

**WINE 112 Course Outline as of Spring 2012****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 outside of Sonoma County. Diverse wine areas beyond Sonoma will be covered, including the counties of Napa, Mendocino, Amador, El Dorado, Santa Cruz, Monterey, San Luis Obispo, and Santa Barbara.

**Prerequisites/Corequisites:**

Minimum Age 21 or older

**Recommended Preparation:****Limits on Enrollment:**

Age 21 or older

**Schedule of Classes Information:**

Description: This class is an investigation of California winegrowing regions outside of Sonoma County. Diverse wine areas beyond Sonoma will be covered, including the counties of Napa, Mendocino, Amador, El Dorado, Santa Cruz, Monterey, San Luis Obispo, and Santa Barbara. (Grade or P/NP)

Prerequisites/Corequisites: Minimum Age 21 or older

Recommended:

Limits on Enrollment: Age 21 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>	Effective:	Inactive:
<b>CSU GE:</b>	<b>Transfer Area</b>	Effective:	Inactive:

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

**Certificate/Major Applicable:**

Certificate Applicable Course

## **COURSE CONTENT**

### **Outcomes and Objectives:**

Upon completion of this course, students will be able to:

1. Compare and contrast the principal California winegrowing regions outside of Sonoma County.
2. Differentiate which grapes grow well in each of these regions and which grapes do not.
3. Summarize the climate, soil and geographic factors that contribute to the uniqueness of the regions studied.
4. Interpret all of the information on a California wine label.
5. Identify and discuss characteristics of Sonoma County grapes and wine and those from other regions of California.

### **Topics and Scope:**

1. Review of wine sensory evaluation procedures
2. The Anderson Valley and Pinot Noir
3. The Napa Valley and Bordeaux varietals
4. The El Dorado County Zinfandel and Petite Sirah
5. Santa Barbara County Pinot Noir
6. The Mendocino Ridges and Zinfandel
7. San Luis Obispo and Rhine varietals
8. Calaveras County and Zinfandel
9. Amador County and Italian varietals
10. The Santa Cruz Mountains and Cabernet Sauvignon
11. Monterey County and Chardonnay
12. U.S. wine label laws and their application in California
13. Viticultural areas as defined by the Tax and Trade Bureau (TTB)
14. The quantity and quality of Sonoma County grapes and wine compared to that of the regions studied

## Assignment:

1. Written field report
2. Research and oral presentation
3. Portfolio, including field notes
4. Sensory evaluation in-class assignments
5. Two to three exams

## 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 field reports

Writing  
10 - 25%

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

Field notes, class portfolio

Problem solving  
25 - 35%

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

Sensory evaluations

Skill Demonstrations  
30 - 50%

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

Tests: multiple choice, true/false, completion

Exams  
10 - 25%

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

None

Other Category  
0 - 0%

## Representative Textbooks and Materials:

Instructor prepared materials