

VINEYARD AND WINERY TECHNOLOGY (VWT)

VWT-130 General Viticulture	3 Units		
54 hours lecture; 54 hours total			
Introduction to grape growing, including: history, varieties and rootstocks, anatomy and physiology, climate, soils, propagation, planting and vine training, cultural practices, common grapevine pests and diseases.			
Transfers to both UC/CSU			
VWT-132 Vineyard Soils, Fertilizers & Irrigation	3 Units		
54 hours lecture; 54 hours total			
Introduction to basic principles of soil science, mineral nutrition and plant/water relationships for North Coast grape production.			
Transfers to CSU only			
VWT-134 Vineyard Pruning	1 Unit		
15 hours lecture; 6 hours activity; 21 hours total			
Introduction to the theory and practice of pruning grapevines. Lecture stresses vine responses to pruning and introduces terminology.			
Laboratory consists of pruning and training field work.			
Transfers to CSU only			
VWT-136 Wines of the World	3 Units		
54 hours lecture; 54 hours total			
Limitation on enrollment: Student must be at least 18 years of age.			
Introduction to world wine regions, including history; viticulture practices; winemaking styles. Sensory evaluation of representative wines.			
Laboratory materials fee.			
Transfers to both UC/CSU			
VWT-137 Wines of California	3 Units		
54 hours lecture; 54 hours total			
Limitation on Enrollment: Student must be at least 18 years of age.			
Introduction to the wines of California, including history, viticulture practices and winemaking styles. Sensory evaluation of representative wines. Laboratory materials fee.			
Transfers to CSU only			
VWT-140 Cultural Appreciation of Wine	3 Units		
54 hours lecture; 54 hours total			
Limitation on Enrollment: Student must be at least 18 years of age.			
A survey of wine and its role in religion, art, culture and society from pre-history to the modern day. Sensory evaluation of representative wines.			
Laboratory materials fee.			
Transfers to CSU only			
VWT-145 The Greatest Wines of the World	1 Unit		
18 hours lecture; 18 hours total			
Limitation on enrollment: Student must be at least 18 years of age.			
A survey of the greatest wines in the world, including sparkling, white and red table, dessert and fortified wines. Sensory evaluation of representative wines. Laboratory materials fee.			
Transfers to CSU only			
VWT-147 The Greatest Wines of the New World	1 Unit		
18 hours lecture; 18 hours total			
Limitation on Enrollment: Student must be at least 18 years of age.			
A survey of the greatest wines of the new world, including sparkling, white and red table, dessert and fortified wines. Sensory evaluation of representative wines. Lab fee. Six week course.			
Transfers to both UC/CSU			
VWT-150 The Wines of the Napa Valley		1 Unit	
18 hours lecture; 18 hours total			
Limitation on Enrollment: Student must be at least 18 years of age.			
A survey of the wines of the Napa Valley, including sparkling, white and red table, dessert and fortified wines. Sensory evaluation of representative wines. Lab fee. Six week course.			
Transfers to both UC/CSU			
VWT-151 The Wines of France		1 Unit	
18 hours lecture; 18 hours total			
Limitation on Enrollment: Student must be at least 18 years of age.			
A survey of the wines of France, including sparkling, white and red table, dessert and fortified wines. Sensory evaluation of representative wines.			
Lab fee. Six week course.			
Transfers to both UC/CSU			
VWT-152 The Wines of Italy		1 Unit	
18 hours lecture; 18 hours total			
Limitation on Enrollment: Student must be at least 18 years of age.			
A survey of the wines of Italy, including sparkling, white and red table, dessert and fortified wines. Sensory evaluation of representative wines.			
Lab fee. Six week course.			
Transfers to both UC/CSU			
VWT-153 The Wines of Spain and Portugal		1 Unit	
18 hours lecture; 18 hours total			
Limitation on Enrollment: Student must be at least 18 years of age.			
A survey of the wines of Spain and Portugal, including sparkling, white and red table, dessert and fortified wines. Sensory evaluation of representative wines. Lab fee. Six week course.			
Transfers to both UC/CSU			
VWT-154 The Wines of Germany and Austria		1 Unit	
18 hours lecture; 18 hours total			
Limitation on Enrollment: Student must be at least 18 years of age.			
A survey of the wines of Germany and Austria, including sparkling, white and red table, dessert and fortified wines. Sensory evaluation of representative wines. Lab fee. Six week course.			
Transfers to both UC/CSU			
VWT-172 Laboratory Analysis of Musts & Wines		0.5-3 Units	
9-54 hours lecture; 9-54 hours total			
An introduction to winery laboratory practices, including basic principles, techniques and common methods of analysis for musts and wines.			
Students learn laboratory methods used to determine when to add amendments to wines and how to stabilize and clarify wines.			
Transfers to CSU only			
VWT-173 Sensory Evaluation of Wine		0.5-3 Units	
9-54 hours lecture; 9-54 hours total			
Limitation on Enrollment: Student must be at least 18 years of age.			
Introduction to wine sensory evaluation, including statistical analysis of trials; study of wine styles; sensory testing techniques; identification of wine traits. Sensory evaluation of representative wines. Laboratory materials fee.			
Transfers to CSU only			
VWT-180 Fundamentals of Enology		0.5-3 Units	
9-54 hours lecture; 9-54 hours total			
An introduction to the science of winemaking, including grape maturation, harvesting, fermentation, wine development, blending, filtration and preparation for bottling. Students learn the winemaking options available to create different wine styles.			
Transfers to CSU only			

