CHEMISTRY 80 H
Introduction to Wine Science and Chemistry
Course Organization

INSTRUCTOR Prof. Phil Crews, Rm. 362 PSB,
Office Hours: Tues 9-11:00AM of by appointment
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GENERAL Chem. 80 is a General Education course with an emphasis in the Biological and Chemical Sciences subject matter areas.

CLASS WEBSITE Log in at canvas.ucsc.edu It contains the schedule, announcements and other useful information.

MATERIALS REQUIRED TEXTS [#1] S. Kolpan, B.H. Smith, M.A. Weiss, “Exploring wine” 3e (2010): Wiley ISBN: 978-0-471-77063-3; [#2] Repro Reader C.P. Meredith, A..L..Waterhouse, D.O. Adams, “Introduction to Winemaking”. These contain much less detail than discussed in lecture on the technical topics covered in the first half of the course and much more detail on the geographic topics that we cover in the second half. Be aware that the book may, at times, contradict information presented in lecture. In such cases, the lecture and web site information will be considered correct for the purposes of this course.

COURSE FORMAT Lectures Tu & Th 2 – 4 PM RM Soc Sci 1 145 (but could change), Three field trips TBA.

HOMEWORK None will be assigned in this class.

QUIZZES Two Quizes, given during the quarter as noted in the syllabus (50 pts) and five in-class quizzes administered at random during the quarter (10 pts each).

EXAMS One Midterm Exam and a Final Exam. No makeups can be given. Students who miss an exam or quiz will receive no credit for that part of the course. Exceptions to this policy will be made only for extraordinary (and well-documented) circumstances. The midterm and the final will consist of both short answer and multiple choice questions. You will be held responsible for all material covered in the lectures. The textbook is intended to serve as a reference to help you to better understand the lecture but the tests will only include information in the text if it is not also covered in the lecture. The quizzes and the midterm will cover the material indicated on the lecture schedule. The final exam, however, will be comprehensive but will emphasize the latter half of the quarter.

GRADES The quality of your work will be based on the following information. It is important to: complete each quiz, orally contribute during class discussions and field trips, and complete each exam. GRADING: Quiz 1=50 pts Quiz 2=50 pts; In-class quizzes=50 pts; Midterm=100 pts; Final=100 pts.

(revised 6/19/2018)
CHEMISTRY 80 H
Introduction to Wine Science and Chemistry
A Selected Reading List

Wine Chemistry

An interesting reference text for scientifically trained winemakers, also useful for curious readers looking for examples of organic chemistry in everyday life. While this is not the first text on the chemistry of wine, its approach is unique because of the coverage of wine production practices emphasizing important wine constituents. Many reviewers of this text conclude it is unique because of the outline of a diverse range of possible winemaking outcomes through the viewpoint of fundamental bioorganic chemical processes.

Wine Making

A classic text that offers a rigorous and complete guide to the technology of winemaking. The four UC Davis authors dissect the process of wine production, stressing the chemistry, biochemistry, microbiology and underlying science of enology. The book contains detailed discussion on every aspect of the wine production process, from the selection of grapes and preparation of the must and the juice, through aging, bottling and storage of finished wines. This book has been on my shelf since it was first published in 1996 and continues to be an indispensable source of practical instruction and information.

Wine Science

This is my go to text for general and technical information. The Fourth Edition, covers the three pillars of wine science: grape properties, wine production, and sensory evaluation. It discusses grape anatomy, physiology and evolution, wine geography, wine and health, and the scientific basis of food and wine combinations. It also covers topics not found in other enology or viticulture texts, including details on cork and oak, specialized winemaking procedures, and historical origins of procedures.

A unique coverage of both the art and science behind winemaking. A wide range of topics begins with the fundamental role of terroir the complex combination of characteristics that give a wine its personality. Current developments in pruning and irrigation are then covered, along with the recent emergence of vineyards in cooler regions and the rise of organic wines. Wine production is summarized for nine specific styles, from light-bodied whites to full-bodied reds, along with sweet, sparkling and fortified varieties. The wide range of decision making encountered during winemaking is discussed. Other interesting issues especially the debate about the merits of natural cork, plastic cork and screw cap seals. The book also covers the balance of quantity vs. quality, mechanization, and the chemistry and analysis of wine.

A book whose goal is to merge hard science about wine with the emotional aspects that make wine appealing. Important details on scientific developments relating to the interplay between viticulture and enology. Also covered are practical applications of science to techniques that are used around the world, and how these issues are affecting the quality, flavor, and perception of wine. Engaging discussion can be found on a wide range of topics including terroir, biodynamics, the production of natural (aka manipulation-free) wines. Other topics include the potential effect of climate change on grape growing, the health benefits of wine. Topics continually being debated are here including including genetically modified grape vines, SO2, the future of cork, and wine flavor chemistry.
Handy Guides

I am constantly referring to this pocket sized book by Robinson, MW, that weights only 6.5 ounces. This work provides a handy, on-the-spot guide to the most central aspect of wine making—the grapes themselves. About 800 varieties are cataloged in this book and a myriad of synonyms are demystified. The first section “Grapes Do Matter” is concise but packed full of important principles such as how vine varieties vary. The main section lists each grape by name. One of my favorites is that describing Alicante Bouschet – it is unique and will be discussed during the lecture on California Wine History.

