

1. Winemaking 101: Introduction to Home Winemaking

Describe major steps in the winemaking process from grapes to bottle; distinguish differences between red and white winemaking techniques; describe the minimum equipment requirements; contrast the complexity of making wine from grapes versus from grape concentrate in kits.

2. Winemaking 201: Basic Winemaking from Grapes and Fresh-Pressed Juice

Review basic equipment requirements and setup; critical importance of sanitation (identify key cleaning and sanitation products and how to use them); yeast selection; rehydration and pitching of the yeast; monitoring the progress of your fermentation (hydrometer vs. refractometer techniques); racking and gross clarification of young wine; malolactic fermentation; critical importance of sulfur dioxide maintenance; why you shouldn't "degas" your wine; bottling operations.

3. Winemaking 301: Analytical Tools for the Home Winemaker

What is pH? Why it's so important; How to measure it; Free vs. bound sulfur dioxide, why it's unpredictable, and what you can do to measure and manage it; Measuring and managing fixed acids in wine and must (titratable acidity); Residual sugar determination and management; Cold stabilization of wine (why and how).

4. Winemaking 401: Advanced Cellar Operations for the Home Winemaker

Bulk storage of wine; gravity vs. vacuum pump vs. inert gas racking; biological stabilization (malolactic fermentation vs. lysozyme); protein stabilization (heat stability test; bentonite fining); fining to treat faults and weaknesses; filtering myths vs. facts; the art of blending wines; bottling and closure options.

Additional Courses that could be offered upon request:

Making Sparkling Wine

Making Port-style Wines

Special Considerations for Winemaking with Cold-climate Grapes
(i.e., Iowa, Minnesota, South Dakota)

The Role of Oak Barrels and Oak Adjuncts for Amateur Winemaker