

Winter term 2 (2017) FNH 335 January 2018 to April 2018 (final exam April TBA)

COURSE DESCRIPTION:

FNH 335: Introduction to Wine Science Part 2

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FNH 335 highlights:

- More on wine sensory, wine & food chemistry; review of common faults
- More enological principles with a class winemaking & blending exercise
- Special topic: a closer look at wines & wine regions of the “Old World” (e.g. Italy, Spain, France, Germany, Austria)
- A (Saturday in March) field trip to a winery(s) in Langley

This course builds on viticulture and enology concepts introduced in Food Nutrition & Health 330. Initial lectures and labs will review/consider the sensory assessment of wine – covering more advanced principles/training of objective wine-quality assessment (note **no alcohol consumption is allowed in FNH 335**). Some coverage of food & wine pairing and common wine defects faced by the wine industry will be presented. A theoretical review of winemaking concepts (building on topics from FNH 330, but more advanced) will be presented and a class project on wine-making will follow. Over the course of the term, we will have a review of the terroir & wines of select regions of the world (beginning with Italy) – this will continue throughout the term except when wine-making steps with lecture updates are required. Near the end of the term, the finished wine will be reviewed and students in small groups will have an opportunity to blend their wine with other provided wines in order to produce a unique wine and wine-label for marketing.

***Pre-requisites:** 3rd year standing or higher, plus completion of FNH 330,*

INSTRUCTOR: Dr. David McArthur: contact: david.mcarthur@ubc.ca; Office hours: Tuesdays: 11 am-noon or by appointment in room 133 MacMillan (MCML) Bldg UBC-Vancouver;
Teaching Assistant: Eugene Kovalenko

COURSE FORMAT

Lectures: rm 158 MCML: FNH 335 has a 50-minute class three times a week Mondays/Wednesdays/Fridays 4:00-4:50 pm with a one-hour lab add-on for Wednesday 5-6 pm.

Labs: rm 158 MCML – Labs will be focused initially on sensory training for enhancing student ability to evaluate wine characteristics & quality objectively; examples on wine & food pairing and wine faults will be provided. Afterwards we will begin a review of selected wine regions of the world – however - late January, a wine-making demonstration (with class participation) with related assignments will be initiated. The wine-making with related lectures will continue over the remainder of the term interspersed with the continued exploration of selected wine regions. Students are required to pay \$45 to help cover the costs of wines that we will taste (an additional fee of \$5 per glass (3 required) if students no longer have their ISO wineglasses). A cheque payable to UBC (include SN, name & FNH 335 on the cheque front) or cash is required by January 12th. Lab book notes and assignments will be posted on CANVAS over the term– please print and bring to your labs as they become available.

Power Point Lectures (PDFs) and supplemental Word Notes will be on CANVAS for FNH 335. Note that exams will cover the lecture material especially (PPT and word documents) – other readings will be assigned to provide depth to topics on wine and winemaking.

LEARNING OUTCOMES

Upon completion of this course, students will be able to:

- 1) Outline & provide a rationale for winemaking approaches in the production of various styles of wine (focus especially on red wines, orange/natural wines)
- 2) Outline/explain technically the main aspects of fermentation & related processes involved in wine-making including the purposeful storage/ageing of wine (focus on red wines, but applicable to various styles of wine)
- 3) Objectively assess specific classes/styles of wine for attributes relating to source grapes and processing methodology including wine-ageing
- 4) Evaluate and discuss the principles & pairing of wines with food
- 5) Describe the specific microbes important to wine production and their management to favour the production of quality wines.
- 6) Describe the typical main faults that can occur in winemaking and relate them to likely causes
- 7) Explore select wine regions (Old World: Spain, Italy... France & Germany and New World: BC, Australia...) Compare & contrast the select wine regions reviewed in this course

EVALUATION

Midterm exam (March 5, 2018)	25%
Final exam (TBA, April 2018)	40%
Field trip participation/assignment (TBA tentative March 10/17)	10%
Lab participation/assignments on wine making/marketing (due dates TBA)	20%

Textbook, Primary Literature

Power Point Lectures (PDFs) and supplemental Word Notes on CANVAS

Example readings list:

Boulton RB, Singleton VL, Bisson LF, Kunkee RE (1996) Principles and Practices of Winemaking” Chapman & Hall NY (specific pages suggested for review TBA)

Jackson RS (2000) Wine Science Principles, Practices, Perception 2nd ed Academic Press NY 654 pp
Winemaking journal papers TBA

Tentative LECTURE & LAB OUTLINE (presentation order of wine/topics may be altered depending on receipt of grapes for winemaking))

WEEK 1 Lecture/discussion: introduction to course topics, course schedule, expectations, evaluation.

Lecture/discussion continued: A brief overview of the many styles of wine.

With such a diversity of wine styles - what might one expect in aroma/taste profiles? What is quality and how is it assessed?

Term schedule to follow shortly