

**WINE 111.1 Course Outline as of Fall 2024****CATALOG INFORMATION**

Dept and Nbr: WINE 111.1 Title: SONOMA AVA-NORTH

Full Title: Sonoma American Viticulture Areas-North County

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	3	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: WINE 111

**Catalog Description:**

Students will learn about the wines and wineries of northern Sonoma County's winegrowing regions. The most important American Viticulture Areas (AVA) of Northern Sonoma County and the wines they produce will be examined in detail. Sensory evaluation of selected wines from each region will be explored. Northern Sonoma County winery guest presentations and field trips are a major component of this class. Students should bring six matching wine glasses to every class session.

**Prerequisites/Corequisites:**

Minimum Age 18 or older

**Recommended Preparation:**

Eligibility for ENGL 100 or ESL 100

**Limits on Enrollment:**

Minimum Age 18 or older

**Schedule of Classes Information:**

Description: Students will learn about the wines and wineries of northern Sonoma County's winegrowing regions. The most important American Viticulture Areas (AVA) of Northern Sonoma County and the wines they produce will be examined in detail. Sensory evaluation of

selected wines from each region will be explored. Northern Sonoma County winery guest presentations and field trips are a major component of this class. Students should bring six matching wine glasses to every class session. (Grade or P/NP)

Prerequisites/Corequisites: Minimum Age 18 or older

Recommended: Eligibility for ENGL 100 or ESL 100

Limits on Enrollment: Minimum Age 18 or older

Transfer Credit:

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

## **ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:**

<b>AS Degree:</b>	<b>Area</b>	<b>Effective:</b>	<b>Inactive:</b>
<b>CSU GE:</b>	<b>Transfer Area</b>	<b>Effective:</b>	<b>Inactive:</b>

<b>IGETC:</b>	<b>Transfer Area</b>	<b>Effective:</b>	<b>Inactive:</b>
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<b>CSU Transfer:</b>	<b>Effective:</b>	<b>Inactive:</b>
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<b>UC Transfer:</b>	<b>Effective:</b>	<b>Inactive:</b>
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**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 and differentiate Northern Sonoma County American Viticulture Areas (AVAs)
2. Describe required information on a Northern Sonoma County wine label
3. Compare the sensory characteristics of specific wine from a Northern Sonoma County AVA

### **Objectives:**

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

1. Identify AVAs throughout Northern Sonoma County
2. Differentiate which grapes do and do not grow well in each of these Northern Sonoma County AVAs
3. Summarize the climate, soil and geographic factors that contribute to the uniqueness of the areas studied
4. Objectively compare the sensory characteristics of Northern AVA-specific wines from the appellations studied
5. Define the elements and terminology in a Northern Sonoma County wine label

### **Topics and Scope:**

- I. Wine sensory evaluation procedures
- II. Alexander Valley and Bordeaux varietals
- III. Dry Creek Zinfandel and Sauvignon Blanc
- IV. Russian River Valley Pinot Noir, Chardonnay, and Syrah
- V. Rockpile Zinfandel

VI. Other North County regions and varietals

VII. Northern Sonoma County viticultural areas as defined by the Tax and Trade Bureau (TTB)

VIII. Required and optional content of labels on bottles of wine from Northern Sonoma County

IX. Sensory characteristics of Northern Sonoma County grapes and wine

### Assignment:

1. Written report (3-5 pages)
2. Oral presentation
3. Written summary(ies) of field trips and/or winemaker presentations (1-7)
4. Sensory evaluation of wines presented in class
5. Exam(s) (1-3)

### 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 report; written summary(ies)

Writing  
10 - 30%

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

Sensory evaluations

Problem solving  
10 - 20%

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

Oral presentation

Skill Demonstrations  
10 - 20%

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

Exam(s)

Exams  
20 - 35%

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

Attendance and participation

Other Category  
5 - 15%

### Representative Textbooks and Materials:

Sonoma County Wine Regions. Sonoma County Trade Commission. 2010 (classic).

Instructor prepared materials