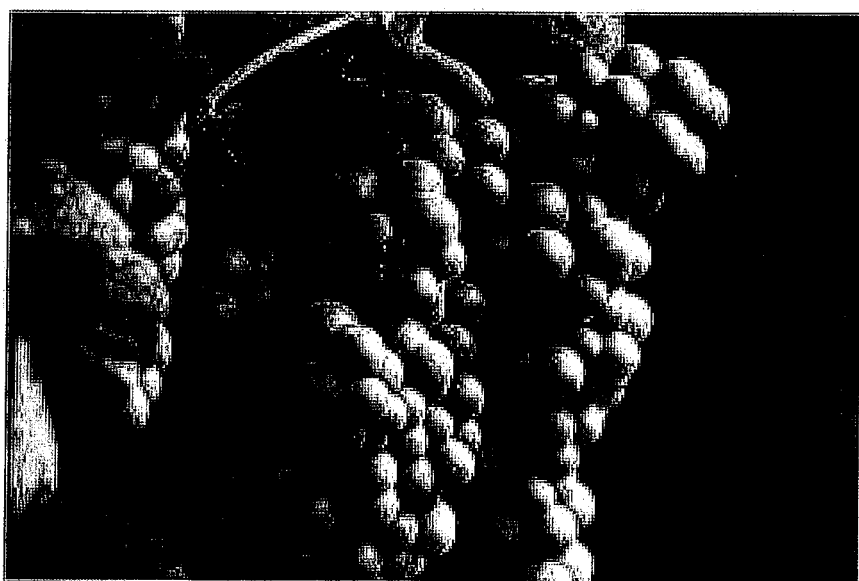
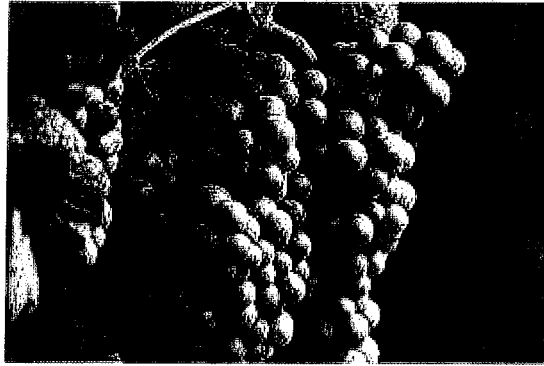




Field Crops Management -- Viticulture



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This We Believe:

- The boy and girl are more important than the projects.
- The member should be their own best product.
- No award is worth sacrificing the reputation of a member or leader.
- Competition is a natural human trait and should be recognized as such. It should be given no more emphasis than other fundamentals.
- Learning how to do the project is more important than the project itself.
- Many things are caught rather than taught.
- A blue ribbon member with a red ribbon project is more desirable than a red ribbon member with a blue ribbon project.
- To learn by doing is fundamental in any sound educational program.
- Generally speaking, there is more than one good way of doing most things.
- Every member needs to be noticed, to feel important, to win, and to be praised.
- Our job is to teach members *how* to think, not what to think.



Home

Careers in Viticulture and Winery Technology

Program Description

Both established vineyards and new developments need well-trained personnel to work the vines, apply sprays and fertilizers, make irrigation decisions, and ensure efficiently running vineyard equipment.

Careers

Contact Us

Individual courses fill gaps in knowledge or enhance expertise for interested home enthusiasts.

Summer 2013
Classes

Grow Your Career in the Wine Industry!

Fall 2013 Classes

Spring 2013 Classes

In the Winery:

Course Descriptions

Course Outlines

- winemaker
- wine analysis lab technician
- production supervisor
- winery equipment supervisor
- quality control and assurance



Degrees &
Certificates

Campus Hill Vineyard

Campus Hill Vineyard
Weather Station

In the Vineyard:

Birth of a Vineyard

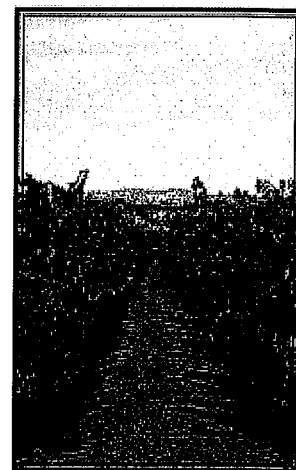
Faculty

Horticulture

Related Links

LPC Home

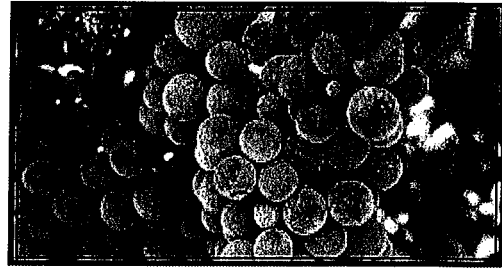
- vineyard manager
- vine nursery management
- vineyard design and development
- pest control
- crew supervisor
- equipment supervisor
- research viticulturist



Beyond the Vineyard:

- grape buyer
- equipment supplier

- sales
- financial advisor
- hospitality personnel
- real estate/broker, sales



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Website Concept + Design by VCOM student, Erica Andreski.

