

WINE 151 Course Outline as of Fall 2015**CATALOG INFORMATION**

Dept and Nbr: WINE 151 Title: BIODYNAMIC WINE GROWING

Full Title: Wine Growing: From Certified Sustainable to Biodynamic

Last Reviewed: 11/17/2008

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	8	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:

This course will cover the agricultural evolution from sustainable to biodynamic wine grape growing. The course will investigate certified-sustainable, organic and Biodynamic viticulture practices as they pertain to winegrowing. The relationship between these farming strategies and the business of marketing and selling wine will also be explored. Course includes both lectures and field trips to local viticulture and agriculture operations.

Prerequisites/Corequisites:**Recommended Preparation:****Limits on Enrollment:****Schedule of Classes Information:**

Description: This course will cover the agricultural evolution from sustainable to biodynamic wine grape growing. The course will investigate certified-sustainable, organic and Biodynamic viticulture practices as they pertain to winegrowing. The relationship between these farming strategies and the business of marketing and selling wine will also be explored. Course includes

both lectures and field trips to local viticulture and agriculture operations, (Grade or P/NP)

Prerequisites/Corequisites:

Recommended:

Limits on Enrollment:

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

Outcomes and Objectives:

Upon completion of this course, the student will be able to:

1. Explain the benefits of farming techniques involved with sustainable, organic and biodynamic winegrowing.
2. Differentiate between certified-sustainable, organic and biodynamic winegrowing.
3. Identify and describe how specific biodynamic vineyard practices can improve fruit quality and overall vineyard health.
4. Explain the history and philosophy behind biodynamic practices in the vineyard.
5. Present a researched global example of biodynamic farming.
6. Clearly communicate the effects of healthy farming practices relating to biodiversity, resource management, and global warming.
7. Identify marketing trends relating to green business.

Topics and Scope:

- 1) Introduction to farming strategies and techniques
- 2) Definitions; distinctions among sustainable, organic and biodynamic grape growing
- 3) History of biodynamics
- 4) Rudolf Steiner's pioneering philosophy
- 5) Specific biodynamic practices
- 6) Global perspective of biodynamics
- 7) Biodiversity - definition and how to achieve it in the vineyard
- 8) Hands-on exercises in biodynamics
- 9) Terroir
- 10) Varietal typicity
- 11) How sustainable, organic and biodynamic practices enhance terroir

- 12) How sustainable, organic and biodynamic practices enhance typicity
- 13) Beneficial insects
- 14) Beneficial birds, raptors and other organisms
- 15) Ecological impacts of sustainable, organic and biodynamic practices
- 16) Natural resource conservation and grape growing.
- 17) Closed farming systems in practice
- 18) Biodynamic practices in other farming systems
- 19) Becoming certified; sustainable, organic and/or biodynamic.
- 20) Wine label requirements for sustainable, organic and/or biodynamically grown grapes.
- 21) Marketing changes in the wine business
- 22) Green business practices
- 23) Marketing strategies for sustainable and biodynamically grown wines
- 24) Wine tasting; contrast and discussion of certified sustainable, certified organic and certified biodynamically grown wines

Assignment:

1. Reading and study assignments from texts and handouts (20 pages per week).
2. Present a four to six-page researched global example of biodynamic farming.
3. Midterm.
4. 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.

Research paper

Writing
60 - 70%

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.

None

Skill Demonstrations
0 - 0%

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

Multiple choice, True/false, Completion, Short answer.

Exams
20 - 30%

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

Attendance and participation

Other Category
0 - 10%

Representative Textbooks and Materials:

The World Atlas Of Wine, 6th edition, by Johnson and Robinson, 2008.

Instructor prepared materials