WINE 111.1 Course Outline as of Spring 2019

CATALOG INFORMATION

Dept and Nbr: WINE 111.1   Title: SONOMA AVA-NORTH
Full Title: Sonoma American Viticulture Areas-North County
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: WINE 111

Catalog Description:
This class is an investigation of Northern Sonoma County's winegrowing regions. The most important American Viticulture Areas (AVA) of Northern Sonoma County and the wines they produce will be examined in detail. Sensory evaluation of selected wines from each region will be explored. Northern Sonoma County winery guest presentations and field trips are a major component of this class. Students should bring six matching wine glasses to every class session.

Prerequisites/Corequisites:
Minimum Age 18 or older

Recommended Preparation:
Eligibility for ENGL 100 or ESL 100

Limits on Enrollment:
Minimum Age 18 or older

Schedule of Classes Information:
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a major component of this class. Students should bring six matching wine glasses to every class session. (Grade or P/NP)
Prerequisites/Corequisites: Minimum Age 18 or older
Recommended: Eligibility for ENGL 100 or ESL 100
Limits on Enrollment: Minimum Age 18 or older
Transfer Credit:
Repeatability: Two Repeats if Grade was D, F, NC, or NP

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

			Effective:	Inactive:
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 differentiate Northern Sonoma County American Viticulture Areas (AVAs)
2. Interpret information on a Northern Sonoma County wine label
3. Compare the sensory characteristics of specific wine from a Northern Sonoma County AVA

Objectives:
At the conclusion of this course, the student should be able to:
1. Identify areas and AVAs throughout Northern Sonoma County
2. Differentiate which grapes do and do not grow well in each of these Northern Sonoma County AVAs
3. Summarize the climate, soil and geographic factors that contribute to the uniqueness of the areas studied
4. Objectively compare the sensory characteristics of Northern AVA-specific wines from the appellations studied
5. Define the elements and terminology in a Northern 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. Rockpile Zinfandel
6. Other North County regions and varietals

7. Northern Sonoma County viticultural areas as defined by the Tax and Trade Bureau (TTB)
8. Interpreting the labels on bottles of wine made from Northern Sonoma County grapes
9. Comparing the quantity and sensory characteristics of Northern Sonoma County grapes and wine from the different AVAs studied

Assignment:

1. Written field report (3 - 5 pages)
2. Research and prepare oral presentation
3. Portfolio, including field notes
4. Sensory evaluation in-class assignments
5. Exams (2 - 3)

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 report	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	Exams 30 - 40%

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

Oral presentation, attendance and participation	Other Category 10 - 30%

Representative Textbooks and Materials:
Sonoma County Wine Regions. Sonoma County Trade Commission. 2010 (classic)
Instructor prepared materials