



## Winemaking and Grape Growing Schedule

[Click here to register for the Winemaking and Grape Growing Certificate Program](#)

Cost: \$4599 (payment plans available)

Scholarships available, [click here for information.](#)

Contact: Holly Lukens at [hblukens@hacc.edu](mailto:hblukens@hacc.edu) or 717-780-1179

### January and February 2019

#### General Viticulture- online 30 hours

Instructor: Joyce Rigby

This course presents the science and management practices of growing grapes for commercial wine production. Students will be introduced to the anatomy, physiology and the nutritional needs of grapevines. Critical vineyard management tasks will be presented, such as, pruning, canopy management, disease identification and management, and harvest decision making.

### January 15-29- Tues & Thurs 5:30-8:30

#### ServSafe Certification- 16 hours

Instructor: TBD

### January 31-March 5- Tues & Thurs 5:30-8:30

#### Fundamentals of Enology- 30 hours

Instructor: Mary Beth Seibert and Jeremy Kuhar

Provides an overview of commercial wine production. Students learn the distinction between white, rose, and red wines as well as sparkling, fortified, and dessert wines. Basic wine chemistry and microbiology, production operations, and common terminology are covered. Winery sanitation theory and methods are introduced.

### March 7-21- Tues & Thurs 5:30-8:30

#### Wine Sanitation- 15 hours

Instructor: TBD

Covers the principles of sanitation as they apply to winemaking and winery facilities. Specific emphasis is placed on current methods and agents used in maintaining proper sanitation, with discussions on the effects improper, or insufficient, sanitation practices have on wine quality and worker health. Other topics include processing equipment, storage vessels, floors and drains, interior and exterior of premises and sampling equipment, as well as proper storage of materials.

March 26-April 16- Tues & Thurs 5:30-8:30

**Sensory Evaluation (Wine Analysis and Tasting) - 21 hours**

Instructor: Mary Beth Seibert

Introduces wine sensory evaluation including statistical analysis of trials, the study of wine styles, sensory testing techniques, identification of traits in representative wines, and hedonistic wine descriptors. Students must be at least 21 years of age to participate in wine evaluation. Use of Wine Awakening kit.

April 6- Saturday 10-4\*

**Winery Tours- 6 hours**

Instructor: TBD

April 18- May 9- Tues & Thurs 5:30-8:30

**Clarification and Packaging- 21 hours**

Instructor: Mary Beth Seibert

Covers the processes involved in preparation of wine for packaging, as well as packaging options. Topics include techniques for measuring chemical and biological stability of wine after the aging process; filtration theory and appropriate use of various filtration systems; options for packaging unfiltered wine and packaging technology that includes bottle and closure selection, storage and use of corks, and alternatives to corks and bottles. Application of Hazards Analysis and Critical Control Point (HACCP) Plan and proper sanitation procedures is discussed. Visits to wineries.

May 4- Sat 10-4\*

**Winery Tours- 6 hours**

Instructor: TBD

May 13- June 13- Mon & Wed 5:30-8:30

(This will most likely be a blended class and will only meet one night/week.)

**Wine Chemistry and Microbiology- 30 hours**

Instructor: Jeremy Kuhar

Course covers the basic concepts, principles, and practices of the chemistry and microbiology involved in wine production. Students learn the chemical composition of grapes, must and wine, and the changes that occur during the production of aged wine. Wine quality measurements are introduced and

appropriate correctives are outlines according to wine industry standards. Common microbial organisms, yeasts, and bacteria and their effects on wine quality are introduced and discussed. Students learn laboratory methods to determine basic chemical composition of must and wine and complete assays that evaluate product stability and procedures for identifying microbial populations.

June 18- July 25- Tues & Thurs 5:30-8:30 (no class July 2 & 4)

**Advanced Winemaking- 30 hours**

Instructor: Mary Beth Seibert

Provides advanced topics in production of basic wine styles. Focus is on aging and fermentation techniques, as well as maximizing wine quality from cool-climate grapes. Crush pad operations, red, white, and rose wine fermentation, and aging regimes that includes barrel, oak alternative, the *Solera* and *sur lies* techniques are also covered.

July 30-August 29- Tues & Thurs 5:30-8:30

**Wine Regulations and Compliance- potentially online- 30 hours**

Instructor: TBD

Provides an overview of the various regulatory agencies and the regulations that govern wine industry operations. Students learn specific regulations governing wineries and retail outlets, including recordkeeping, periodic reporting of operations, excise tax records, and labeling laws.

August 3- Sat. 10:00-4\*

**Winery Tours 6 hours**

Instructor: TBD

Sept 7- Sat. 10:00-4\*

**Winery Tours 6 hours**

Instructor: TBD

September 14- October 5- Sat. 8:00-2:00\*

**Harvesting- 21 hours**

Instructor: Mary Beth Seibert

This hands-on class includes field observation, tasting in the vineyard, laboratory testing (actual testing will be conducted), harvesting methods and equipment, sorting, pressing, crushing, stemming, steel tanks and winery equipment

\* Due to the nature of this program, some of the dates for these classes may change. We will be relying on local vineyard tour availability, and the timing of harvest.