

CATALOG INFORMATION

Dept and Nbr: WINE 70 Title: BEG WINE SENSORY
Full Title: Beginning Wine Sensory Analysis
Last Reviewed: 12/12/2023

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	6	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: AG 171

Catalog Description:
An introductory wine tasting course designed to expose students to a broad range of wine varietals and wine styles and to develop wine tasting expertise in recognizing components that make up wine flavor and style. Course includes tasting Sonoma County as well as worldwide wines, learning basic tasting techniques, and an introduction to the fermentation process. Students should bring six matching wine glasses to every class session.

Prerequisites/Corequisites:
Minimum Age 18 or older

Recommended Preparation:
Course Completion of VIT 1 OR WINE 1; AND Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100)

Limits on Enrollment:
Age 18 or older

Schedule of Classes Information:
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worldwide wines, learning basic tasting techniques, and an introduction to the fermentation process. Students should bring six matching wine glasses to every class session. (Grade or P/NP)
 Prerequisites/Corequisites: Minimum Age 18 or older
 Recommended: Course Completion of VIT 1 OR WINE 1; AND Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100)
 Limits on Enrollment: Age 18 or older
 Transfer Credit: CSU;
 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:	Transferable	Effective: Fall 2004	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. Recognize and evaluate major wine categories and several specific wine varietals based on sight, aroma, and taste
2. Explain the impact of major wine components, such as acid, tannin, sugar, oak, and alcohol on wine flavor
3. Describe the flavor impact of the winemaking process, wine aging, and major wine flaws

Objectives:

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

1. Describe the aromas of major red, white, and sparkling wine varieties
2. Explain the impacts on wine flavor of the major steps in the red, white, sparkling and dessert winemaking processes
3. Identify levels in wine of acid, sugar, body, alcohol, tannin, color, oak, and sulfites
4. Describe major wine flaws
5. Describe the impact of aging on wine color and flavor
6. Describe the proper setup of a wine tasting, including use of a scoring sheet

Topics and Scope:

I. Introduction

- A. Component versus descriptive analysis
- B. Perception and recognition thresholds
- C. Perception differences among individuals

II. Physiology of Flavor

- A. Aroma
- B. Taste
- C. Cross-modal effects

III. Sources of Flavor

- A. Grapes
- B. Yeast
- C. Oak barrels
- D. Aging

IV. Components Analyzed

- A. Acid
- B. Sugar
- C. Alcohol
- D. Astringency
- E. Bitterness
- F. Sulfites
- G. Color
- H. Body

V. Descriptors Analyzed

- A. White wine
- B. Oak impact
- C. Red wine
- D. Wine faults

VI. Winemaking Impact on Flavor

- A. Basic winemaking equipment and procedures
- B. Grape ripeness for different wine styles
- C. Yeast and malolactic fermentation
- D. Sparkling winemaking procedures
- E. Fortified wine procedures

VII. Tastings Emphasizing Style Choices

- A. Broad spectrum of white wines
- B. Chardonnay
- C. Sauvignon Blanc
- D. Pinot Noir
- E. Syrah
- F. Cabernet family
- G. Other reds
- H. Red blends
- I. Sparkling wines
- J. Dessert wines

VIII. Setting up a Wine Tasting

- A. Proper setting
- B. Use of a scoring sheet

Assignment:

1. Weekly wine sensory evaluation
2. Blind wine identifications of:
 - A. Major wine varieties
 - B. Levels of major wine components
3. Class presentation on a particular wine, including background on the variety, region of origin, and winemaking techniques used

4. Written paper on sensory wine evaluation (3-5 pages)
5. Quiz(zes) on sensory characteristics of wine varieties (1-7)
6. Final exam

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.

Written paper

Writing
10 - 20%

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

None

Problem solving
0 - 0%

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

Wine sensory evaluation; blind wine identifications

Skill Demonstrations
30 - 60%

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

Quiz(zes); final exam

Exams
20 - 40%

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

Class presentation

Other Category
10 - 20%

Representative Textbooks and Materials:

The University Wine Course: A Wine Appreciation Text and Self Tutorial. 3rd ed. Baldy, Marian. Board and Bench Publishing. 2012 (classic).
Instructor prepared materials