

**WINE 113 Course Outline as of Fall 2004****CATALOG INFORMATION**

Dept and Nbr: WINE 113 Title: WINEMAKERS SONOMA COUNTY

Full Title: Winemakers of Sonoma County

Last Reviewed: 10/13/2014

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	1.50	Lecture Scheduled	3.00	8	Lecture Scheduled	24.00
Minimum	1.50	Lab Scheduled	0	8	Lab Scheduled	0
		Contact DHR	0		Contact DHR	0
		Contact Total	3.00		Contact Total	24.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 48.00

Total Student Learning Hours: 72.00

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 172

**Catalog Description:**

An eight part series involving discussions and tastings of six major varietals of Sonoma County, their styles and characteristics. Course will look at Sonoma County's position and place in the United States and foreign markets from a wine quality and wine varietal prospective. Some of the great winemakers of Sonoma County will participate as guest speakers. (Formerly AG 281.35).

**Prerequisites/Corequisites:**

Minimum Age 21 or older

**Recommended Preparation:****Limits on Enrollment:****Schedule of Classes Information:**

Description: An eight part series involving discussions and tastings of six major varietals of Sonoma County, their styles and characteristics. Course will look at Sonoma County's position and place in the U.S. and foreign markets from a wine quality and varietal perspective. Some of the great winemakers of Sonoma County will participate as guest speakers. (Formerly AG

281.35). (Grade or P/NP)

Prerequisites/Corequisites: Minimum Age 21 or older

Recommended:

Limits on Enrollment:

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>	Effective:	Inactive:
<b>CSU GE:</b>	<b>Transfer Area</b>	Effective:	Inactive:
<b>IGETC:</b>	<b>Transfer Area</b>	Effective:	Inactive:
<b>CSU Transfer:</b>		Effective:	Inactive:
<b>UC Transfer:</b>		Effective:	Inactive:

**CID:**

**Certificate/Major Applicable:**

Certificate Applicable Course

## **COURSE CONTENT**

**Outcomes and Objectives:**

Students will:

1. Recognize the major characteristics of six major wine varieties.
2. Explain the differences between various winemaking techniques and styles.
3. Evaluate Sonoma County's position from both an objective perspective and within the framework of a worldwide overview.
4. Discuss wine varieties compared to locations grown.
5. Identify leading environments for the six major wine varieties.

**Topics and Scope:**

- I. Overview of Sonoma County's position in the wine industry nationally and internationally.
- II. Why we grow the different varieties in certain applications as opposed to others.
- III. What affects the different varieties - from the vineyard to the winemaking techniques to achieve the styles that wineries sell.
- IV. Tasting the raw product - barrel samples - from the different vineyards to show the students what characteristics are used to blend into the finished product.
- V. Comparisons of different foods to different wine varieties; why certain wines lend themselves to specific foods.
- VI. Discuss current trends that consumer preferences are during the varietal markets. Where are we now? Where will we be in five years time?

## Assignment:

Written assignments will be prepared regarding sensory evaluation.

### 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.

Essay exams

Writing  
20 - 40%

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

Exams

Problem solving  
20 - 40%

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

None

Skill Demonstrations  
0 - 0%

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

None

Exams  
0 - 0%

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

ATTENDANCE

Other Category  
20 - 50%

### Representative Textbooks and Materials:

Instructor will use prepared industry handouts.