<p>VWT-190 Viticulture & Winery Technology WOEX 1 2 Units 108 hours work experience; 108 hours total Supervised practical work experience. Intended to help the student integrate classroom study with on-the-job training in the wine industry. Student must meet with the Program Coordinator before enrolling. Transfers to CSU only</p>	<p>VWT-241 Wine Marketing 3 Units 54 hours lecture; 54 hours total Condition on Enrollment: Student must be at least 18 years of age. Introduction to wine marketing methods, to basic approaches to packaging, and the advertising and promotion of wine. Transfers to CSU only</p>
<p>VWT-191 Viticulture & Winery Technology WOEX 2 2 Units 108 hours work experience; 108 hours total Supervised practical work experience. Intended to help the student integrate classroom study with on-the-job training in the wine industry. Student must meet with the Program Coordinator before enrolling. Transfers to CSU only</p>	<p>VWT-270 Advanced Winemaking 0.5-3 Units 9-54 hours lecture; 9-54 hours total Prerequisite: Completion of VWT-172 and VWT-180 with a minimum grade of C. Condition on Enrollment: Student must be at least 18 years of age Advanced course in winemaking, including development of winemaking style, experimentation in production practices and enhancement of wine quality. Course provides essential skills for a career in commercial winemaking. Transfers to CSU only</p>
<p>VWT-229 Summer Viticulture Operations 1 Unit 12 hours lecture; 12 hours activity; 24 hours total Vineyard practices for the summer session. Class operates NVC Student Vineyard, with an emphasis on the practical applications of viticulture theory. Transfers to CSU only</p>	<p>VWT-271 Winery Management 0.5-3 Units 9-54 hours lecture; 9-54 hours total Fundamentals of winery management including the preparation of annual plans and budgets; labor management; legal compliance, and record-keeping. Transfers to CSU only</p>
<p>VWT-230 Fall Viticulture Operations 3 Units 36 hours lecture; 36 hours activity; 72 hours total Vineyard practices for the fall and winter seasons. Class operates NVC Student Vineyard, with an emphasis on the practical applications of viticulture theory. Transfers to CSU only</p>	<p>VWT-272 Fundamentals of Wine Chemistry & Microbio 3 Units 54 hours lecture; 54 hours total Chemistry and microbiology of winemaking, including use of enzymes and yeasts; fermentation management; wine micro-organisms; phenols; aging; flavor development. Transfers to CSU only</p>
<p>VWT-231 Spring Viticulture Operations 3 Units 36 hours lecture; 36 hours activity; 72 hours total Vineyard practices for the winter and spring seasons. Class operates the NVC Student Vineyard, with an emphasis on practical applications of viticulture theory. Transfers to CSU only</p>	<p>VWT-275 Winery Compliance and Recordkeeping 1 Unit 18 hours lecture; 18 hours total Introduction to federal, state and county laws and regulations for California wineries, including bonded winery establishment; winery operations recordkeeping; label compliance; government reporting. Transfers to CSU only</p>
