

WINEMAKING & VITICULTURE

SPRING 2012

Viticulture and Enology

Wine Appreciation

Winemaking Business

UC DAVIS
EXTENSION
WINEMAKING



CONTINUING AND PROFESSIONAL EDUCATION

Master the art of winemaking

With unparalleled learning from the finest instructors at your fingertips, pursuing your passion has never been easier. Discover everything you need to know to be a successful winemaker at UC Davis Extension, the source for wine science.

Partnering with UC Davis' world-renowned Department of Viticulture and Enology, our online winemaking program combines academic theory with real-world, commercial application. This unique approach gives you the knowledge, confidence and practical skills to achieve your goals, whether as a talented home winemaker, an industry professional or a wine enthusiast.

As a UC Davis Extension online student, you have one-on-one access to some of the industry's best instructors—seasoned winemakers, each with more than 20 years of professional experience. And the peer interaction is invaluable. You will exchange ideas and build an extensive network that can support you throughout your career.

UC Davis Extension's *Winemaking Certificate Program* is designed for aspiring winemakers around the world who cannot attend courses at UC Davis. Made up of five quarter-long (10-week) classes, the program's online format is interactive, convenient and provides an exceptional environment to expand your skills and learn the science behind the art of winemaking.

Course 1: Introduction to Wine and Winemaking

(See next page for course description.)

The following courses constitute the rigorous upper-division science courses at the heart of the program and require a working knowledge of basic college-level chemistry.

Course 2: Wine Production

Get a taste of all technical aspects of wine production with an emphasis on fermentation management and pre-fermentation processes, options and strategies. Explore how the many winemaking decisions affect the resulting wine's style.

Course 3: Quality Control and Analysis in Winemaking

Developed with specific winemaking stages in mind, explore the theory and the practice of winemaking analytical methods and how they help with the understanding of juice, fermentation, wine aging, problem solving, bottling and legal issues. Examine the aspects of microbial control from grape harvest to bottling of wine.

Course 4: Wine Stability and Sensory Analysis

Delve into the principal physical, chemical and microbiological concepts involved in wine aging and conservation along with methods for testing and controlling wine stability. Learn basic human anatomy and physiology of the organoleptic senses as they influence your interaction with wine in addition to basic sensory science testing protocols.

Course 5: Viticulture for Winemakers

Review how basic viticulture relates to wine production. Learn how winegrapes are grown through study of the biological, environmental and management factors that influence fruit and wine quality. You will be charged with developing a hypothetical vineyard to meet specific winemaking objectives during the course.

For more information and an application

For detailed information about the program and an online application please visit extension.ucdavis.edu/winemakingcert

Completion of one semester of college chemistry is required for admission to the program. Accepted students will pay a one-time, nonrefundable certificate fee of \$75 when enrolling in course two, *Wine Production*.

“If you are like me, with the desire to jump into the industry with both feet, this program will give you all the confidence you need to take that first step.”

—Molly Pullen-Hudson, ViewPoint Wines, Boulder, Colo.

Online



Introduction to Wine and Winemaking

3 quarter units academic credit, X402.26.

Whether you're interested in a career in the wine industry or are just a devoted enophile, you can take this unique UC Davis Extension course at home, at your convenience. Learn about topics such as wine and winegrowing areas around the world, fundamentals of the winemaking process, wine and health issues, how to interpret a wine label, basic wine tasting and the history of wine. Lectures are provided by faculty in the UC Davis Department of Viticulture and Enology.

This is the first course in the *Winemaking Certificate Program*. It can be taken as an individual course or as part of the certificate program. If you are interested in the certificate program, you must complete an application in addition to enrolling for this course. The application may be found on our website.

extension.ucdavis.edu/winemakingcert

This course must be successfully completed with a grade of "C" or better in order to continue to course two, *Wine Production*, in the certificate program.

