

Department:

Viticulture and Enology

Course Description:

This course is designed to provide practical experience in spring viticultural operations for students already initiated in the field of viticulture. Students are required to partner with an approved vineyard to participate in the required field experience portion of the course, which will serve as work experience for those seeking employment in commercial viticulture. A minimum of 30 hours of field practicum are required along with a daily journal of practicum experiences.

Course Competencies:

Upon completion of the course, the student should be able to:

1. Identify major insect pests in a given location.
2. Identify major weed pests in a given location.
3. Adjust existing management strategies for identified pests and diseases.
4. Adjust a given spray schedule to accomplish the goals of a stated pest management program.
5. Discuss the water management strategy at the vineyard site.
6. Explain the purpose of desuckering and shoot thinning.
7. Identify and demonstrate proper suckering and shoot thinning techniques according to a specified trellis system.
8. Collect a petiole sample according to vine type.
9. Implement a nutritional plan based on analysis.
10. Identify and describe major fungal diseases in a given location.
11. Demonstrate proper cluster thinning.
12. Demonstrate proper shoot positioning.
13. Demonstrate proper leaf removal.
14. List and describe the characteristics of canopy ideotype.

Course Content:

- A. Wine Grape Canopies and Their Importance
- B. Quality Assurance in Vineyards
- C. Improving Canopy Microclimate
- D. Canopy Management
- E. Improved Trellis Systems
- F. The Economics of Canopy Management
- G. Common Questions About Canopy Management
- H. Constructing Trellis Systems

Learning Assessments:

Course competencies will be assessed by portfolios and presentations, written examinations, laboratory and field observations, class projects and activities, active participation in course dialog and scholarly activities including discovery, application, and integration.

Instructional Materials:

Sunlight into Wine: A Handbook for Winegrape Canopy Management, Smart, Robinson, Winetitles, 2003 ISBN 9781875130108.

Guidelines for Requesting Accommodations Based on Documented Disability or Medical Condition

It is the intention of Highland Community College to work toward full compliance with the Americans with Disabilities Act, to make instructional programs accessible to all people, and to provide reasonable accommodations according to the law.

Students should understand that it is their responsibility to self-identify their need(s) for accommodation and that they must provide current, comprehensive diagnosis of a specific disability or medical condition from a qualified professional in order to receive services. Documentation must include specific recommendations for accommodation(s). Documentation should be provided in a timely manner prior to or early in the semester so that the requested accommodation can be considered and, if warranted, arranged.

In order to begin the process all students **must** complete the "Disabilities Self-Identification Form" at this link: <https://highlandcc.edu/pages/disability-services>.

This form can also be accessed at the Highland Community College homepage under Students Services/Student Resources/Disability Service or by contacting the Disabilities Coordinator.