

Land Acknowledgement

UBC Vancouver Campus, where this course is held, is located on the traditional, ancestral, and unceded territory of the xʷməθkʷəy̓əm (Musqueam) people. The land it is situated on has always been a place of learning for the Musqueam people, who for millennia have passed on their culture, history, and traditions from one generation to the next on this site.

Course Details

Course	FNH 335 001
Prerequisites	19 years or older, 3 rd -year standing; FNH 330
Term/year	January-April
Lecture day/time	M/W/F 4:00-4:50 pm
Lecture location	MCML 260 (MacMillan Building)
Lab location	MCML 256 (MacMillan Building)
Instructor	Jay Martiniuk
Email	jay.martiniuk@ubc.ca (please email through Canvas instead)
Office	Room 133, MacMillan Building
Office hours	Tues 1pm-2pm
TAs	Vladislav Korolev
Syllabus version	Jan 2 2024

Course Instructor Quick Biography

My name is Jay Martiniuk (you can call me Jay)! I am a Lecturer in Food, Nutrition and Health in the Faculty of Land and Food Systems. I was formerly a winemaker and worked in the BC wine industry for 10+ years. I also have my MSc in Food Science from the UBC Wine Research Centre (WRC) and am currently a PhD student at the WRC.

Course Structure

This course builds on viticulture and enology concepts introduced in FNH 330. FNH 335 includes a more advanced theoretical review of winemaking concepts with some practical demonstrations and hands-on learning in laboratories. This course includes two assignments and includes a class project on winemaking. Some coverage of common winemaking problems and wine defects faced by the wine industry will be presented. In the last half of the term, we will also review the terroir & wines of select regions of the world.

Lecture

The course includes three lectures weekly on Monday, Wednesday and Friday at 4:00-4:50pm. Lectures are **multi-access**; they will be broadcast on Zoom synchronously and recordings will be made available.

Laboratory

The course includes a 1.0-hr in-person laboratory (Weds, 5:00-6:00PM) with sensory training, winemaking demonstrations, and wine tasting. A \$50 lab fee is charged to cover cost of lab supplies and wines. 3 ISO glasses are required – one will be provided but students are expected to provide the other

two from FNH 330 (or purchase additional glasses at \$5/glass).

Note that our wines are tasted (and then spit into a spit-cup that you provide). There will be **NO CONSUMPTION OF ALCOHOL during labs**. Failure to comply with this rule may result in failure of the lab & exclusion from further lab activities. The TA & I will monitor all tastings periodically.

Assignments

You will complete two assignments during the course. For the first assignment, you are expected to carry out a wine fermentation at home and submit your wines for evaluation, along with a label design and a wine technical evaluation. For the second assignment, you will evaluate and submit a proposed red blend of the class demo wine from using available BC VQA varietal wines. You will design your own wine-label for your blend and discuss the rationale for your blending selections in a short paper.

Quizzes

There are two low-stakes quizzes available before the midterm/final exam to help review the concepts covered in class and in the lab.

Exams

Exams (one midterm and the final exam) are open-book and written in person on Canvas. They are written in class to ensure students are working on their own to complete the exams. Each exam covers a different section of the course (exams are non-cumulative).

iClicker

Students are required to have an iClicker/device with iClicker Cloud installed as a part of participation marks in class. If you answer one or more questions in at least 80% of lectures after Week 2 (end of add-drop period), you will receive full participation marks. If you answer fewer questions than the above, your participation mark will be based on the proportion of classes you have answered questions in. Check out the link below to get information on how to install iClicker on your device:

<https://lthub.ubc.ca/guides/iclicker-cloud-student-guide/>

Learning Outcomes

Upon completion of this course, students will be able to

- 1) Select and defend the use of winemaking approaches in the production of wine to achieve various outcomes/styles
- 2) Explain the main steps and aspects of fermentation & related processes involved in winemaking including the purposeful storage/ageing of wine
- 3) Objectively assess specific classes/styles of wine for attributes relating to source grapes and processing methods including wine ageing
- 4) Describe the specific microbes important to wine production and explain how their management favours the production of quality wines

- 5) Identify and relate the basic faults that can occur in winemaking to likely causes
- 6) Describe the wines and terroirs of select wine regions and interpret wine labels and regulations from these regions.

Learning Materials

Course learning materials (lab book, lecture slides, supplemental notes, aroma chart, videos, study materials for quiz/exam prep) will be available on Canvas. Lecture slides will be posted prior to lecture. Using Canvas Discussion for instructor assistance & peer support is encouraged as it has been shown to be helpful in student learning. A \$50 lab fee to be paid by cash or cheque is charged to cover the cost of lab supplies, with an extra \$10 required if students require 3 new ISO glasses.

