

UC Davis Extension Announces Winter Courses in Grape Growing, Winemaking, Wine Appreciation

DAVIS, Calif.-UC Davis Extension offers a variety of courses for novice and experienced grape growers, winemakers and wine lovers. The following courses will take place January-March 2010 in Davis, unless otherwise indicated.

Online Introduction to Winemaking

Whether you're interested in a career in the wine industry or are just a devoted enophile, you can take this unique course at home, at your convenience. Using 28 hours of recorded DVD lectures, become acquainted with the history of wine, the international wine industry and the fundamental processes involved in winemaking.

- . Jan. 4-March 20. No enrollments will be accepted after December 13.
- . \$650 (\$685 if postmarked after 12/04/2009). Enroll in section 093VID251.

Introduction to Wine Chemistry

Designed for individuals with a winemaking background but no formal training in chemistry, this weekend program provides insights into the interplay of chemical reactions that occur in wine and in winemaking. Learn about the importance of pH chemistry in winemaking, titratable acidity and adjustments, buffer capacity and equilibriums in wine, fermentation end products (including ethanol and volatile acidity) and other critical topics associated with wine chemistry.

- . Jan. 16-17: Sat.-Sun., 8:30 a.m.-4:30 p.m.
- . \$280. Includes course materials and two box lunches. Enroll in section 093VIT210.

Introduction to Wine Analysis for Professional Winemakers and Winery Lab Workers Designed for professional winemakers and winery lab employees, this one-day class combines short lecture and hands-on experience. Gain practice with, and examine the limitations of, each analysis. Build 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.

- . Feb. 6: Sat., 8 a.m.-6 p.m.
- . \$255. Includes lab supplies. Enroll in section 093VIT206.

Introduction to Wine Analysis: Small Scale Learn the fundamentals for small-scale wine analysis in the home, garage or limited cellar in this course designed strictly for small commercial and home winemakers. Gain an understanding of: soluble solids analysis, potential alcohol, hand-held and bench-top pH meters, residual sugar analysis, and paper chromatography for malolactic fermentation monitoring.

Compare official lab methods and popular home kits for analysis of titratable acidity and SO₂.

- . Feb. 13: Sat., 8 a.m.-6 p.m.
- . \$255. Includes lab supplies. Enroll in section 093VIT207.

Tasting Room Design and Management

Make your tasting room more profitable and memorable. Learn how to create a profitable wine club and design your room with lighting and displays.

Explore tasting strategies, special event tips, and how to improve your tours and trade relations. Instructor Jean DeLuca has expertise in website design, e-commerce, email and social media development and optimization.

- . Feb. 17: Wed., 9 a.m.-4:30 p.m.
- . \$195. Includes course materials and lunch. Enroll in section 093VIT205.

Current Wine and Winegrape Research

Competitive grants have funded some of the most exciting new and broad-reaching research on issues relating to winegrapes and enology. This is an opportunity to hear and discuss the latest research directly from these highly regarded researchers. Topics include: work on grapevine breeding and evaluation, cultural practices, disease and insect pest control, and enology.

. Feb. 18: Thurs., 9 a.m.-4 p.m.

. \$49. Includes lunch, wine reception and course materials. Supplemental funding from the Viticulture Consortium West, allows us to offer this conference at a reduced fee. Enroll in section 093VIT203.

Introduction to Sensory Evaluation of Wine 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.

. Feb. 20-21: Sat.-Sun., 9 a.m.-4 p.m.

. \$550. Includes two lunches and wine. Enroll in section 093VIT204.

Varietal Winegrape Production Short Course This year's winegrape production short course, taught by farm advisers and campus-based faculty members of the University of California, presents reviews and updates for new and experienced vineyard managers, owners and others seeking an overview of winegrape production practices.

. Feb. 23-25: Tues., 8:30 a.m.-6 p.m., Wed., 8:30 a.m.-5 p.m. & Thurs., 8:30 a.m.-4 p.m.

. \$675. Includes course materials, three lunches and a social (Tues. at 5 p.m.). Enroll in section 093VIT200.

Managing the Small Vineyard I

The Small Vineyard Series is a quarterly series of one-day classes designed for home and small commercial winegrowers. This is the first of two classes focusing on vineyard management practices. It covers many of the vineyard activities occurring during the winter and spring months, including planting new vineyards, training young vines, and principles and practices of pruning.

. Feb. 27: Sat., 9 a.m.-4 p.m.

. \$175. Includes course materials and a box lunch. Enroll in section 093VIT212.

Recent Advances in Viticulture and Enology (RAVE) Learn how to increase the sustainability of winery and vineyard operations.

The concept of sustainability has been broadened to include many practices, some of which are not sustainable. RAVE 2010 will focus on sustainability as defined by a minimal environmental impact or footprint. Discussions will include practices that sustain viticulture environments (air, water and soil) for future generations and are capable of producing high quality winegrapes, table grapes and raisin grapes, and wines.

. March 18: Thurs., 8:30 a.m.-4:45 p.m.

. \$220. Enroll in section 093VIT202.

New!

Introduction to Wine Microbiology

Explore all issues related to microbiology in a winery setting in this lecture intended for members of the wine industry and advanced home winemakers. Topics include: basic cell biology, yeast strain selection, ecology of native flora, malolactic bacteria and the impact of nutrition on fermentation outcomes.

. March 20: Sat., 9 a.m.-4 p.m.

. \$185. Enroll in section 093VIT208.

New!

Introduction to Winery Sanitation

Learn about the exciting world of wine spoilage microorganisms and proper winery sanitation in this course intended for members of the wine industry and advanced home winemakers. Topics include restricting the introduction of spoilage organisms entering the winery as well as the control of internal reservoirs harboring chronic infections.

. March 21: Sun., 9 a.m.-4 p.m.

. \$185. Enroll in section 093VIT211.

Wine Microbiology Workshop

Explore the microscopic world at work when grapes become wine. During this intensive two-day class, members of the wine industry will receive microscope training and practical exercises for identifying wine microorganisms. Topics include yeast and malolactic bacteria strains, starter cultures, fermentations and winery sanitation.

. March 22-23: Mon.-Tues., 9 a.m.-4 p.m.

. \$475. Enroll in section 093VIT209.

To request more information or to enroll, call (800) 752-0881 or visit our website.

<http://extension.ucdavis.edu/winemaking>

UC Davis Extension, the continuing and professional education arm of UC Davis, has been an internationally-recognized leader in educational outreach for individuals, organizations and communities for nearly 50 years. With more than 60,000 annual enrollments in classroom and online university-level courses, UC Davis Extension serves lifelong learners in the growing Sacramento region, all 50 states and more than 70 countries.

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