



# *The Science of Wine*

PLSC167, Sec.010

1 Credit

Winterim 2013

MEM108

Tuesdays & Thursdays,  
4:00 p.m. – 5:45 p.m.

**Learn about the science of wine, from the vine to the glass!**

*Aging &  
Maturation*

*Flavor and its  
Perception*

*Fermentation*

- Suitable for non-science majors
- Special guest lecturers, including Gerret Copeland, owner of Bouchaine Vineyards in Napa Valley, CA, and Phil Pyle, Chef and Owner, Fair Hill Inn

*Pests  
and Soil*

*Plant Growth  
& Development*

*Growth  
Conditions  
&  
Propagation*

*Harvesting  
and Crushing*

*The Winemaking  
Process*