There are 107 incredible photos for 53 grape varieties grown in California. Also included is information on ripening periods of varieties by period and growing district, detailed illustrations of grapevine structure abound. At center stage are the discussions of the 36 major wine grape varieties grown in the state, covering synonyms, source, physical characteristics such as clusters, berries, and leaves, harvest periods and methods, and winery use. Each variety is highlighted by close-up photography of its clusters, leaves, and leaf shoots. This is another favorite on my book shelf.

Descriptive Accounts

The latest edition is praised by many in the following ways “The most informative and entertaining book I’ve ever seen on the subject” (Danny Meyer), “A guide that has all the answers” (Bobby Flay), “Astounding” (Thomas Keller), and “A magnificent masterpiece of wine writing” (Kevin Zraly).

Fun Stuff

How about an approach that will let you sound knowledgeable about wines without cramming into your head endless facts and details about vintages, châteaux, and appellations! This pleasurable book provides a different way to understand wine without having to memorize an encyclopedia's worth of facts. The approach here involves finding wines similar to those you already like. There is an interesting directory organized by wine style, empowering vignettes, and tips on trying new wines. The author’s goal is to provide tools to enable anyone to rapidly scan through a restaurant wine without being intimidated.

Wines are explored by taste rather than country of origin to build wine-drinking knowledge. Each chapter covers a main style—from whites and reds to rosés, from champagne and sparkling wines to fortified wines. Different flavors are explained with a comprehensive list of wines for each style and descriptions of where they are produced, the grapes they’re made from, and what they taste like. There are also useful tasting notes, keys to flavors and price, and a useful chapter on pairing wine and food, serving and storing wine, and spotting faulty wines. The influence of climate and soil, and the effect of different winemaking techniques, are explored in full.

A book that is a must for those interested in the general history of the CA wine industry from mission days to the present. Documented are the pioneer days of the Santa Clara Valley and Santa Cruz Mts, which like Sonoma and Napa is the home of CA’s premium wine industry. The pages have information about historic figures many of whom are the basis for the place names of SF Bay area landmarks.

Comprehensive Sources
Oxford Companion to Wine (2015), Jancis Robinson, MW; Oxford University Press. It has nearly 4,000 entries with about 850 pages with contributions from 187 people. The book provides an alphabetically arranged discussion on wine, compiled and edited by Jancis Robinson, with contributions by several wine writers including Hugh Johnson, Michael Broadbent, and James Halliday, and experts such as viticulturist Richard Smart and oenologist Pascal Ribéreau-Gayon.

The New Sotheby's Wine Encyclopedia: The Classic Reference to the Wines of the World (2011) Tom Stevenson; Dorling Kindersley. Some have described this as a “tantalising read which will appeal to any serious wine drinker's palate.” This massive work spans 667 pages and covers wines From the Old World to the New. It describes all the emerging wine regions, provides the latest information on all the wine-producing areas across the globe; covers every appellation, official and unofficial, and all the best producers. There is also practical advice on tasting, storing and serving as well as expert tips on choosing food to accompany wine.

An important Web Site
Wine-Searcher https://www.wine-searcher.com This a gold mine. Apart from its core function as a database, Wine-Searcher also an encyclopedia which covers the most important grape varieties and wine regions. It also provides daily wine news. Wine-Searcher has mobile apps for iOS and Android. I like the tab “Grapes” it does the following. Type a query into the search box and then learn about any of the world's wine grape varieties and blends (more than 1,000 are covered). Also, the search box can serve a food & wine pairing tool.
# CHEMISTRY 80 H
## Introduction to Wine Science and Chemistry
### Lectures, Field Trips, Exams, Quizzes

