

WINE 111 Course Outline as of Fall 2004**CATALOG INFORMATION**

Dept and Nbr: WINE 111 Title: SONOMA APPELLATIONS

Full Title: Sonoma County Appellations

Last Reviewed: 4/23/2018

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	1.50	Lecture Scheduled	3.50	8	Lecture Scheduled	28.00
Minimum	1.50	Lab Scheduled	0	3	Lab Scheduled	0
		Contact DHR	0		Contact DHR	0
		Contact Total	3.50		Contact Total	28.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 56.00

Total Student Learning Hours: 84.00

Title 5 Category: AA Degree Applicable

Grading: Grade or P/NP

Repeatability: 33 - 3 Enrollments Total

Also Listed As:

Formerly: AG 176

Catalog Description:

This class is an investigation of Sonoma County's winegrowing regions. The most important appellations 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 21 or older

Recommended Preparation:

Eligibility for ENGL 100 or ESL 100.

Limits on Enrollment:

Must be age 21 or older.

Schedule of Classes Information:

Description: This class is an investigation of Sonoma County's winegrowing regions. The most important appellations 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 21 or older

Recommended: Eligibility for ENGL 100 or ESL 100.

Limits on Enrollment: Must be age 21 or older.

Transfer Credit:

Repeatability: 3 Enrollments Total

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, student will be able to:

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

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. The new "Rockpile Appellation" and Zinfandel.
11. Sonoma County viticultural areas as defined by the BATF.
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 appellations studied.

Assignment:

1. Prepare field report.
2. Prepare and deliver class presentation.
3. Maintain a portfolio.
4. Sensory evaluation in-class assignments.

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.

Essay exams, Field reports

Writing
10 - 30%

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

Field work

Problem solving
10 - 20%

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

Class performances, Performance exams

Skill Demonstrations
10 - 20%

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

Completion

Exams
30 - 40%

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

Class Portfolio

Other Category
10 - 20%

Representative Textbooks and Materials:

Instructor Prepared Materials