Cheers!

Did you know that some grape vine root stocks have been found in China that date back to before the great ice age? That's how long we've been cultivated by mankind and wherever we've grown, we've been harvested to be eaten fresh, dried to sustain people through the long winter months or turned into wine for both social and religious occasions. Yes, we have a very special relationship with humans, so let me tell you more about us.

We grow in bunches, which can be like a pyramid, round or long and thin. Each of us is attached to the main stem of the bunch by our own short stem. Our thin skin encloses a sweet, juicy, jelly-like, almost translucent flesh.

We're about the size of a marble or slightly bigger, about 1-2cm long, round like a ball (spherical) or egg-shaped, and either seeded or seedless. Our colour varies from green to dark purple, and some varieties have a whitish coating or bloom.

Why Grapes Are Good To Eat

- Our combination of sugars (half glucose, half fructose) makes us deliciously sweet.
- Our carbohydrates are slowly digested so the energy you get from grapes lasts longer
- We're a good source of dietary fibre and we also provide vitamin C and some potassium.
- Some people think that black skinned grapes are a good source of iron but that's not true. However, grape skins do have plenty of antioxidants that can be valuable for health.
- 100g of grapes has 250-350 kJ. Black muscatels have the highest level of kilojoules as they contain the most sugar.

How They are Grown and Harvested

We're classed as berries and are produced on vigorously, climbing vines which can grow to 15-25 metres if they are not pruned. The deciduous vine (losing its leaves in winter) has large, green, flat leaves which are slightly lobed with saw teeth-like edges. Opposite the leaf, small snake-like tendrils are produced which twine around any structure helping to support our parent plant as it grows.

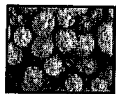
Did you know?

- We were first cultivated over 8000 years ago
- Hieroglyphics (picture and symbols used in early forms of communication) show that the ancient Egyptians were involved in grape and wine production
- Grape growing is known as viticulture.
- We grow in some form in most parts of the world. The Australian native grape produces its fruit in autumn. They are fairly sour, although their high pectin content means they make a good grape jelly.
- Grapes with black skins are dried to make raisins, whereas sultanas are dried from small seedless green grapes. Americans call all dried grapes 'raisins'.

Varieties

We're sold by variety and whether we're seeded or not. There are many hundreds of varieties in Australia but the most popular are:

Green Varieties



Thompson Seedless (also called **Sultana grapes** - that's where sultanas come from)
The most widely eaten grape, we're a medium to oval-shaped grape, have a light green skin and are very sweet and juicy, and have no seeds.



Waltham Cross
We're an egg-shaped, seeded variety with a golden-green skin and firm, sweet, juicy flesh.

Menindee Seedless
We're similar to a Thompson seedless with a light green skin, no seeds and a firm flesh that is sweet and slightly tart. We are one of the earliest grapes in the season.

Purple/Pink Varieties



Photo: Australian Good Taste

Muscat
We're a medium-sized grape that is oval in shape with seeds. We have a blue-black skin and soft juicy flesh with seeds.



Photo: Lawrence Greenup

Purple Cornichon
We're an elongated egg-shaped grape, with thick purple skin and soft, juicy flesh with seeds.



Photo: Australian Good Taste

Ribiers
We're a large black grape and one of the most popular eating dark grapes with large seeds and a sweet and tart flavour.



Black Muscat
We're similar to the muscat and are a medium-sized, round, black grape. We have a terrific fruity flavour with soft, juicy flesh with seeds.

Purple/Pink Varieties



Photo: Australian Good Taste

Flame Seedless
We're a medium-sized, round, dark red grape with a firm flesh and a slightly tart taste.



Red Globe
We're a very large, round red-skinned grape with large seeds and a very sweet taste.

History of Grapes

It seems that we've been part of civilisation from the earliest times. Wine from grapes was recorded in ancient Egypt 6000 years ago and it is likely that we were used as a fresh food much earlier than that. We're thought to have originated in the Caucasian region and the deliberate cultivation of grapes probably started around the Caspian Sea. From there we spread westward to Europe and the Romans took us to Britain in 10 AD.

