

**NOVA COLLEGE-WIDE COURSE CONTENT SUMMARY  
VEN 135 – WINE PRODUCTION (3 CR.)**

**Course Description**

Describes the production of commercial wine production from the grape to the bottle - including the crush, fermenting and aging. Provides experience in the production of sample units of various wines. Lecture 2 hours. Laboratory 2 hours. Total 4 hours per week.

**General Course Purpose**

This course provides students with an understanding of the scientific factors involved in the flavor and structural components of wine making, as well as laboratory practices and analysis.

**Course Prerequisites/Corequisites**

Prerequisites: HRT 100, HRT 125 and VEN 130

**Course Objectives**

Upon completing the course, the student will be able to:

- a) Identify the process of wine making
- b) Identify major scientific components of flavor
- c) List the major wine structural components
- d) Outline the process of wine analysis and production
- e) Explain the major steps for flavor development in various types

**Major Topics to be Included**

- a) The basic scientific processes involved in wine analysis
- b) The chemical components of wine flavor
- c) The major flavors in wine varieties
- d) The basic structural components of wine chemistry
- e) Quality factors in wine evaluation for flavor