WINE 114 Course Outline as of Fall 2020

CATALOG INFORMATION

Dept and Nbr: WINE 114 Title: WINES OF CALIF & EUROPE
Full Title: Wines of California and Europe
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	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 173

Catalog Description:
An introductory examination of the most famous wines of Europe contrasted with their California counterparts. Course will examine a different grape or related group of grapes and their expression on both sides of the Atlantic. Previous experience with wine is helpful but not necessary.

Prerequisites/Corequisites:
Minimum Age 18 or older

Recommended Preparation:
Eligibility for ENGL 100 or ESL 100

Limits on Enrollment:

Schedule of Classes Information:
Description: An introductory examination of the most famous wines of Europe contrasted with their California counterparts. Course will examine a different grape or related group of grapes and their expression on both sides of the Atlantic. Previous experience with wine is helpful but not necessary. (Grade or P/NP)
Prerequisites/Corequisites: Minimum Age 18 or older

Recommended: Eligibility for ENGL 100 or ESL 100
Limits on Enrollment:
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. Describe and contrast wines and sensory characteristics of those wines grown and produced in California and Europe.
2. Interpret and explain European wine label terminology.

Objectives:
Upon completion of the course, students will be able to:
1. Identify the principal wine growing regions of Europe and California.
2. Explain the unique characteristics of the specific grapes and wines produced in the areas studied.
3. Compare and contrast the sensory characteristics of wines produced from the same grape, when grown in California vs. Europe.
4. Analyze the food-pairing efficacy of the wines studied.
5. Define terminology used in European wine labels.

Topics and Scope:

1. The principal wine growing regions of Europe and California
2. The grapes that are grown successfully in each of Europe and California's wine growing regions
3. The wine styles and characteristics produced in the areas studied
4. Direct comparison of the sensory characteristics of:
   a. Chardonnay in California and Burgundy
   b. Pinot Noir in California and Burgundy
   c. Cabernet Sauvignon and Cabernet based blends in California and Bordeaux
   d. Merlot and Merlot based blends in California and Bordeaux
   e. Sangiovese in California and Tuscany

f. Nebbiolo and Barbera in California and Piedmont
g. Sauvignon Blanc in California and the Loire Valley
h. Grenache and Syrah in California and the Rhone Valley
i. Riesling in California and Germany
j. Sparkling wine in California and Champagne
5. Pairing the contrasted wines studied with food
6. European vs. California conventions of wine labeling
7. Group presentation skills.

Assignment:

1. Weekly reading and written assignments from texts and handouts
2. Portfolio of activities, lecture notes and tasting notes
3. Group research and oral presentation on different regions covered in class.
4. 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.

Written assignments and portfolio	Writing 10 - 25%

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

Group research presentations and sensory evaluations	Problem solving 25 - 35%

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

Group research presentation	Skill Demonstrations 30 - 50%

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

Final exam: multiple choice, true/false, completion	Exams 10 - 25%

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

None	Other Category 0 - 0%

Representative Textbooks and Materials:
Wine Uncorked, a Practical Introduction to Tasting and Enjoying Wine, by Beckett. Willow Creek Press, 1999 (Classic)
Instructor prepared materials