

WINE 124 Course Outline as of Fall 2022**CATALOG INFORMATION**

Dept and Nbr: WINE 124 Title: CABERNET SAUVIGNON
 Full Title: Cabernet Sauvignon
 Last Reviewed: 2/14/2022

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:

In this course, students will explore Cabernet Sauvignon and the worldwide wines in which it plays a key role. Students will examine and taste Cabernet Sauvignon wine styles from around the world. Students should bring six matching wine glasses to every class session.

Prerequisites/Corequisites:

Minimum Age 18 or older

Recommended Preparation:**Limits on Enrollment:**

Must be 18 years or older

Schedule of Classes Information:

Description: In this course, students will explore Cabernet Sauvignon and the worldwide wines in which it plays a key role. Students will examine and taste Cabernet Sauvignon wine styles from around the world. Students should bring six matching wine glasses to every class session.
 (Grade or P/NP)

Prerequisites/Corequisites: Minimum Age 18 or older

Recommended:

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 and distinguish the major wine regions for growing world class Cabernet Sauvignon.
2. Critically evaluate various Cabernet Sauvignon wines.

Objectives:

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

1. Describe history and evolution of Cabernet Sauvignon wine regions
2. Describe the aspects of geography and climate that are critical to the growing of world class Cabernet Sauvignon.
3. Compare and contrast the sensory characteristics of Cabernet Sauvignon wines produced worldwide.
4. Explain the key components in evaluating the various styles of wine produced from Cabernet Sauvignon.

Topics and Scope:

- I. Cabernet Sauvignon History and Evolution
- II. Geography and Climate for Cabernet Sauvignon Production
- III. Cabernet Sauvignon Primary Growing Regions in California
 - A. Sonoma County
 - B. Napa County
 - C. Paso Robles
 - D. Other significant areas in California
- IV. Cabernet Sauvignon Primary Growing Regions in Washington
- V. Cabernet Sauvignon Primary Growing Regions in Europe
 - A. Bordeaux
 - B. Provence and Languedoc

- C. Tuscany
- D. Other significant areas in Europe
- VI. Cabernet Sauvignon Primary Growing Regions in Australia
 - A. Coonawarra
 - B. Margaret River
 - C. Other significant areas in Australia
- VII. Cabernet Sauvignon Primary Growing Regions in South America
- VIII. Other Significant Areas Around the World
- IX. Sensory Evaluation of Cabernet Sauvignon

Assignment:

1. Weekly reading (5-15 pages)
2. Weekly wine tasting exercises.
3. Weekly wine tasting notes.
4. One written report on one Cabernet Sauvignon wine (3-6 pages).
5. Oral group presentation on Cabernet Sauvignon styles and regions (5-15 minutes).
6. One midterm.
7. 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.

Wine tasting notes; written report on a Cabernet Sauvignon wine

Writing
15 - 30%

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

Wine tasting exercises

Problem solving
20 - 35%

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

Oral group presentation

Skill Demonstrations
5 - 15%

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

Midterm and final exam

Exams
15 - 35%

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

Oral group presentation

Other Category
10 - 30%

Representative Textbooks and Materials:

The World Atlas Of Wine. 8th ed. Johnson, Hugh. Delmar Cengage Learning. 2019

Instructor prepared materials