



Viticulture & Winery Technology Fall Advisory Board Meeting Agenda

December 9, 2025 | 3:00 PM | L3600, Room 3601

Agenda Item

Las Positas College is an inclusive, learning-centered, equity-focused environment that offers educational opportunities and support for completion of students' transfer, degree, and career-technical goals while promoting lifelong learning.

- ❖ 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.
- ❖ Coordinate resources and provide professional development for effective online instruction and remote delivery of student support services and college processes to advance equitable student outcomes.

Viticulture & Winery Technology Advisory Board Members

Damian Bramlett
Jessica Carroll
Paula Checchi
Neal Ely
David Hendrickson
David Kent
John Kinney
Brandi Lombardi
Phil Long
Beth McCormick
Jean O'Neil-Opipari
Meredith Sarboraria
Vicki Shipman
Karl Wente
Nicki Wente

1. Call to Order, 3:05

2. Welcome and Introductions

Brianna, John S. , Jim Berry, Paula, Meredith, Damian, Jean, Brandi, David Kent, Jessica Carroll, Dave Henderson, Beth McCormack, John Kinney

3. Brianna's background

4. Review of Agenda, 12/9/25

5. Review and Approval of Minutes, 4/30/25

6. Industry Updates - Input from the Board Members

- Hiring Needs
 - David Kent needs interns during harvest
 - Interested in workstudy with LPC
 - Have hosted international interns, trouble with getting them into country, housing
 - Brandi – tap into resource for interns, real world experience, synergy between winegrowers associating and LPC
 - Dan C. has 4 interns for drone program, they will help build infrastructure
- Skills in Demand
- Emerging Trends/Technologies
- Internship Opportunities
 - 3 Steves interested in hosting internship during harvest and other times of the year
 - Give experience of working with seasoned wine makers to students
- Will there be marketing or business classes?
 - Does LPC have marketing program

7. Program Report - Provided by Faculty

- Future Hiring/Expansion of Roles
 - Damian Bramlett 20hrs/week to 40hrs/week (goal)
 - Winery manager (i.e. compliance, marketing, events, etc.)
 - Have winery open on weekend, winery can be run like a traditional winery, collaborate with other wineries
 - Position going to the Board at the next board meeting
 - Work with Brianna
 - Wine making outside of class
 - Student led winesales
 - Asset to help with bottling, winery maintenance, not a full winemaker
- David Everett (compliance until April 2026)
 - Need all compliance emails, keys, log-ins, etc.
 - Excel document?

- Drone observation shows how different the LPC vineyard vs working vineyard
- Spring 2026 Wine Wednesday
 - Last Wednesday of every month starting in February
 - 3:30 – 6:00 pm
 - This fall brought in \$4414.50
 - October had highest sales
 - Wine Growers Assoc. hosts Wine Wed. during the summer in the evening (Winery of the Week)
 - LPC is a community member of Wine Growers Association, not an official member
 - Market LPC Wine Wednesday more widely
- Enrollments –Fall 2025 & Insight into Spring 2026 Classes
 - Intro to Viticulture – VWT 10 (15 students)
 - Fundamentals of Wine Science - VWT 23 (24 students)
 - Spring Vineyard Operations – VWT 32 (14 students)
 - Pest & Disease Management – VWT 35
 - (7 VWT + 8 HORT = 15 students)
 - Wines of California – VWT 47 (33 students)
 - Funding for additional 3 courses over the year next year
 - Hospitality could be offered in Community Ed
 - Hospitality is not as important to winemaking, sensory classes can help with winemaking
 - Grow program so it can be fully sustainable
 - Full time laboratory technician at some point
- Wine Wednesday
 - Fall 2025 Wine Wednesday
 - Net sales: \$4,414.50
 - Spring 2026 Wine Wednesday will start the last week in February
- Web/Social Media
 - Website updates (in progress)
 - Instagram (created)
 - TikTok (need to create)
 - Facebook page (previously created but David hasn't granted me access to editing the page)
 - Plan to start advertising in LPC's award winning Naked Magazine
- Livermore presence
 - Spring 2026 (i.e. wineries, businesses, colleges, etc.)
 - Visit and make connections
 - Collaboration with local wineries
- Interdisciplinary
 - Drone
 - Map vine by vine
 - Crop estimates, yield (still done by hand)
 - Botany
 - Chemistry club
 - Increase awareness, VWT includes science
 - Interdisciplinary
- One stop shop
 - WSET (Wine and Spirit Education Trust)
 - Service Certificate
 - Working with Craig in curriculum to create a viticulture cert, enology cert, hospitality cert so you can get everything in one place
- Include some business classes
- LPC Transfer Degree
 - UC Davis Trip (November, 2025)
 - Tour
 - CIP system
 - Grapes