How you will benefit

- Learn in an interactive, web-based educational environment
- Access top-quality, college-level course material from anywhere in the world
- Gain exposure to an internationally recognized program and instructors

Who should enroll

Individuals working in the wine industry and affiliated networks, entry-level winery employees, wine marketing and hospitality workers, distributors, restaurateurs, wine enthusiasts and anyone wanting to explore a career in viticulture and enology.

Refund policy

Refunds for this course must be requested within two weeks of the start date. The refund processing fee is \$65.

HILDEGARDE HEYMANN, Ph.D., is a professor in the Department of Viticulture and Enology, UC Davis.

- Enroll now through March 29 and complete by June 15. Passwords issued starting April 2.
- Technical requirements: This course requires that you have a current email account and a stable connection to the Internet. You also need to have the ability to view PDF documents and Flash-based presentations, and speakers or headphones to hear audio presentation.
- \$685. Enroll in section 114VID251.



Viticulture & Enology



Managing the Small Vineyard II

Noncredit.

The *Small Vineyard Series* is a quarterly series of one-day classes designed for home and small commercial winegrowers. Classes cover both basic principles of viticulture and practical aspects of small vineyard management and may be taken in any order. Presentations are designed for growers with little or no previous experience in grape growing. This is the second of two classes focusing on vineyard management practices. It covers many of the vineyard management activities occurring in the spring and summer months, including canopy management principles and practices, grapevine nutrition and fertilization, and vineyard irrigation. Discussions on fruit ripening, sampling procedures and harvest criteria are also included.

DONNA HIRSCHFELT, M.S., is a retired viticulture adviser. For 20 years she was a viticulture adviser for UC Cooperative Extension working in the Central Valley and the Sierra foothills.

RHONDA J. SMITH is the UC Cooperative Extension viticulture farm adviser for Sonoma County. Her research and UC Cooperative Extension program includes evaluations of rootstocks and clones on yield components and fruit composition, pest management and vineyard irrigation.

- 1 meeting.
- May 12: Sat., 9 a.m.–4 p.m.
- UC Davis: Room 180, Medical Science Building, E. Health Science Dr.
- \$175. Includes lunch and course material. Enroll in section 114VIT204.



Successful Home Winemaking

Noncredit.

Receive an overview of all phases of home wine production in this course designed for beginning home winemakers with little or no experience. Focus on a review of fermentation theory, yeasts and starter cultures, white and red wine production, common problems, sanitation and cleaning agents, and equipment suitable for small-scale wine production. This is an excellent overview for anyone considering making wine for the first time this season.

THOMAS COLLINS is the senior manager of fermentation research at Foster's Wine Estates where he oversees the development and implementation of a broad range of winemaking research projects. He has been with Foster's for four years conducting pilot scale wine fermentations and has extensive home winemaking experience. Prior to joining Foster's, he was the East Coast manager of grower relations and vineyard operations for Canandaigua Wine Company.

- 1 meeting.
- April 21: Sat., 8:30 a.m.–3:30 p.m.
- Davis: Da Vinci Building, 1632 Da Vinci Ct.
- \$140. Includes course material. Please bring a sack lunch. Enroll in section 114VIT203.

CONTACT US



facebook.com/ucdewine



Stay Connected
extension.ucdavis.edu/email



Introduction to Wine Analysis

Noncredit.

Examine the basics of wine analysis for commercial and advanced home wine production. Designed for serious wine-makers, winery lab employees and small commercial winemakers, this one-day class combines short lecture and hands-on experience. Gain practice with, and examine the limitations of, each analysis. Work in small groups, with university wines, to gain familiarity with these common lab analyses: free and total SO₂ by Ripper and Aeration-Oxidation, volatile acidity distillation, titratable acidity, pH, malolactic paper chromatography, residual sugar by pill test and percentage of alcohol by ebulliometer. Some aspects of wine chemistry will be reviewed as it pertains to each analysis. For optimal understanding of the results of each analysis, it is highly recommended that participants have previously attended *Introduction to Wine Chemistry*.

