VITICULTURE and ENOLOGY

VIN 11392 & VIN 11492
Viticulture Field Experience Vineyard Selection

Students:

Students enrolled in VIN11392 and VIN 11492 are responsible for identifying a commercial vineyard that would be willing to serve as both a field site and mentor for the field experience portions of these classes. If a student is unable to identify a suitable vineyard then contact the Program Director for help in arranging a practicum site. This form must be filled out by the student and the mentoring vineyard and returned to the program office for approval before beginning field work.

Student Name: ____________________________

Vineyard Business Name: ___________________

Vineyard Owners/Operators:

Please review the curriculum objectives on the back of this form for an overview of the field experience goals for the student applicant. By agreeing to host a student practicum you become an integral part of the student’s learning process in achieving these goals and evaluating the student’s progress toward these goals. The program office at Kent State Ashtabula will try to provide you and the student with whatever instructional resources you feel are necessary to help your student achieve these goals. Please fill out the information on this form, sign and date it, and have the student return this form to the Kent State Ashtabula program office.

Address: ____________________________________________

Street City State Zip

Contact/Mentor Name: ________________________________

Contact/Mentor Phone: ______________________________ E-mail: ______________________________

Acres of Grapes to 2nd Leaf __________ Acres of Grapes 3rd Leaf or Older: ________________

Grape Varieties Grown: __________________________________________

Trellis Systems Employed: _______________________________________

Years of Viticulture Experience (minimum 3 years required of mentor): ____________________

Mentor Signature __________________________ Date ____________

Viticulture and Enology Program
Kent State University Ashtabula 3300 Lake Road West Ashtabula, Ohio 44004 Phone: 440-964-4219
VIN 11392 and VIN 11492

Curriculum Objectives

Upon completion of instructional and practicum activities students will be able to:

VIN 11392:

1. Identify different parts of a grapevine
2. Describe the sequence of growth events through growing and dormant seasons
3. Describe the annual and perennial growth cycles
4. Accurately identify one season old wood, diseased wood, live and dead buds, and basal buds
5. Identify vine tying systems
6. Perform bud counts on single vines
7. Position renewal spurs and properly space fruiting spurs
8. Properly tie cordons
9. Explain the concept of balanced pruning
10. Calculate the number of buds to retain based on pruning weight and the appropriate balanced pruning formula for variety being pruned
11. Prune vines using the results of the appropriate balanced pruning formula
12. Describe the common methods of propagation of preferred varieties
13. Identify the major Spring pest concerns at your vineyard site
14. Describe early season pest management strategies at your vineyard site; identify and describe major fungal diseases in NE Ohio
15. List and demonstrate the steps used in sprayer calculation
16. Design a checklist of tasks required for proper trellis maintenance at your site

VIN 11492:

1. Identify major insect pests in a given location
2. Identify major weed pests in a given location
3. Devise a management strategy for identified pests and diseases
4. Plan a spray schedule to accomplish goals of the pest management program
5. Discuss the water management strategy at your vineyard site
6. Explain the purpose of suckering and shoot thinning
7. Identify and demonstrate proper suckering and shoot thinning techniques for a given variety and trellis system
8. Collect a petiole sample of a variety and submit for analysis
9. Implement a vine nutritional plan based on petiole analysis results
10. Demonstrate proper cluster thinning, shoot positioning, and leaf removal
11. List and describe characteristics of canopy ideotype