- Collaboration w/UC Davis/donation
- Curriculum
 - Create a transfer degree
 - More theory and science
 - O chem
 - Verbal agreement to enable students to transfer courses to UC Davis
 - Clean and play system
 - Cost of fermentation unit (\$100K)
- Brock University
- Examples of what the 2025 Fall students did in class
 - VWT10
 - Grapevine Rootstock Slide
 - Final project
 - VWT20
 - Project: Map of Native American Grape Cultivars
 - Final project
 - VWT41
 - Shark Tank Wine Pitch
 - Student label design
- Campus Hill Winery
 - 2025 Albariño + future years
 - Proceeds go to LPC's Veterans First program (need to fine tune w/the College Foundation)
 - Dempstos – Barrel purchase approved by Foundation
 - Just received a quote from Colby yesterday \$7,380.00 for 6 barrels
 - 2 for white
 - 2 for red
 - Rest for next year
 - Need to get final approval and check from Foundation
 - Custom wine bags (i.e. black w/winery name, holds x2 bottles)
 - Expensive due to tariffs, ~\$990
 - Equipment/tank issues:
 - Wine press
 - Wood inside
 - Works inconsistently
 - Students stomped this year
 - Crush pad equipment (crusher/destemmer/sorter)
 - Electrical issues
 - Shocked Damian
 - Students stomped again
 - Macrobin plastic flaking off , because of no overhang
 - Equipment surplus > old, rusting, exposed wires, and generally not maintained
 - Lab equipment
 - Auto Titrator pump failed and isn't working, doing everything by hand
 - Equipment in secondary lab wasn't being maintained
 - Secondary lab/classroom was small, old, and smelly
 - Moved equipment up to 3600/3700 building and gave up secondary lab
 - Lab in 1814 now vacant
 - Expensive equipment was not being used, and it no longer works due to lack of maintenance.
 - Some equipment was new in the box
 - Old equipment had to be surpassed
 - Smaller impeller pump
 - Purchased a replacement impeller ~\$200 and Damian installed impeller yesterday
 - Winery protocols
 - Working with Damian to update all protocols
 - Wine tanks

