WINE 122 Course Outline as of Spring 2015

CATALOG INFORMATION

Dept and Nbr: WINE 122 Title: DESSERT WINES OF WORLD
Full Title: Dessert Wines of the World
Last Reviewed: 10/13/2014

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 concentrate on late harvest wines, botrytized wines, and sweet wines made from dried grapes. Sweet wines will be examined as to techniques of production and how they differ from those used in making dry table wines.

Prerequisites/Corequisites:
Minimum Age 18 or older

Recommended Preparation:

Limits on Enrollment:
Must be 18 years or older

Schedule of Classes Information:
Description: This course will concentrate on late harvest wines, botrytized wines, and sweet wines made from dried grapes. Sweet wines will be examined as to techniques of production and how they differ from those used in making dry table wines. (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

Outcomes and Objectives:
Upon completion of this course, the student will be able to:
1. Describe the characteristics of types of dessert wines (or sweet wines).
2. Critically evaluate the various dessert wines produced from different types of grapes.
3. Compare and contrast the sensory characteristics of wines produced using different types of production techniques.

Topics and Scope:

1. Characteristics of types of dessert wines (or sweet wines).
2. Three general groups of sweet wines
   a. Late harvest wines
   b. Botrytized wines
   c. Use of dried grapes
3. Winemaking techniques for sweet wines and assorted dessert wines
   a. Cryoextraction
   b. Use of frozen grapes (eiswein or icewine)
   c. Sweetening wine using chaptalization
4. Critically evaluate the various dessert wines produced from different types of grapes.
   a. Banyuls and Vouvray from France
   b. German Eiswein
   c. Canadian Icewine
   d. Alsace Vendange Tardive wines
   e. Australian and Californian late harvest or sweet non-botrytized wines
   f. Italian "recioto" from dried grapes
   g. Constantia from South Africa
   h. Alsatian Vin de Paille
   i. Sherry from Spain
5. Muscat grapes producing sweet wines
   a. Asti Spumante (Itlay)

b. Constantia (South Africa)
c. Liquer Muscats (Australia)
d. Muscat de Beaumes-de-Venise (France)
e. Muscats such as those from Quady (California)

6. The "greatest of all sweet wines" from Germany and Hungary
   a. Auslesen wines from Germany
   b. Grains Nobels from Alsace
   c. Tokaji from Hungary
7. Naturally sweetened ice wines
   a. Riesling in Germany and Austria
   b. Riesling and Vidal in Canada.
8. Sauternes and Barsac
   a. German Auslesen and Sauternes
   b. France's Semillon, Sauvignon Blanc, Muscadelle, and Barsac
9. Sweet fortified wines
   a. Sherry from Spain
   b. Madeira from Portugal
   c. Marsala from Italy

Assignment:

1. Weekly reading and study assignments from texts and handouts.
2. Weekly wine tasting exercises.
3. Journal of wine tasting notes.
4. Written and oral group presentation on dessert wine styles and regions.
5. One mid-term exam and one comprehensive final examination.

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 and written report.	Writing 10 - 25%

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

Wine tasting exercises.	Problem solving 25 - 35%

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.

Final exam and midterm: Multiple choice, True/false, Completion, Short answer.	Exams 20 - 30%

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

Group presentation	Other Category 20 - 30%

Representative Textbooks and Materials:
Eyewitness Companions: Wines of the World: Your Essential Handbook DK Publishing, 2006.
About Wine, 2nd edition, Henderson, Patrick J. and Rex, Dellie, Thomson Delmar Learning, 2011.
Instructor prepared materials.