offering current topics in viticulture and enology.
Prerequisite: None.
Schedule Type: Lecture
Contact Hours: 1-3 lecture
Grade Mode: Standard Letter

VIN 21100  INTEGRATED PEST MANAGEMENT  2 Credit Hours
Effective grape production depends on the grower developing a system of grape management that is appropriate for each vineyard. Decisions need to be made for how to manage all of the normal cultural practices such as planting, fertility, harvesting and pruning, as well as managing the insect, disease and weed problems that occur either regularly or sporadically. Course addresses management issues related to common, expected pest problems, as well as the occasional appearance of minor pest problems.
Prerequisite: None.
Schedule Type: Lecture
Contact Hours: 2 lecture
Grade Mode: Standard Letter

VIN 21300  REGIONAL VINEYARD MANAGEMENT  2 Credit Hours
A general study of vineyard management in the general wine growing regions in the Continental United States. Covers management of the mature vineyard from region to region and builds on the topics covered in prerequisite course.
Prerequisite: VIN 11100.
Schedule Type: Lecture
Contact Hours: 2 lecture
Grade Mode: Standard Letter-IP
VIN 29300  SOILS FOR VITICULTURE  3 Credit Hours
Explores soil properties and behavior and their influence on wines.
Focuses not only on growth and production, but on the long-term effects
of viticulture on soil quality and the wider environment.
Prerequisite: None.
Schedule Type: Lecture
Contact Hours: 3 lecture
Grade Mode: Standard Letter-IP