Due to restricted lab space, the class is limited to 24 students and early enrollment is encouraged. Please bring a calculator, notebook, old clothes or lab coat, and closed-toed, comfortable shoes (no sandals or crocs, please). Be advised that our teaching labs observe OSHA rules. There is no eating or drinking of any liquids (including water) allowed in the labs. It is recommended that you bring a bag lunch due to the facility location and limited food service on campus.

MICHAEL S. RAMSEY is the teaching laboratory manager for the Department of Viticulture and Enology, UC Davis, where he is responsible for assisting students in planning and coordinating department laboratory classes. He is a winemaker for a small vineyard operation in Winters, Calif., as well as a judge at regional brewing competitions. With a degree in fermentation science from UC Davis, Ramsey spent 15 years brewing professionally and has received numerous commercial and home brew awards.

- 1 meeting.
- May 12: Sat., 9 a.m.–6 p.m.
- UC Davis: 1127 North, Robert Mondavi Institute for Wine & Food, Old Davis Rd.
- \$255. Includes lab supplies. Enroll in section 114VIT202.



Wine Filtration Short Course

Noncredit.

Build a strong foundation for solving filtration problems and choosing filtration systems for particular applications by combining theory of filtration with lab exercises and manufacturer demonstrations. This intensive two-day program emphasizes group participation in lab-scale filtrations to apply concepts learned in lectures. Lecture topics include an overview of filtration systems, determining filtration efficiency, diatomaceous earth (DE) filtration, crossflow filtration and finding agents for clarification prior to filtration. Labs include sessions on prefiltration treatments and effects on filterability, microbiological detection, flow rates through various size membranes, determining pump characteristics and pressure/flow relationships and plotting silting efficiency data. Demonstrations include DE systems, membrane filtration systems, sterile pad filtrations and a crossflow system. Designed for members of the wine industry, this program fills quickly. Early enrollment is encouraged.

Note: Participants must be 21 years of age or older to enroll and attend.

ROGER B. BOULTON is the Stephen Sinclair Scott professor of Enology and Chemical Engineering at UC Davis, and has more than 30 years of teaching, researching and consulting experience related to wine and winemaking.

CHARLES BRENNEMAN is the winemaker for the UC Davis Department of Viticulture and Enology. He earned a fermentation science degree from UC Davis. He has worked in the cellars or production labs of Amador Foothill, Terre Rouge and Woodbridge wineries for several years. Brenneman recently returned to UC Davis as the manager of the teaching winery and department wine cellar.

- 2 meetings.
- March 17–18: Sat., 8:30 a.m.–5:30 p.m. and Sun., 8:30 a.m.–3 p.m.
- UC Davis: Robert Mondavi Institute for Wine & Food Winery, Old Davis Rd.
- \$475. Includes two lunches, social and course material. Enroll in section 114VIT201.

Wine Appreciation



Introduction to Sensory Evaluation of Wine

Noncredit.

Novice enophiles, enhance your critical tasting ability and learn basic aspects of sensory evaluation often overlooked in most wine tastings. Study the different components of wine appearance, aroma and flavor. Participate in tastings of doctored wines in blind and known tastings. Explore the origins of desirable and undesirable flavors of wine and the stylistic contributions of winemaking techniques. Lectures by faculty members of the world-renowned UC Davis Department of Viticulture and Enology will be interspersed throughout the program. Emphasis is placed on correct use of wine descriptive terminology. This course is extremely popular and enrollment is limited. Early enrollment is encouraged.

Note: You must be 21 years of age or older to enroll and attend.

JOHN BUECHSENSTEIN has been a winemaker and wine educator for more than 30 years. He has extensive experience making wine in the Napa Valley and other wine growing regions of the California coast. Buechsenstein's passion for wine has taken him to the wine regions of Bordeaux, Champagne, Paris and Rhone Valley in France.

- 2 meetings.
- May 5–6: Sat.–Sun., 9 a.m.–4 p.m.
- Davis: Da Vinci Building, 1632 Da Vinci Ct.
- \$550. Includes two lunches and all wine. Enroll in section 114VIT200.



