WINE 125 Course Outline as of Summer 2017

CATALOG INFORMATION

Dept and Nbr: WINE 125 Title: NAPA VALLEY
Full Title: Napa Valley Appellations
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 class is an investigation of Napa Valley's winegrowing regions. In this intensive course, students will study and taste a diversity of wine styles from each of Napa's appellations.

Prerequisites/Corequisites:
Minimum Age 18 or older

Recommended Preparation:

Limits on Enrollment:
Must be 18 years or older

Schedule of Classes Information:
Description: This class is an investigation of Napa Valley's winegrowing regions. In this intensive course, students will study and taste a diversity of wine styles from each of Napa's appellations. (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

Student Learning Outcomes:
At the conclusion of this course, the student should be able to:
1. Identify the Napa Valley appellations and describe the related geography and climate related to successfully grown grapes.
2. Critically evaluate and compare the sensory characteristics of the wines produced in Napa Valley appellations.
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Objectives:
Upon completion of this course, the student will be able to:
1. Identify the appellations of the Napa Valley.
2. Describe the aspects of geography and climate that are critical to the success of the grapes grown in each of the appellations
3. Critically evaluate the various styles of wine produced in the Napa Valley.
4. Compare and contrast the sensory characteristics of appellation specific wines within the Napa Valley.

Topics and Scope:

I. Napa Valley History and Evolution
II. Principal wine growing regions of Napa Valley
   A. Carneros
   B. Stags Leap
   C. Rutherford
   D. Oakville
   E. Howell Mountain
   F. Mount Veeder
   G. Spring Mountain
   H. Diamond Mountain
III. Other Napa appellations
IV. Grapes that are grown successfully in each of Napa Valley's winegrowing regions
V. Wine styles and characteristics produced in the areas studied

VI. Direct examination and evaluation of the sensory characteristics of:
   A. Sparkling wine
   B. Burgundian varietals
   C. Italian varietals and blends
   D. Rhone varietals and blends
   E. Bordeaux varietals and blends
   F. Dessert wines
VII. Napa wine label requirements

Assignment:

1. Eight 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 Napa Valley 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.	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.

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:
The World Atlas Of Wine, 7th edition, by Johnson and Robinson, 2013.
Instructor prepared materials