



Syllabus

VIT 105 Spring Viticultural Practices

General Information

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Course Prefix VIT

Course Number 105

Course Title Spring Viticultural Practices

Course Information

Catalog Description This course is designed to introduce students to current techniques used while managing a commercial vineyard. Students completing this class will understand how to maintain appropriate vigor and productivity of a vineyard once it is established. Topics covered include: site analysis; varietal selection; trellising methods; nutrient needs of vines; diseases and insect pests of grapevines; crop regulation; breeding; grafting; vineyard floor management; and harvest determinations. A significant portion of the class will be dedicated to pruning. Viticulture safety issues will be addressed.

Credit Hours 3

Lecture Contact Hours 2

Lab Contact Hours 2

Other Contact Hours 0

Grading Scheme Letter

Prerequisites

None

Co-requisites

None

First Year Experience/Capstone Designation

This course DOES NOT satisfy the outcomes applicable for status as a FYE or Capstone.

SUNY General Education

This course is designated as satisfying a requirement in the following SUNY Gen Ed categories

None

FLCC Values

Institutional Learning Outcomes Addressed by the Course

None

Course Learning Outcomes

Course Learning Outcomes

1. Differentiate grapevine parts and phenological growth stages.
2. Differentiate between major training and trellising techniques, while explaining characteristics that result in selecting appropriate training and trellising systems.
3. Describe grapevine breeding and/or propagation techniques.
4. Interpret grapevine needs while balance pruning.

Outline of Topics Covered

- I. Anatomy and Growth Cycle**
 - a. Grapevine structure**
 - b. Phenology**
- II. Tractor driving safety training**
 - a. PTO Safety**
 - b. Pre-operational checks**
 - c. Driving the tractor**
- III. Cultivars of grapevine**
 - a. Natives**
 - b. Hybrids**
 - c. Vinifera**
- IV. Training systems**
 - a. Upright systems**

- b. Downward growth systems**
- V. Pruning**
 - a. Balance pruning**
- VI. Grapevine Nutrition**
 - a. Needs**
 - b. Deficiencies**
- VII. Grapevine diseases**
 - a. Viruses**
 - b. Fungi and mildews**
 - c. Bacteria**
- VIII. Insect pests of grapevines**
 - a. Dormant**
 - b. Early season**
 - c. Late season**
- IX. Grapevine breeding**
 - a. Phenotypical differences between grapevines**
 - b. Genological differences between grapevines**
- X. Grapevine nurseries**
 - a. Propagation**
 - b. Grafting**
- XI. Vineyard floor**
 - a. Row middles**
 - b. Under vine**
- XII. Vineyard trellis**
 - a. Construction**
 - b. Maintenance**
- XIII. Vineyard Establishment**
 - a. Site prep**
 - b. Year 0-5**
- XIV. Harvest determination**
 - a. Phonological ripeness vs. harvest decision**

Program Affiliation

This course is required as a core program course in the following program(s)

AAS Viticulture and Wine Technology - Enology , AAS Viticulture and Wine Technology - Main, and AAS Viticulture and Wine Technology - Viticulture