<u>City Tech and City Winery Blending Session, Tuesday, October 15, 2013, Red Hook Winery</u> Wine Making Lesson, Monday, October 21, 2013, Red Hook Winery

Pre-Reading

- Kolpan, S., B. Smith, M. Weiss. 2011. *Exploring wine*. Revised 3rd edition. Wiley. Chapters 1, 2, and 3. Focus on wine making for still wine.
- Miller, J. 2000. Blending batches: tips from the pros. Wine Maker. Retrieved October 1, 2012 from http://www.winemakermag.com/stories/techniques/article/indices/9-blending/95-blending-batches-tips-from-the-pros.

Pre-Place Based Learning Activity, Due Tuesday, October 15, 2013

- 1. Read about how wine is made and how wine is blended.
- 2. Reflect on wines you have tasted. What were some of the combinations of grapes in your most memorable white wine and red wine?
- 3. Express, in writing:
 - What you know about the various steps in the wine making process after harvest.
 - O Why do wine makers choose to blend wines?
 - O What different variables are considered when a wine maker is blending a wine?
- 4. Submit your writing.
 - Essays should be 350-400 words long
 - Follow APA standards
 - A minimum of four academically appropriate references must be included

Meeting Time/Place for field trip to Red Hook winery on Tuesday, October 15, 2013 and Monday, October 21, 2013

- Transportation will be provided to Red Hook Winery and back to City Tech
- Students who plan to take the bus must meet outside 300 Jay Street at 10:30am for a 10:40 departure
- Students who plan on supplying their own transportation must meet outside Red Hook Winery at 11:15, note contact Prof. Goodlad for directions

Equipment Required, Tuesday, October 15, 2013 and Monday, October 21, 2013

- Create an OpenLab accountwww.OpenLab.citytech.cuny.edu
- Join the Wines of the New World course <u>http://openlab.citytech.cuny.edu/groups/wines-of-the-new-world-fall-2013/</u>
- City Tech Chef Jacket, Black Pants, comfortable shoes, hair pulled back
- Electronic: Lab top or iPad (if possible), Camera, OpenLab Account