



Viticulture and Wine Technology Meeting Minutes

December 11, 2019 | 12:00p | Room 1687

LPC Mission Statement

Las Positas College is an inclusive learning-centered institution providing educational opportunities and support for completion of students' transfer, degree, basic skills, career-technical, and retraining goals.

LPC Planning Priorities

- ❖ Implement the integration of all ACCJC standards throughout campus structure and processes.
- ❖ Establish a knowledge base and an appreciation for equity; create a sense of urgency about moving toward equity; institutionalize equity in decision-making, assessment, and accountability; and build capacity to resolve inequities.
- ❖ Increase student success and completion through change in college practices and processes: coordinating needed academic support, removing barriers, and supporting focused professional development across the campus.

Committee Name

Nan Ho
Karl Wente
David Everett
Tommy Vanhoutte
Meredith Sarboraria
David Kent
Neal Ely
John Kinney
Chris Chandler
Jean O'Neil-Opipari

Meeting Minutes

1. Call to Order at 12:20p

2. Welcome and Introductions

3. Review and Approval of Agenda

- Moved by Nan, seconded by Karl, approved unanimously

4. Review and Approval of Minutes

- No need to approve minutes

5. Industry Updates

- David – What direction LPC should focus on to meet employer's needs.
- Meredith, improvements with Wine Hospitality class (community ed)
- Karl – vineyard, Scouts, winery side, run analysis in chem lab. Have had success, seasonal employees
 - Some employees go back to school, some looking for full time employment
 - David Kent – had an enologist move to NZ, has a student from LPC that is exceptional, usually lose students at chemistry
 - Wine chemistry class (Mike Ansell) – only going to get better. Some Students intimidated by chemistry.
 - John Kinney - Hard to find seasonal employees, students need to identify wine faults.

6. Faculty Report

- David – expose students to faults that are at our disposal (oxidation, wine coming in contact with air, etc)
- Tommy – 12 main defects, kit costs about \$150 kit. Range of essences.
- People who can recognize flaws early, decrease sloppy wine making practices
- David – press on with acuity in class, continue to help students be aware of faults and proper treatment afterwards
- Emerging trends – Meredith, going away from big Oaky, fruity wines
- David – wine in cans, lot of bad wines in cans
- Trend of prepaid card to dispense wine at tasting rooms (like beer).
- Keg trend for wine for a by the glass program.
- Viticulture side, drone? Karl – understanding data, soil nutrition, vine nutrition, slow to adopt as an industry
 - David - LPC acquiring a drone (drainage, properties of soil, be able to do the basics. Will gather data to have students read that data (Viticulture Practices class). Helps identify low vigor. Need to fly below 400 ft. because of proximity of airport.

- Karl – what to do with data, encourage students to take GIS class
- Nan – can cross list classes, takes a year
- David – cross listing would help fill gaps in instruction
- Internship Opportunities – anticipate need for interns would be beneficial
- Karl – pay interns 14 – 15, David 12
- Demographics of interns – some BA's/BS, some vets, family, solicitations from foreign students, punching down, sorting

7. Recommendations from Advisory Board

- TVC – David is chairman elect of TVC, multi-year strategic restructuring to recommit to Ag mission. Moved from ag to (20M endowment). Moving away from fundraising. ESAC (Lori Souza) Economically Sustainable Agriculture Committee), absence of outside investment. Livermore soil is good. Investment is not happening here. So. Livermore Plan (5000 planted acres of vineyard in plan) Livermore has 2400 area of planted acres of vineyard. Measure D prevented development of hospitality industry.
- David Kent - Analyzing info, this region is getting colder as central valley gets warmer. Livermore Valley is Livermore not tri-valley. Move to change the over appellation to the Diablo Valley Highlands. Branding component, grower's website (see). Local wine growers have to endorse new AVA name Livermore Valley Winegrowers, not to include San Ramon, Walnut Creek. Bring greater certainty about what can be done with land. Custom Crush or co-op. Growers will plant where the processing facility is. We have thousands of acres of fallow land. Just came out of longest growth of wine industry. Enologist at co-op can be faculty at LPC, opportunities for students. Other areas would like this area to sign up with existing co-ops. Conservancy does not want to be a co-op long term. Goal is to improve quality of wine in Livermore. Significant county money available. Talking to Scott Hagerty to earmark \$ so it can't be taken.
- Pulling out vineyards because there is no market for it.
- Tommy – great harvest, one cask of Syrah, 3 barrels of Graiano, 2 casks of white blend, 220 gallons of XXX
- Karl - How does LPC chose varietals? Did you look at the market? Cab and Cab Franc did poorly on slope.
- Quality of Syrah very good here. Livermore is cooling as everywhere else gets warmer.
- David – while traveling in Europe everyone is talking about climate change and freaking out. Want to plant other varieties besides cab and chard.
- All classes were well enrolled in Fall, Spring is looking good. No curriculum updates.
- Bond Facility needs being assessed, far away from artist rendering. Need to talk about site with architect. ADA may make 2 stories impossible. Great firm.
- Wine Foundation – tied up loose ends. Transition will be smooth with retirements. Budget updates. 7000lbs of grapes harvested, 3500 lbs. sold to students.
- Work on internships, getting them posted.

8. Adjournment 1:28

9. Next Regular Meeting: April 8, 2020 12:15p – 1:45p