<table>
<thead>
<tr>
<th>Lec</th>
<th>Date</th>
<th>Topics</th>
<th>Assignment</th>
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<tbody>
<tr>
<td>1</td>
<td>June 26</td>
<td>Introduction: Wine as an Academic Subject; Overview of hypotheses, data gathering to classify wine types</td>
<td>CH 18 (p.695 -698,718-719) SC (p. 1-4)</td>
</tr>
<tr>
<td>2</td>
<td>July 03</td>
<td>Types of Grapes Used for Wine &amp; Important Molecules</td>
<td>CH 1 p. 5-20, 35), CH 3 (p. 101), CH 4 (p. 118-21, 150, 178, 183), SC (p. 9-12), CH 7 (p. 260), CH (App C)</td>
</tr>
<tr>
<td>3</td>
<td>July 03</td>
<td>Grape Growing I: The Vineyard Varietal Character, Terroir, AVA</td>
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<tr>
<td>4</td>
<td>July 03</td>
<td>Grape Growing II: (1) Vine Cycle Chemical Changes (2) Other Considerations: Canopy Management (SC Mt Vineyard Tour TBA)*</td>
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<tr>
<td>5</td>
<td>July 10</td>
<td>Wine Microorganisms and Fermentation; QUIZ I (THROUGH WINE MICRO)</td>
<td>CH 3 (p. 99), SC (p. 13-16)</td>
</tr>
<tr>
<td>6</td>
<td>July 12</td>
<td>Grape constituents via Fermentation, Role of oxygen</td>
<td>CH 2 (p.68), CH 3 (p. 100-1), LH #1-3</td>
</tr>
<tr>
<td>7</td>
<td>July 17</td>
<td>Making Table Wines I: White</td>
<td>CH 2 (p. 51-57, 57-62), CH (App A), SC (p.17)</td>
</tr>
<tr>
<td>8</td>
<td>July 19</td>
<td>Making Table Wines II Gen. Winemaking Operations</td>
<td>CH 2 (p. 51-57, 63-78), SC (p. 17-21)</td>
</tr>
<tr>
<td>9</td>
<td>July 24</td>
<td>Making Table Wines III: Craft vs. Technology driven (SC Mt Winery Tour TBA)†</td>
<td>CH 2 (p. 67-69), CH17 (p. 683)</td>
</tr>
<tr>
<td>10</td>
<td>July 26</td>
<td>Making Table Wines IV: Red</td>
<td>CH 2 (p. 63-67), CH 4 (p. 135-7, 161-2), SC (p. 22-28)</td>
</tr>
<tr>
<td>11</td>
<td>Aug 31</td>
<td>MIDTERM EXAM (THROUGH WINES II)</td>
<td></td>
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<tr>
<td>12</td>
<td>Aug 02</td>
<td>Wine and Health</td>
<td>CH 15, SC (p. 39-42)</td>
</tr>
<tr>
<td>13</td>
<td>Aug 07</td>
<td>The History of Wine, Post Fermentation I</td>
<td>CH 4 (p. 121-129, 143), SC (p. 37-38, 85-86)</td>
</tr>
<tr>
<td>14</td>
<td>Aug 09</td>
<td>Post Fermentation II</td>
<td>CH 2 (p. 68-74), LH #4</td>
</tr>
<tr>
<td>15</td>
<td>Aug 14</td>
<td>Making Table Wines V: Rose &amp; Sparkling Wines</td>
<td>CH 3 (p. 67, 78-85), CH 7 (p. 277-8, 282-7), SC (p. 29-34)</td>
</tr>
<tr>
<td>17</td>
<td>Aug 21</td>
<td>Old World Wines II: Other Important areas, Italy QUIZ II (THROUGH OLD I)</td>
<td>CH 8 (p. 368, 370), SC (p. 54-57)</td>
</tr>
<tr>
<td>18</td>
<td>Aug 23</td>
<td>New World Wines I: California and the United States</td>
<td>CH 4 (p. 119 -183, CH 5 (p. 185, 194-198, 205), CH (App C), TC (p. 75-85)</td>
</tr>
<tr>
<td>19</td>
<td>Aug 28</td>
<td>Sensory Evaluation of Wines, Special Field Trip‡</td>
<td>CH 3, CH 14 (p. 555-563), CH 15 (p. 670-1), CH (App B) LH #5, TC (p. 87-90)</td>
</tr>
<tr>
<td>20</td>
<td>Aug 30</td>
<td>New World Wines II: Southern Hemisphere</td>
<td>CH 6 (p. 207-8, 230, 232, 240, 244, 249), SC (p. 67-74)</td>
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**Assignment codes:** *CH = pages text by Kolpan; and SC = sections from UCD VEN 3 Reader

*Field trip to SC Mt.. Vineyard † Field trip to a SC Mt Winery ‡ Special field trip TBA.

**Notes:** • Required texts [#1] S. Kolpan, B.H. Smith, M.A. Weiss, “Exploring wine” 3e (2010): Wiley ISBN: 978-0-471-77063-3; [#2] Repro Reader C.P. Meredith, A.L. Waterhouse, D.O. Adams, “Introduction to Winemaking” • The class web site at Log in at canvas.ucsc.edu • Important strategies for success in this course include attending each lecture session, attending office hours, and keeping up with the reading. • Plan to spend 10 or more hours studying each lecture topic and pondering the principles. • Participation in the field trips. • Students with disabilities that interfere with learning should on a confidential basis alert the course staff. [Revised 6/5/2018]