



ENOL 14600 – Introduction to Enology Student/Trainee Assessment Form

Student Name _____ Student Email _____

Address _____
city state zip

Student Work Phone _____ Student Mobile Phone _____

Site Information

Business Name _____

Site Facilitator or Contact _____

Site Facilitator (if different) _____

Business Address _____
city state zip

Phone _____ Fax _____

Email address _____ Web Address _____

Number of Employees (minimum of 3) _____

Total Gallons in Production (minimum of 5,000) _____

Years of experience in Business (5 year minimum) _____ Total Case Production _____

Barrel Program (optional): ___ Yes ___ No Oak Program (required): ___ Yes ___ No

Description of Wine Styles Produced _____

Return Completed Form to:

Viticulture and Enology Program
Attn: Temple Kincaid
Kent State University Ashtabula
3300 Lake Road West, Ashtabula, OH44004
Office: 440-964-4223
Email: tkincaid@kent.edu

Winery Observations

Students in **ENOL 14600: Introduction to Enology** are asked to shadow their winery facilitator through as many stages of the winemaking process as possible and discuss with the facilitator what is taking place in each step. The steps of the winemaking processes, both white and red wines, are listed below. Please note the date that the observation occurs or, if that part of the process is not currently taking place in your winery, indicate by checking the N/A column. Feel free to add any additional comments you wish. It is possible to observe more than one aspect of the process on a single visit. It is anticipated that it will take the student approximately 8 hours to fully accomplish all observations. This time can be done in a variety of smaller time segments and is the responsibility of the student and his/her facilitator to arrange times that are mutually agreeable. It is not mandatory that the student hit exactly 8 hours, depending on the situation; the observations might be completed in more or less time.

Once all possible observations are completed, the facilitator is asked to sign the completed form and mail/email to Temple Kincaid (tkincaid@kent.edu), Administrative Clerk. Should you have any questions about the student experience or any aspect of the V&E program, please do not hesitate to Lori Lee at 440-964-4309 or llee5@kent.edu.

Thank you for your assistance in helping to educate and prepare future winemakers.

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Wine Making Observations

	Date	N/A	Comments
A. Winery Walk Through – The student, under the direction of the facilitator, will tour the complete winery facility.			
B. White Winemaking Process			
<i>The student observed:</i>			
1. Stemming and Crushing			
2. Pressing			
3. Must Analysis, Adjustment, and Treatment			
4. Fermentation			
5. Racking			
6. Clarification			
7. Stabilization			
8. Maturation			
9. Finishing Operation			
10. Bottling			

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C. Red Winemaking Process	Date	N/A	Comments
<i>The student observed:</i>			
1. Stemming and Crushing			
2. Must Analysis, Adjustment, and Treatment			
3. Fermentation			
4. Pressing			
5. MLF			
6. Racking			
7. Clarification and Stabilization			
8. Maturation			
9. Fining and Filtration			
10. Bottling			

Site Facilitator Comments:

Site Facilitator Signature _____

Date

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