In England in the late 18th century we were planted in greenhouses to ensure the supply of our delicious fruit. Some of these vines were still in production until the early 20th century and one vine, the Hampton Court vine, planted in 1769 is still bearing saleable fruit.

In October 1787, grapevines were obtained from Cape Town, South Africa and carried to Australia by the First Fleet to Sydney Town. The grapevines were planted within a few days of landing in Sydney Cove and in 1791, 1.4 hectares of grape vines were planted at Parramatta. Since that time, we have been an integral part of European history in Australia.

Fun Ways to Eat and Cook Grapes

We're generally eaten raw but can be equally delicious in hot dishes. Remove stems and cut in half to remove seeds if not the seedless variety. Add raw grapes to fruit salads, cheese platters, salads, crepes, cakes, tarts, sorbets or set in jelly.

Bake, saute, microwave or simply heat in sauces. Great served with meat and mixed with vegetables. Grapes can be peeled from the stem end if required in a recipe.

Here are a few grape recipes to try:

Cheese Coated Grapes

Beat 125g cream cheese with 1-2 tablespoons of cream until smooth. Gently stir grapes into mixture and roll each one to coat in toasted chopped almonds, toasted coconut or grated chocolate. A treat!

Grape And Honeydew Wedges

Cut honeydew into wedges, remove seeds and cut diagonal slits through flesh about 2cm apart. Cut grapes in half and remove seeds if required. Mix with cottage cheese and spoon over the melon. Sprinkle with chopped prosciutto or ham. Serve chilled.

Frozen Grapes

Freeze small clusters of grapes. Serve instead of ice blocks on a hot day or drizzle with melted chocolate and serve as a dessert on their own or with ice cream.

I'm a 4-H Project Leader: Now What Do I Do?

How do I know who is in my project?

- Your club organizational leader will provide you with the names, addresses and phone numbers of the members enrolled in the project for which you are the leader.
- If you are working on the county level, contact the UCCE for the list of project members.
- The organizational leader may indicate to you if any of the youth have special needs. At your first project meeting, note any other youth that may have special needs.
- You may wish to consult with the parent or your 4-H Youth Development Agent as to how to work with a special needs child.

How often should I hold project meetings?

It is recommended you hold 4-6 meetings that each last 1½ to 2 hours in length. Some projects require more meetings or a longer meeting time to accomplish your goals. Some projects, such as leathercraft, may lend themselves to individual project work as members progress on their projects. In this case, you should hold several introductory meetings for all members and then set up a schedule of time for them to sign up for individual help.

When do I start?

Get started as soon as possible! Members' interest in a project is most keen when they are signing up for a project and when they get their project books.

How do I cover the cost of project meetings?

- There is a wide variety of means for covering the cost of project meetings. Some methods used include:
- Each member pays for their share of the expenses or provides a portion of the supplies.
- The club agrees to cover expenses using funds from their treasury. Approval in advance is needed for this.
- Members and leaders can solicit donations/supplies from area businesses.
- Sometimes funds from sources outside your club may be available to cover your project meeting costs.

How do I establish a project meeting schedule?

First, determine when you are available to work with project members. Then determine an initial project meeting date by consulting with your project members.

Publicize the date using one of the following means:

- County and/or club newsletter
- Club meeting or leader association meetings
- Postcards or phone calls to project members

You may not be able to schedule an initial meeting that everyone can attend. Establish a time to meet with those unable to attend before you hold your second project meeting.

Where do I hold project meetings?

Typically project meetings are held at project leader homes, schools, or community buildings. For more information on facility adaptability and liability concerns contact your 4-H Youth Development Agent.

What safety precautions do we need to consider?

Consider the type of safety issues your particular project involves. Request and secure necessary safety items such as ear protection, eye protection and head protection.

How do I let others in my club or other clubs know I am a project leader?

Prior to enrollment ask for time on your club's meeting agenda to let families in your club know you're a project leader and to share some things the kids could do in the project if they enrolled in it. When the project materials are handed out, take the opportunity to inform or remind members that you are their project leader and set an initial meeting date with the group. If no one in your club is in your project, you may wish to offer your services to a neighboring club. Talk to your club organizational leader or county 4-H Youth Development agent about this opportunity.

How do I prepare for the first meeting?

You may want to establish a 4-H resource box where you keep your project materials and any additional resources you will be using. Take time to become familiar with your project literature and talk to others who were project leaders for this project to find out what activities the members enjoyed.