Schedule of Topics, Labs and Events

I may adjust the schedule of wine topics and labs depending upon lab/fermentation/course progression.

WEEK 1 **Lecture:** Learning outcomes; wine quality and sensory analysis

No labs this week.

WEEK 2 **Lecture:** Grape berry development and ripening

Lab 1: Aroma training – white and red wines. *Pay lab fee and collect wine glasses.*

WEEK 3 **Lecture:** White winemaking: pre-fermentation

Lab 2: Evaluating wine quality. *Pay lab fee and collect glasses by this week. Bring glasses, spit cup and water to lab this week.*

WEEK 4 **Lecture:** White winemaking: fermentation

Lab 3: Making class demo wines: preparing must and inoculation; discovering wine faults

Lecture: White winemaking: post-fermentation, orange wines. **Quiz available this week.**

WEEK 5 **Lab 4:** Take-home winemaking assignment (on Zoom, please perform at home!)

WEEK 6 **Midterm exam: Feb 12 2025.** In-class, 50min.

Lecture: Red winemaking in-depth

Lab 5: Orange wines; pressing class demo wines and calculating potential alcohol (if fermentations are complete!)

WEEK 7 **READING WEEK. NO CLASSES OR LABS.**

- WEEK 8** **Lecture:** Red winemaking in-depth cont'd; wine aging
 Lab 6: White wine aging
- WEEK 9** **Lecture:** Wines of Italy
 Lab 7: Red wine aging
- WEEK 10** **Lecture:** Wines of Italy continued; Wines of Spain and sparkling wine; autolysis
 Lab 8: Wines of Italy
- WEEK 11** **Lecture:** Wines of Spain cont'd; sherry aging; wine blending
 Lab 9: Wines of Spain
- WEEK 12** **Lectures:** Wines of Portugal. **Quiz available this week.**
 Lab 10: pH and TA; evaluation of class demo wines
- WEEK 13** **Lectures:** Wines of Australia and New Zealand
 Lab 11: Wines of Portugal
- WEEK 14** **Lecture:** Wine closures; review
 No lab this week.

Assessments of Learning

Canvas Quizzes (2 X 5%)	10%
Midterm Exam (Feb 12 2025)	25%
Assignments (1x15%, 1x5%)	20%
Lab participation	10%
<i>20% deduction from the 10 Lab marks for each lab missed (exception for illness-related absences; contact Instructor).</i>	
Lecture participation	5%
iClicker: you must answer at least one question in 80% of lectures for full marks	
Final exam	30%

Note: At the instructor's discretion, the grade distribution or deadlines may be altered on a case-by-case basis. If needed, students will be directed to advising for formal accommodations.

Generative AI

The use of generative AI tools, including ChatGPT and other similar tools, to complete or support the completion of any assessments in this course including quizzes and exams is not allowed and would be considered academic misconduct. Students found using these tools in assessments may receive 0 on their assessments.

Academic Integrity

The academic enterprise is founded on honesty, civility, and integrity. All UBC students are expected to behave as honest and responsible members of an academic community. At the most basic level, this means submitting only original work done by you and acknowledging all sources of information or ideas and attributing them to others as required. This also means you should not cheat, copy, or mislead others about what is your work.

It is the student's obligation to learn, understand and follow the standards for academic honesty. Students must be aware that standards at the University of British Columbia may be different from those in secondary schools or at other institutions.

Violations of academic integrity lead to the breakdown of the academic enterprise, and therefore serious actions are taken. Plagiarism or cheating may result in a mark of zero on an assignment, exam, or course. More serious consequences may apply if the matter is referred to the President's Advisory Committee on Student Discipline. Academic misconduct may result in a one-year suspension from the University and a notation of academic discipline on the student's record.

The [UBC library](#) has a useful Academic Integrity website that explains what plagiarism is and how to avoid it. If a student is in any doubt as to the standard of academic honesty in a particular course or assignment, then the student must consult with the instructor as soon as possible. A more detailed description of academic integrity, including the University's policies and procedures, may be found in the [Academic Calendar](#).

University Policies

UBC provides resources to support student learning and to maintain healthy lifestyles but recognizes that sometimes crises arise and so there are additional resources to access including those for survivors of sexual violence. UBC values respect for the person and ideas of all members of the academic community. Harassment and discrimination are not tolerated nor is suppression of academic freedom. UBC provides appropriate accommodation for students with disabilities and for religious observances. UBC values academic honesty and students are expected to acknowledge the ideas generated by others and to uphold the highest academic standards in all of their actions.

Details of the policies and how to access support are available on [the UBC Senate website](#).

Other Course Policies

Alcohol consumption in laboratory is not allowed and will result in failure of that laboratory and possible expulsion from the course.

Copyright

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