<p>VWT-232 Vineyard Management 3 Units 54 hours lecture; 54 hours total Vineyard management practices, including annual plans and budgets; labor management and supervision; crop sale contracts, and legal compliance. Transfers to CSU only</p>	<p>VWT-280 Fall Winery Operations 3 Units 36 hours lecture; 36 hours activity; 72 hours total Prerequisite: Completion of VWT-281 with a minimum grade of C. Recommended Preparation: Completion of VWT-172 with a minimum grade of C. Condition on Enrollment: Students must be at least 18 years of age. Winery operations for the fall season, including grape maturity monitoring; grape harvesting; fermentation, handling and storage of new wines; maintenance of wines from previous vintages; general cellar practices. Class operates the Teaching Winery. Transfers to CSU only</p>
<p>VWT-233 Advanced Viticulture 3 Units 54 hours lecture; 54 hours total Prerequisite: Completion of VWT-130 with a minimum grade of C. Advanced course in viticulture, including more in depth study of rootstocks, grapevine propagation, cover cropping, grape development, and new technologies in precision viticulture. Study of viticultural impacts on grape and wine quality. Sustainable farming practices are emphasized. Transfers to CSU only</p>	<p>VWT-281 Spring Winery Operations 3 Units 36 hours lecture; 36 hours activity; 72 hours total Condition on Enrollment: Student must be at least 18 years of age. Winery operations for the winter and spring seasons, including handling and storage of new wines; maintenance of wines from previous vintages; general cellar practices. Class operates the Teaching Winery. Transfers to CSU only</p>
<p>VWT-234 Integrated Pest Control for Grapes 3 Units 54 hours lecture; 54 hours total Recommended Preparation: Completion of VWT-130 with a minimum grade of C. Introduction to the theory and practice of integrated pest control in grape growing including biology and control of common insects and disease problems of North Coast vineyards. Transfers to CSU only</p>	<p>VWT-282 Summer Winery Operations 1 Unit 12 hours lecture; 12 hours activity; 24 hours total Condition on Enrollment: Student must be at least 18 years of age. Winery operations for the summer season, including handling and storage of new wines; maintenance of wines from previous vintages; general cellar practices. Class operates the Teaching Winery. Transfers to CSU only</p>

VWT-283 Cellar Master Operations 0.5-3 Units

9-54 hours lecture; 9-54 hours total

Recommended Preparation: Completion of VWT-172 with a minimum grade of C.

Advanced course in cellar operations investigating leadership skills required for cellar supervision including winery planning, coordination, directing resources, and measuring outcomes to produce wines consistent with winery goals and winemaking protocols.

Transfers to CSU only

VWT-288 Current Topics in Winemaking 1 Unit

18 hours lecture; 18 hours total

Condition on Enrollment: Student must be at least 18 years of age.

A presentation of current issues in winemaking. Course may include guest speakers and field trips to observe commercial practices. Topics vary with each offering.

Transfers to CSU only

VWT-290 Viticulture & Winery Technology WOEX 3 3 Units

162 hours work experience; 162 hours total

Supervised practical work experience. Intended to help the student integrate classroom study with on-the-job training in the wine industry. Student must meet with the Program Coordinator before enrolling.

Transfers to CSU only

VWT-291 Viticulture & Winery Technology WOEX 4 3 Units

162 hours work experience; 162 hours total

Supervised practical work experience. Intended to help the student integrate classroom study with on-the-job training in the wine industry. Student must meet with the Program Coordinator before enrolling.

Transfers to CSU only