

WINE 112 Course Outline as of Fall 2021**CATALOG INFORMATION**

Dept and Nbr: WINE 112 Title: WINE REGIONS OF CALIF.

Full Title: Wine Regions of California

Last Reviewed: 1/25/2021

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: AG 174

Catalog Description:

This class is an investigation of California winegrowing regions. The grape varieties, growing practices, and wine styles of all significant California wine-producing regions will be covered. Students should bring six matching wine glasses to every class session.

Prerequisites/Corequisites:

Minimum Age 18 or older

Recommended Preparation:

Course Completion of WINE 1 or VIT 1; and Course Completion of WINE 3, WINE 70, and WINE 110

Limits on Enrollment:

Age 18 or older

Schedule of Classes Information:

Description: This class is an investigation of California winegrowing regions. The grape varieties, growing practices, and wine styles of all significant California wine-producing regions will be covered. 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 WINE 1 or VIT 1; and Course Completion of WINE 3, WINE 70, and WINE 110

Limits on Enrollment: Age 18 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:
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CSU Transfer:	Effective:	Inactive:
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UC Transfer:	Effective:	Inactive:
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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 viticulture and wine-growing regions in California.
2. Evaluate the suitability of major varietals for each California wine region
3. Compare and contrast Sonoma County wines with wines from other regions in California

Objectives:

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

1. Compare and contrast the principal California winegrowing regions.
2. Discuss the impact of climate, soil and geographic factors on the uniqueness of the regions studied.
3. Identify major wine grapes that grow well in each California wine region.
4. Identify and discuss characteristics of Sonoma County grapes and wine and those from other regions of California.
5. Interpret all of the information on a California wine label.

Topics and Scope:

- I. Wine Sensory Evaluation Procedures
- II. Appellations as Defined by the Alcohol and Tobacco Tax and Trade Bureau (TTB)
- III. Major Winegrowing Regions, including
 - A. Mendocino County
 - B. Sonoma County
 - C. Napa Valley
 - D. San Francisco Bay Area
 - E. Central Valley
 - F. Sierra Foothills

G. Monterey and San Benito Counties

H. San Luis Obispo County

I. Santa Barbara County

J. Los Angeles and Temecula

IV. Major Wine Varietals

A. Red varietals (including Pinot noir, Cabernet Sauvignon, Merlot, Zinfandel, Petite Sirah, Syrah, Grenache, Mouvedre)

B. White varietals (including Chardonnay, Sauvignon blanc, Riesling, Gewurztraminer)

V. Factors Impacting Varietal Selection by Region

A. Weather and climate

B. Soils

C. Topography

D. Varietal characteristics

VI. Wine Label Laws and their Application in California

Assignment:

1. One written field report (4-8 pages)

2. One oral presentation

3. Weekly sensory evaluations

4. Quiz(zes) (1-7) and exam(s) (1-2)

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 reports

Writing
10 - 25%

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.

Sensory evaluations

Skill Demonstrations
20 - 40%

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

Quiz(zes) and exam(s)

Exams
30 - 50%

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

Oral presentation

Other Category
10 - 25%

Representative Textbooks and Materials:
Instructor prepared materials