



Syllabus

VIT 101 Fall Viticultural Practices

General Information

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Department Conservation

Course Prefix VIT

Course Number 101

Course Title Fall Viticultural Practices

Course Information

Catalog Description This course is designed to introduce students to the world of grapevines, autumn and winter viticultural practices, and thinking about a vineyard and grape growing from a scientific point of view. Orientation into the Viticulture and Wine Technology AAS program will occur in this class. Classroom topics include grapevine taxonomy and anatomy, wine producing regions, viticultural cycles, viticultural history, and fall and winter vineyard practices. Tasting wines will be integrated into this class to better understand the Finger Lakes and the NY regional wine styles, and this class will present a focus on the New York state wine industry.

Credit Hours 2

Lecture Contact Hours 2

Lab Contact Hours 1

Other Contact Hours 0

Grading Scheme Letter

Prerequisites

None

Co-requisites

None

First Year Experience/Capstone Designation

This course is designated as satisfying the outcomes applicable for status as a First Year Experience

SUNY General Education

This course is designated as satisfying a requirement in the following SUNY Gen Ed categories

None

FLCC Values

Institutional Learning Outcomes Addressed by the Course

Vitality, Inquiry, Perseverance, and Interconnectedness

Course Learning Outcomes

Course Learning Outcomes

1. Identify differences between species and varieties of grapevines as they relate to structure, resistance to common pests, and/or fruit characteristics.
2. Conduct fall and winter vineyard activities and understand the annual grapevine cycle.
3. Practice vineyard data collection techniques as part of an institutional research effort.
4. Pose questions while researching vineyard regions and characteristics of high-quality viticultural sites.
5. Reflect on their first semester experiences and develop an academic and wine industry career plan.

Outline of Topics Covered

- I. Introduction to Viticulture and Wine Technology AAS Program at FLCC
 - a. Winery Facility, Safety, Brightspace
 - b. Finger Lakes Wine Tasting
 - c. Library Field Trip and Orientation to Research Guidelines
- II. Grapevine Taxonomy, Ampelography and Identification
 - a. Distribution of species
 - b. Genotypical differences

