

Allan Hancock College

Spring classes begin January 22, 2008

Viticulture and Enology Classes

For more information contact viticulture/enology program coordinator Alfredo Koch at (805) 922-6966 ext. 3760 or akoch@hancockcollege.edu

The Viticulture (grape cultivation) and Enology (wine production) program at Allan Hancock College offers a wide variety of classes. Whether you are working on a degree, upgrading your job skills, home winemaking, or interested in learning more about this growing, important industry in the community, you will find courses that meet your needs.

Introduction to Winemaking/Enology -- AGBUS 101, 3 units

Ticket # 4030 Thursday, 6:30 - 9:20 p.m.

The principles of enology (winemaking) will be examined, including history, grape growing, chemistry, wine microorganisms, fermentation, winemaking operations, cooperage, physiology and sociology of wine, as well as health and legal issues.

Basic Winemaking 2 -- AGBUS 311, 2 units

Ticket # 4041 Saturday, 9 - 11:50 a.m. Meets 10 weeks, 1/26 - 4/12

Second semester sequence where students chemically analyze, fine and bottle the wines fermented in the previous semester.

Introduction to Viticulture -- AGBUS 102, 3 units

Ticket # 4031 Monday, 4 - 6:50 p.m.

Learn the history and evolution of grapes, their geographical distribution, varieties, planting, structure and physiology. Yearly growth cycles and the impact of climate, soil, pests and diseases will also be explored, along with grape quality improvement methods for better wine quality.

Advanced Sensory Evaluation of Wine -- AGBUS 104, 3 units

Ticket # 4131 Monday, 6:30 - 9:20 p.m.

An investigation of Bordeaux, Burgundian and Rhone varietals from regions where they occur world wide - France, USA, Chile, Italy, Australia, New Zealand and Germany. Focuses on geography/soils, enological considerations, viticultural practices, wine production techniques and styles produced.

Organic and Biodynamic Viticulture & Winemaking -- AGBUS 179, 3 units

Ticket # 5314 Tuesday, 3 - 6:50 p.m.

First biodynamic and organic course for viticulture and winemaking. Pursue wine grape production via ecological methods emphasizing appropriate planting, soil fertility, ecological pest management, and more.

Wine Analysis -- AGBUS 179, 1.5 units

Ticket # 6504 Wednesday, 6 - 8:50 p.m.

Students will receive a general background in wine analysis, with theory and practice lectures. Most common and important wine analysis in current winemaking industry settings will be practiced in teams providing hands on experience.



classes continued...

Viticulture Operations 2 -- AGBUS 121, 3 units

Ticket # 4033 Friday, 8 a.m. - 12:50 p.m.

Vineyard practices for winter and spring seasons, including pruning, propagation, frost control, cultivation, planting, training, irrigation, disease and pest monitoring and control. Laboratory work will stress the practical applications of viticulture theory. Operations in commercial vineyards will be studied through field trips.

Viticulture Operations 5 (advanced) -- AGBUS 141, 3 units

Ticket # 4034 Friday, 8 a.m. - 12:50 p.m.

Advanced vineyard practices for winter and spring seasons, including vine balance determination, pruning, cover crop management, frost control, vine training, vineyard research trials and budgeting. Management planning and the financial aspects of operations are emphasized.

Wine Tasting Room Sales -- AGBUS 320, 1.5 units

Ticket # 5419 Tuesday, 6:15 - 9 p.m. Meets 8 weeks, 1/22 - 3/17

Presents all aspects of wine tasting room service and sales. Clubs, selling techniques, laws and regulations.

Small Acre Grape Growing -- AGBUS 199, 1 unit

Ticket # 6508 Meets 2 weeks, 5/03 and 5/10

Learn how to establish/maintain a small vineyard. Topics include: site selection, variety, rootstock, vineyard layout, irrigation, trellising, planting and pest control.

Global Positioning Systems (GPS) -- AGBUS 111, 1 unit

Ticket # 6507 Saturday, 9 a.m. - 3:50 p.m.

Introduction to GPS, including theory, collection of satellite locational data and display of data.



Pairing Wine and Foods:

(Check the class schedule for dates and ticket numbers of these short term classes)

Introductory Pairing Wine and Food – AGBUS 301, .5 units

Advanced Pairing Wine and Food – AGBUS 302, .5 units

Epicurean Wine and Food – AGBUS 303, .5 units

Pairing Wines and Foods of Provence – AGBUS 305, .5 units

Pairing Wines and Foods of Tuscany – AGBUS 306, .5 units

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Viticulture and Enology

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www.hancockcollege.edu

Register online
Nov. 26, 2007-Jan. 9, 2008

In-person Registration
Jan. 14-15, 2008

For registration info, call ext. 3248.

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Start here. Go anywhere.