

WINE 118 Course Outline as of Fall 2022**CATALOG INFORMATION**

Dept and Nbr: WINE 118 Title: ZINFANDEL-GRAPE TO GLASS

Full Title: Zinfandel-Grape to Glass

Last Reviewed: 2/7/2022

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	1.50	Lecture Scheduled	1.50	17.5	Lecture Scheduled	26.25
Minimum	1.50	Lab Scheduled	0	4	Lab Scheduled	0
		Contact DHR	0		Contact DHR	0
		Contact Total	1.50		Contact Total	26.25
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 52.50

Total Student Learning Hours: 78.75

Title 5 Category: AA Degree Applicable

Grading: Grade or P/NP

Repeatability: 00 - Two Repeats if Grade was D, F, NC, or NP

Also Listed As:

Formerly:

Catalog Description:

An examination of Zinfandel--from growing the grape to the wine in the glass. In this intensive course, we will consider and taste the diversity of Zinfandel wine styles from the major Zinfandel producing areas of California.

Prerequisites/Corequisites:

Minimum Age 18 or older

Recommended Preparation:

Eligibility for ENGL 100 or ESL 100

Limits on Enrollment:

Must be 18 years or older

Schedule of Classes Information:

Description: An examination of Zinfandel--from growing the grape to the wine in the glass. In this intensive course, we will consider and taste the diversity of Zinfandel wine styles from the major Zinfandel producing areas of California. (Grade or P/NP)

Prerequisites/Corequisites: Minimum Age 18 or older

Recommended: Eligibility for ENGL 100 or ESL 100

Limits on Enrollment: Must be 18 years or older

Transfer Credit:

Repeatability: Two Repeats if Grade was D, F, NC, or NP

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree:	Area	Effective:	Inactive:
CSU GE:	Transfer Area	Effective:	Inactive:
IGETC:	Transfer Area	Effective:	Inactive:
CSU Transfer:		Effective:	Inactive:
UC Transfer:		Effective:	Inactive:

CID:

Certificate/Major Applicable:

Both Certificate and Major Applicable

COURSE CONTENT

Student Learning Outcomes:

At the conclusion of this course, the student should be able to:

1. Describe the aspects of geography and climate that are critical to the growing of world-class Zinfandel.
2. Critically evaluate the various Zinfandel wines.
3. Compare and contrast the sensory characteristics of wines produced in California's principle Zinfandel wine growing regions.

Objectives:

Upon completion of this course, students will be able to:

1. Collaborate and describe history and evolution of California Zinfandel wine regions
2. Differentiate and contrast geography and climate of California Zinfandel wine regions
3. Sensory evaluate and articulate quality of wines grown from California Zinfandel wine regions

Topics and Scope:

- I. Zinfandel History and Evolution
- II. Geography and Climate for Zinfandel Production
- III. Zinfandel Primary Growing Regions in California
 - A. Sonoma County Dry Creek Valley
 - B. Other Zinfandel wine growing areas in Sonoma County
 - C. Sierra Mountain/Amador region
 - D. Lodi
 - E. Paso Robles/San Luis Obispo
 - F. Other significant areas in California
- IV. Sensory Evaluation of Zinfandel

Assignment:

1. Eight reading and study assignments from texts and handouts
2. Keep and turn in a compilation of wine tasting notes
3. Group presentation on Zinfandel styles and regions
4. Comprehensive final examination

Methods of Evaluation/Basis of Grade:

Writing: Assessment tools that demonstrate writing skills and/or require students to select, organize and explain ideas in writing.

Reading and study assignments, sensory evaluation notes and portfolio

Writing
10 - 20%

Problem Solving: Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

Sensory evaluation exercises

Problem solving
25 - 35%

Skill Demonstrations: All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

Group presentation, sensory evaluation exercises

Skill Demonstrations
20 - 30%

Exams: All forms of formal testing, other than skill performance exams.

Comprehensive final examination

Exams
20 - 30%

Other: Includes any assessment tools that do not logically fit into the above categories.

Group presentation

Other Category
10 - 20%

Representative Textbooks and Materials:

Zinfandel: A Reference Guide to California's Zinfandel, Glendora Books Wine & Spirits, 2010.

Zinfandel: A Reference Guide to California Zinfandel. Francisco, Cathleen. Wine Appreciation Guild, 2001. (Classic)

Zinfandel: A History of a Grape and Its Wine. Sullivan, Charles L. University of California Press, 2003. (Classic)

Instructor prepared materials.