



## ENOL 24600 – Intermediate Enology-Harvest & Crush 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 5000) \_\_\_\_\_

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, OH 44004  
Office: 440-964-4223  
Email: [tkincaid@kent.edu](mailto:tkincaid@kent.edu)

## Winery Observations

Students in **ENOL 24600: Intermediate Enology, Harvest & Crush** are asked to assist their winery facilitator through as many of the stages of the winemaking process as possible and discuss with the facilitator strategies for best practices in winemaking. The steps of the winemaking processes, both white and red wines, are listed below. Please note the date(s) when the student assisted, if that part of the process is not currently taking place in your winery, indicate by checking the NA column. Feel free to add any additional comments you wish. It is possible to assist in more than one aspect of the process on a single visit. It is anticipated that it will take the student a minimum of 16 hours to fully emerge themselves in the winemaking process and to experience as many aspects of the process as possible. This time can be done in smaller time segments and is the responsibility of the student and their facilitator to arrange times of mutual agreement. The facilitator has full discretion to determine the extent of assistance the student is allowed.

Once all aspects of the winemaking process have been experienced and the minimum hour requirement is satisfied, the facilitator is asked to sign the completed Student Assessment form and mail/email to Temple Kincaid ([tkincaid@kent.edu](mailto: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 contact Lori Lee at 440-964-4309 or [llee5@kent.edu](mailto:llee5@kent.edu).

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

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<b>A. Assist in Fruit Processing Procedures</b>	<b>Date</b>	<b>N/A</b>	<b>Comments</b>
<i>The student assisted in:</i>			
1. De-stemming and/or crushing			
2. Amelioration/Chaptalization/Acidification			
3. Crush Additions (SO <sub>2</sub> /Enzymes)			
4. A Run Press Regime			
5. Determining Press Fractions			
6. Emptying Press			
7. Cleaning and Sanitizing Press			
<b>B. Assist in Post-Press Operations</b>	<b>Date</b>	<b>N/A</b>	<b>Comments</b>
<i>The student assisted in:</i>			
1. Cold settling			
2. Measuring Brix, pH, TA, YAN			
3. Sensory and Visual Evaluations			
4. Determining and Performing Juice Adjustments			
5. Racking Juice			

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6. Cleaning and Sanitizing Pumps and Hoses			
7. Processing Lees			
<b>C. Assist in Fermentation Procedures</b>	<b>Date</b>	<b>N/A</b>	<b>Comments</b>
<i>The student assisted in:</i>			
1. Cleaning and Sanitizing Vessel			
2. Determining the Rate of Fermentation/Temperature			
3. Determining Volume			
4. Rehydrating Yeast			
5. Measuring Brix, pH, TA			
6. Conducting Sensory and Visual Evaluations			
7. Determining Fermentation endpoint			
<b>D. Assist in Post-Fermentation Procedures</b>	<b>Date</b>	<b>N/A</b>	<b>Comments</b>
<i>The student assisted in:</i>			
1. Determining Maceration Period			
2. Determining Lees Contact Time/Stir			
3. Determining MLF Addition			

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4. Determining Post-Fermentation Vessel			
5. Determining and Making SO2 Adjustments			
6. Conducting Sensory and Visual Evaluations			
7. Racking Off Gross Lees			
8. Recording and Documenting Volumes			

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## Student/Trainee Attendance

Date	From (in hours)	To (in hours)	Total Hours
		16 hrs. minimum (attach additional pages as necessary)	

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Overall Work Performance

	<b>Excellent</b>	<b>Above Average</b>	<b>Average</b>	<b>Below Average</b>	<b>Fails</b>
Promptness					
Cooperation					
Follows Instructions					
Safety Awareness					
Overall Performance					

Site Facilitator Comments:

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Site Facilitator Signature \_\_\_\_\_ Date \_\_\_\_\_

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