- Were only being cleaned w/power sprayer
 - The ozone machine has not been used recently to clean tanks
 - Variable capacity tanks
 - Mold on the outside of the tank doors (i.e. in crevasses)
 - Top door gaskets have never been replaced and fell inside many times
 - Closed top tanks
 - Missing parts so cannot use closed top tanks
- Wines aging in barrel update
 - High pH's
 - Volatile Acidity
 - Empty barrels w/mold/mildew inside: Decommissioned three 59gal barrels
 - ½ wines may be distilled, because of high pH (double distill under licensed facility)
 - John & Dave (Occasio) may be able to help distill wine
 - Wines aging well:
 - 2022 Touriga Nacional Port
 - 2023 Touriga Nacional Port
 - 2024 Malbec (student wine)
 - 2024 Grenache/Syrah
- Wines made by students this year:
 - 2025 Malbec Rose
 - 2025 Albariño
 - 2025 Grenache
 - 2025 Syrah Port
 - 2025 Graciano
- Vintrace to Innovint
 - Better tracking of our wines, inventory, and products
 - Student transferring information over
 - Both software packages free
- Building deficiencies/issues:
 - DI water issues > now fixed
 - Winery water > brown > broken pipe > supposed to be fixed over winter break
 - Curb leading up to crush pad is too steep and needs to be a smooth transition
 - No overhang in side yard to protect equipment from weather (i.e. similar to what Hort has)
 - Side yard is gravel, not paved (like Hort) which has created some issues (i.e. area gets muddy during rain, forklift tires pick up rocks which then get brought into the winery and damage the floor, etc.)
 - Glycol chiller and air compressor units should be under some sort of permanent shelter to protect it from the elements
 - Glycol lines for new student tanks > VWT alumni help > M&O
 - Temperature control system for case goods and barrel rooms emits a gritty dust which covers everything
 - Damian is currently researching this w/M&O
 - No HVAC system in winery
 - In summer, temperatures rise to over 80F inside (even w/the doors open) which make it dangerous for students to work in
 - Long pants, long sleeves and boots are required at all times of the year
 - Glass rollup (south facing) door should have upper glass panels tinted (maybe top two rows)
- Advice and recommendations on the winery
- Alborinnio that will be put out aged in stainless barrels
 - In future age in different types of barrels for student comparison
- **Campus Hill Vineyard**
 - Advice and recommendations on the vineyard
 - Pesticide licenses > goal for Damian and I

- Current issues
 - Nutrient deficiencies
 - Intense thrip populations
 - Mealybug populations > red blotch > loss of crop
 - 2025 vineyard wasn't taken care of > lack of grape quality
 - Not an if, but when the vineyard fails
 - Not able to harvest all blocks
- Possible alternative locations to plant (if approved)
- Replanting costs per acre (estimates)
 - VSP ~\$27,000/acre in planting year, ~1,550-1,560 vines/acre (7ft by 4ft)
 - Vines ~\$8,600 (grape cultivar dependent)
 - Trellis ~\$6,500
 - Site prep ~\$5,000
 - Irrigation ~\$3,000
 - Misc ~\$2,000
 - Permits/overhead ~\$3,000
 - Head Trained ~\$20,000 - \$25,000/acre in planting year, ~680 vines/acre (8ft by 8ft)
 - Vines ~\$8,600 (grape cultivar dependent)
 - Stakes ~\$3,500
 - Site prep ~\$5,000
 - Irrigation ~\$3,000
 - Misc ~\$2,000
 - Permits/overhead ~\$3,000
 - Grape cultivars:
 - Vinifera:
 - Whites: Sauvignon Blanc, Albariño, Chardonnay, Viognier, Roussanne, Marsanne, Semillon, Pinot Gris
 - Reds: Cabernet Franc, Tannat, Sangiovese, Tempranillo, Mourvedre, Grenache, Syrah, Merlot, Petite Sirah, Cabernet Franc
 - Hybrids:
 - Whites: Ambulo Blanc (Behaves similarly to Sauvignon Blanc and in regions like Temecula, Sonoma, Napa, and East Coast), Caminante Blanc (Sauvignon blanc and Chardonnay cross), Vidal Blanc, Syval Blanc,
 - Reds: Camminare Noir (Cabernet Sauvignon and Petite Sirah cross), Paseante Noir (Zinfandel style), Errante Noir (Cabernet Style)
 - Mealy bugs, worse ever seen, loss of tonnage of fruit, hand scraped
 - Get Vineyard back into shape
 - May need to plant somewhere else
 - Area designated for sports facilities
 - Cow pastures

8. Recommendations from the Advisory Board

- **John moves and Damian seconds evaluating current vineyard, and plan to replace current vineyard that is infested with mealybugs. Motion carries unanimously.**

9. Other Business

- Foundation Specific Items:
 - Need full access to Winery Foundation bank/Square accounts (to include checkbook)
 - How are approved items paid for? (bankcard, checks, etc.)

10. Other Business & Goals for 2026

- Community and winery outreach

11. Next Regular Meeting, Spring 2026 tentatively Tuesday, May 6th, 2026 at 4:00 pm

12. Adjournment, 4:37