What should I do at the initial project meeting?

- At the initial project meeting, here are some ideas of what you might want to cover:
- Find out what the members want to learn and accomplish in the project. The project literature is an excellent source of ideas.
- Review the safety practices that members will need to follow.

- Do an introductory activity related to the project so the members get to know one another
- Have a small project the members can complete and take home
- Talk about how the project meeting supplies will be paid for. Experienced leaders have found it easiest to charge a small fee to cover the cost of the expenses.
- Assess when members are available for additional meetings. You may wish to ask the parents or members to bring along their calendars of family activities.
- Encourage parents to participate in project meetings, especially the initial meeting.

What does a typical project meeting look like after the initial orientation?

Use the experiential learning model (found in the introductory pages of your Helper's Guide) to plan your project meeting. The project helper's guide will provide suggestions for designing a project meeting. Here are some suggestions for each section of the model:

Do

- Plan an activity to focus the project members on what they'll be doing today. Work on the project for that meeting.

Reflect

- Review the process completed
- Discuss what worked and didn't work.
- Talk about how any problems that arose were solved.
- Assist members in documenting their project work for inclusion in their record books/portfolios.

Apply

- Ask the project member the following questions:
- What else have you seen that is similar to this?
- How can you apply what you learned today to other situations?

What resources are available to help me?

- 4-H Project Literature – You will receive project literature through your 4-H club or the UW-Extension office. Typically there is a helper's guide and member literature for three to four levels.
- Other People in my Club & County – There are a number of people in your county who would be willing to share project ideas and tips with you.

These include:

- Project leaders in other clubs
 - County Staff
 - Older youth who have been involved in the project
-
- **Media Collection & Public Libraries** – Additional resources can be obtained from the Cooperative Extension Media Collection. They have videos, skillathons, displays and resource packages available to support a variety of projects. There is a user fee per item you or your club will be responsible for. You can view their catalog at their website <http://www.uwex.edu/ces/media/>. Check with your local public library to find out what resources they may have or that you can obtain through inter-library loan.
 - **4-H Website** – Wisconsin 4-H is continually adding more information and activities to their website. Visit this site at www.uwex.edu/ces/4h/onlinepro/. You may wish to check out websites from other state 4-H programs also.
 - **Volunteer Leaders Conferences** – Review each issue of your county's newsletter to learn about training sessions for project leaders offered by your county, district or at statewide events. Sessions focusing on new project literature are typically offered at the State 4-H Volunteer Leader Conference held every other year. Periodically statewide conferences focusing on specific project areas are offered in addition to sessions at the volunteer conferences. You can also exchange ideas with other leaders at statewide Field Day.
 - **Field Trips** – Youth always enjoy the opportunity to see firsthand how things are done and how they work. Consider taking your project group on a field trip or tour of a local business or company to enhance their project experience. An example would be taking your dairy members to a cheese factory or your foods group to a local bakery.
 - **Local Experts** – Bring in a local "expert" to share their ideas and experiences with your group. One example would be asking a Master Gardener to share information on choosing perennial or trimming shrubs at one of your project meetings.
 - **Magazines** – Many leaders have found creative ideas to supplement those in the project literature in magazines they have or those at the public library.

How can I incorporate activities not included in the project guide?

We encourage you to use the ideas in the project literature as they have been successfully used with youth. If you have some additional activities you would like to incorporate, consider the following criteria:

- Of interest to kids
- Developmentally appropriate
- Incorporate the experiential learning model
- Youth and adults are involved in determining what will be done
- Enhances the development of member life and project skills
- Research based source of content utilized

What is the relationship between project work and the county fair?

The County Fair is an opportunity for an independent evaluation of life and project skills a member learned through completing a project. County fair entries typically match the activities included in the project literature and may include other activities that are being emphasized in your county. One of your roles is to help maintain the focus of members and parents on the goal of 4-H, which is to develop blue ribbon kids. Talk with members about what they learned about each of their fair entries from the judging process. Help members celebrate their accomplishments regardless of the color of ribbon each project member received at the fair. This may be done through individual encouragement or at a meeting following the fair. While entering and displaying a project at the County Fair is the traditional method of public affirmation, there may be other means of exhibition such as a club tour, open house, community celebrations or others.

Who can I go to if I need someone to help me during the project meetings?

If you are leading beginning level project meetings, ask older members in the project to help you. This is a great leadership experience for them! Parents are another excellent source of help. Don't hesitate to ask them to stay for the meeting and be actively involved in their child's project work.