

2007-2009 Cal Poly Catalog

Updated Course Descriptions.

See catalog pages as printed for [original descriptions](#).

[College of Agriculture](#)

WVIT–WINE AND VITICULTURE

WVIT 101 Orientation to Wine and Viticulture (1) (CR/NC)

Introduction to the wine and viticulture program. Emphasis on curriculum and career planning. Credit/No Credit grading only. 1 lecture.

➡ WVIT 102 Global Wine and Viticulture (4)

Introduction to wine grape growing, winemaking, and wine business. Brief history and overview of major global wine regions, including growing conditions, grape varieties, winemaking styles, and wine business practices. 4 lectures. [Changed effective Winter 2009.](#)

➡ WVIT 103 The Anatomy of a Wine (2)

The role and behavior of compounds in musts, wines, yeasts and oak and their contribution to the color, aromas, flavors, mouthfeel and structure of different wine styles. 2 lectures. [New course, effective Winter 2009.](#)

➡ WVIT 202 Fundamentals of Enology (4)

Introduction to the science of winemaking: development of wine components in grapes, grape maturation, harvesting, pre-fermentation wine-making methods, alcoholic fermentation, malolactic fermentation, wine maturation and post fermentation practices, wine spoilage, maintenance of wine integrity. 4 lectures. Prerequisite: WVIT 102, CHEM 111. [Changed effective Winter 2009.](#)

➡ WVIT 301 Wine Microbiology (4)

Wine yeasts, bacteria, and molds: morphology and methods of identification; successful alcoholic and malolactic fermentations; management and prevention of unwanted microbial growth; micro-organisms and flavor development. 3 lectures, 1 laboratory. Prerequisite: WVIT 202, MCRO 221 or MCRO 224, consent of instructor. [New course, effective Winter 2009.](#)

WVIT 339 Internship in Wine and Viticulture (1-12) (CR/NC)

Time spent in an approved wine industry, engaged in wine production or related agribusiness and viticulture activities. Applying and developing production and managerial skills and abilities. One unit of credit may be allowed for each full week of completed and reported internship. Degree credit limited to 6 units. Prerequisite: WVIT 202, FRSC 231, junior standing, and consent of internship instructor.

WVIT 342 Sensory Evaluation of Wine (4) (Also listed as FSN 342)

Evaluation of wines using the techniques in sensory evaluation. Difference and rating tests; descriptive analysis and pairing of wine and food. 3 lectures, 1 laboratory. Prerequisite: WVIT 202, STAT 218 or STAT 221, age 21 or older.

➡ WVIT 400 Special Problems for Advanced Undergraduates (1-4)

Individual investigation, research, studies, or surveys of selected problems. Total credit limited to 6 units, with a maximum of 4 units per quarter. Prerequisite: Consent of instructor. [New course, effective Spring 2007.](#)

➡ WVIT 404 Winemaking I (4)

Planning, managing and implementing harvest in the pilot winery; sanitation practices; monitoring grape maturity; handling juices and musts; alcoholic and malolactic fermentation, general cellar practices; sensory and laboratory analyses. 3 lectures, 1 laboratory. Prerequisite: WVIT 202 and FSN 365. Students must be at least 21 years in age. [Changed effective Fall 2008.](#)

➡ WVIT 405 Winemaking II (4)

Planning, managing and implementing harvest in the pilot winery; sanitation practices; monitoring and maintaining wine integrity; planning for bottling; blending trials; general cellar practices; sensory and laboratory analyses. 3 lectures, 1 laboratory. Prerequisite: WVIT 404. Students must be at least 21 years in age. [New course, effective Winter 2009.](#)

WVIT 406 Winemaking III (4)

Planning, managing and implementing the preparation of wine for bottling; blending; fining; filtration; bottling; conducting general cellar practices; sensory and laboratory analyses. 3 lectures, 1 laboratory. Prerequisite: WVIT 405. Students must be at least 21 years in age. [New course, effective Spring 2009.](#)

➡ WVIT 463 Issues, Trends and Careers in the Wine Industry (2)

Current issues and trends in viticulture, enology and wine business. Career opportunities and planning for WVIT majors nearing graduation. 2 seminars. Prerequisite: Senior standing. [Changed effective Winter 2009.](#)