

WINE 111 Course Outline as of Spring 2015**CATALOG INFORMATION**

Dept and Nbr: WINE 111 Title: SONOMA AVA
 Full Title: Sonoma County American Viticulture Areas
 Last Reviewed: 12/12/2023

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 176

Catalog Description:

This class is an investigation of Sonoma County's winegrowing regions. The most important American Viticulture Areas (AVA) of Sonoma County and the wines they produce will be examined in detail. Sensory evaluation of selected wines from each region will be explored. Sonoma County winery guest presentations and field trips are a major component of this class.

Prerequisites/Corequisites:

Minimum Age 18 or older

Recommended Preparation:

Eligibility for ENGL 100 or ESL 100

Limits on Enrollment:

Must be at least 18 years old and enrolled in a program of study related to wine.

Schedule of Classes Information:

Description: This class is an investigation of Sonoma County's winegrowing regions. The most important American Viticulture Areas (AVA) of Sonoma County and the wines they produce will be examined in detail. Sensory evaluation of selected wines from each region will be explored. Sonoma County winery guest presentations and field trips are a major component of this class. (Grade or P/NP)

Prerequisites/Corequisites: Minimum Age 18 or older

Recommended: Eligibility for ENGL 100 or ESL 100

Limits on Enrollment: Must be at least 18 years old and enrolled in a program of study related to wine.

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:

Certificate Applicable Course

COURSE CONTENT

Outcomes and Objectives:

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

1. Identify areas and AVAs throughout Sonoma County.
2. Differentiate which grapes grow well in each of these AVAs and which grapes do not.
3. Summarize the climate, soil and geographic factors that contribute to the uniqueness of the areas studied.
4. Objectively compare the sensory characteristics of AVA-specific wines from the appellations studied.
5. Define the elements and terminology in a Sonoma County wine label.

Topics and Scope:

1. Review of wine sensory evaluation procedures
2. The Alexander Valley and Bordeaux varietals
3. Dry Creek Zinfandel and Sauvignon Blanc
4. Russian River Pinot Noir and Syrah.
5. Green Valley Pinot Noir
6. The Sonoma Coast and Burgundian varietals
7. Sonoma Mountain and Cabernet Sauvignon
8. Sonoma Valley and Zinfandel
9. The Carneros and sparkling varietals
10. Rockpile and Zinfandel
11. Sonoma County viticultural areas as defined by the Tax and Trade Bureau (TTB)
12. Interpreting the labels on bottles of wine made from Sonoma County grapes
13. Comparing the quantity and sensory characteristics, of Sonoma County grapes and wine, from the different AVAs 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.

Field reports

Writing
10 - 30%

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

Field notes, class portfolio

Problem solving
10 - 20%

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

Sensory evaluations

Skill Demonstrations
10 - 20%

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

Exams: completion

Exams
30 - 40%

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

Attendance and participation

Other Category
10 - 15%

Representative Textbooks and Materials:

Sonoma County Wine Regions, publ. by Sonoma County Trade Commission, 2010
Instructor prepared materials