WATCH OUR NEW JOHN B. WINE VIDEOS!



Our very own John Buechsenstein shares his knowledge on a variety of wine evaluation topics in a new series of short video “vignettes.” Subscribe to our YouTube channel where new videos will be posted regularly. Cheers!

youtube.com/ucdavisextension

Winemaking Business



Everyday Compliance for Winery and Brand Owners

Noncredit.

Develop your knowledge of winery compliance with this basic overview. Course topics include: city and county authority compliance; how to obtain a license to buy grapes; how to file and change fictitious business statements, and what they do; record keeping for cellar, shipping and bottling records, as well as grapes; how to fill out forms for state and federal excise tax returns, and wine operations reports; and making sales out-of-state. The agenda includes guest speakers from the State of California Alcoholic Beverage Control and the State of California Department of Agriculture.

ANDREA L. ANDERSON has worked as a consultant in alcoholic beverage compliance for four decades.

- 1 meeting.
- April 27: Fri., 9 a.m.–4 p.m.
- Davis: Da Vinci Building, 1632 Da Vinci Ct.
- \$200. Includes course materials and lunch. Enroll in section 114VIT206.

SAVE THE DATE

OIV Wine Marketing Short Course

July 16–27, 2012

Learn the fundamentals of producing and marketing grapes and wine in the U.S. From brand establishment to distribution and sales, gain practical, hands-on knowledge for negotiating the U.S. wine market. As part of the MBA curriculum of the Organisation Internationale de La Vigne et du Vin (OIV), UC Davis Extension and the UC Davis Department of Viticulture and Enology have been coordinating this program for more than 20 years. Learn from the American wine industry's top speakers as they share their knowledge and insights. Enroll in the entire two-week program or attend by the week or by the day.

Get on the notify me list for this upcoming course, and we'll send you an email when the course is open for enrollment.

EXTENSION.UCDAVIS.EDU/WINE

FOR MORE INFORMATION OR TO ENROLL

Call UC Davis Extension at (800) 752-0881, (530) 757-8777 from Davis or Woodland, email extension@ucdavis.edu or visit our website. extension.ucdavis.edu/wine

NOT PRODUCED AT STATE EXPENSE

UC Davis Extension is a self-supporting, nonprofit organization funded by course fees, grants and contracts.

The University of California does not discriminate in any of its policies, procedures or practices. The university is an affirmative action/equal opportunity employer.

TAX DEDUCTIBILITY OF EDUCATIONAL EXPENSES

Educational expenses—including registration fees, travel, meals and lodging—may be deductible if they maintain or improve professional skills or meet the express requirement of an individual's employer.

Contact a certified public accountant for more information, or visit www.irs.gov/taxtopics.

IF YOUR PLANS CHANGE

Requests to withdraw from a course must be received before the last meeting of the course. Following the proper withdrawal procedure will ensure an appropriate grade assignment. Refund requests for short courses (five or fewer meetings) will be approved, less a \$30 processing fee, if the request is received *seven calendar days* before the course begins. For quarter-long courses (more than five meetings), refunds will be approved, less a \$30 processing fee, if the request is received before the *second meeting of the course*.

Requests for withdrawals or refunds may be made by phone, fax or in writing. Please include the student's name, course title and course section number. For information about other alternatives (e.g., transferring to another course or sending a substitute), call UC Davis Extension at (800) 752-0881. UC Davis Extension reserves the right to cancel or reschedule courses and to change instructors. If a course is canceled or rescheduled, you may request an official transfer to another course or a refund. Every reasonable effort will be made to notify enrollees of changes or cancellations.

EXTENSION.UCDAVIS.EDU/WINE

LEARN THE SCIENCE BEHIND THE ART OF WINEMAKING

SPRING 2012

Viticulture and Enology

Wine Appreciation

Winemaking Business

UC Davis Extension
University of California
1333 Research Park Drive
Davis, California 95618-4852

114125-YY

Nonprofit Org.
U.S. Postage
PAID
UC Davis