

# VWT-230: FALL VINEYARD OPERATIONS

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## 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.<br>Examples include:<br>1. Essay answer to midterm examination question "Describe the process of fruit sampling to assess maturity".<br>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