

VWT-230: FALL VINEYARD OPERATIONS

Effective Term

Fall 2025

CC Approval

01/21/2025

AS Approval

02/13/2025

BOT Approval

02/20/2025

COCI Approval

05/15/2025

SECTION A - Course Data Elements

CB04 Credit Status

Credit - Degree Applicable

Discipline

Minimum Qualifications	And/Or
Agricultural Production (Any Degree and Professional Experience)	

Subject Code

VWT - Viticulture and Winery Technology

Course Number

230

Department

Viticulture and Winery Technology (VWT)

Division

Career Education and Workforce Development (CEWD)

Full Course Title

Fall Vineyard Operations

Short Title

Fall Vineyard Operations

CB03 TOP Code

0104.00 - *Viticulture, Enology, and Wine Business

CB08 Basic Skills Status

NBS - Not Basic Skills

CB09 SAM Code

C - Clearly Occupational

Rationale

Practical knowledge of viticultural and vineyard operations critical to the core SLO's of the Viticulture AS degree and related certificates.

SECTION B - Course Description

Catalog Course Description

Vineyard practices for the late summer, fall, and winter seasons. This class operates at the NVC Student Vineyard, with an emphasis on the practical applications of viticulture theory.

SECTION C - Conditions on Enrollment

Open Entry/Open Exit

No

Repeatability

Not Repeatable

Grading Options

Letter Grade or Pass/No Pass

Allow Audit

Yes

Requisites

SECTION D - Course Standards

Is this course variable unit?

No

Units

3.00

Lecture Hours

36.00

Activity Hours

36.00

Outside of Class Hours

90

Total Contact Hours

72

Total Student Hours

162

Distance Education Approval

Is this course offered through Distance Education?

Yes

Online Delivery Methods

DE Modalities	Permanent or Emergency Only?
Hybrid	Permanent

SECTION E - Course Content

Student Learning Outcomes

Upon satisfactory completion of the course, students will be able to:	
1.	Explain and perform basic vineyard operations for the fall and winter seasons.
2.	Demonstrate skills required in the workplace.

Course Objectives

Upon satisfactory completion of the course, students will be able to:	
1.	Plan and complete a fruit sampling program.
2.	Design and complete laboratory evaluation of fruit samples including Brix, pH and Titratable acidity measurements.
3.	Evaluate the ripening pattern of different grape varieties.

4. Assess ripening variation due vineyard site differences.
5. Assess the risk of bird damage in vineyard and if needed create a plan to handle the issue.
6. Describe the characteristics of different grape varieties.
7. Identify the most important grape varieties in Napa through ampelography.
8. Describe methods of mechanical and hand harvest and the associated equipment and tools.
9. Explain the risk of smoke taint and smoke exposure in viticulture.
10. Evaluate the need for and the proper application of fall-applied mineral nutrients and amendments.
11. Identify and describe fall diseases.
12. Recognize common fall vineyard insects.
13. Create and institute a plan to prepare the vineyard floor for the winter season including cover crop seeding and erosion control.
14. Discuss common disease of grapevine pruning wounds.

Course Content

1. Basic methods of fruit sampling.
2. Basic laboratory methods for evaluation of fruit maturity.
3. Variety collection ripening.
4. Vineyard sampling by block.
5. Ripening variation by site.
6. Vineyard bird protection theory and practice.
7. Methods of grape harvest with hand harvest experience.
8. North Coast grape variety characteristics and ampelography study.
9. The risk of wild fire and smoke taint in fall viticulture.
10. Prepare the vineyard floor for dormancy including cover crop seeding and the application of amendments and/or fertilizers.
11. Fall disease identification.
12. Fall insect identification
13. Pruning wound diseases and protection
14. Cane and spur pruning

Methods of Instruction

Methods of Instruction

Types	Examples of learning activities
Activity	Grape maturity sampling and lab analysis of samples.
Lecture	Lecture on grape maturity sampling techniques and planning .

Instructor-Initiated Online Contact Types

Announcements/Bulletin Boards
 Chat Rooms
 Discussion Boards
 E-mail Communication
 Telephone Conversations
 Video or Teleconferencing

Student-Initiated Online Contact Types

Chat Rooms
 Discussions
 Group Work

Course design is accessible

Yes

Methods of Evaluation

Methods of Evaluation

Types	Examples of classroom assessments
Exams/Tests	A midterm examination and a final examination. Examples include: 1. Essay answer to midterm examination question "Describe the process of fruit sampling to assess maturity". 2. Essay answer to final examination question "Describe the steps required to complete the pruning of a cane-pruned grape vine."
Skills Demonstration	Assessment and identification of virus symptoms in a vineyard setting.

Assignments

Reading Assignments

Assigned readings from class handouts (example: "Environmental Factors Influencing Grapevine Diseases")

Assigned readings from textbook (example: "Lime and Its Soil-Plant Relationships")

Writing Assignments

Writing:

Essay or short paper (example: an essay answer on the midterm examination in which the student summarizes the methods used to estimate fruit maturity.)

Other Assignments

Calculation of titratable acidity given volume and strength of the sodium hydroxide base used for titration.

SECTION F - Textbooks and Instructional Materials

Material Type

Textbook

Author

Winkler, et al

Title

General Viticulture

Edition/Version

2nd

Publisher

University of California Press

Year

1974

Rationale

Classic text. Lack of current textbooks.

Course Codes (Admin Only)

ASSIST Update

No

CB00 State ID

CCC000313819

CB10 Cooperative Work Experience Status

N - Is Not Part of a Cooperative Work Experience Education Program

CB11 Course Classification Status

Y - Credit Course

CB13 Special Class Status

N - The Course is Not an Approved Special Class

CB23 Funding Agency Category

Y - Not Applicable (Funding Not Used)

CB24 Program Course Status

Program Applicable

Allow Pass/No Pass

Yes

Only Pass/No Pass

No