WINE 113 Course Outline as of Fall 2020

CATALOG INFORMATION

Dept and Nbr: WINE 113 Title: WINEMAKERS SONOMA COUNTY
Full Title: Winemakers of Sonoma County
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 172

Catalog Description:
A series of discussions and tastings of major wine varietals of Sonoma County, their styles and characteristics. Course will look at Sonoma County's position and place in the United States and foreign markets from a wine quality and wine varietal prospective. Winemakers of Sonoma County will participate as guest speakers.

Prerequisites/Corequisites:
Minimum Age 18 or older

Recommended Preparation:

Limits on Enrollment:
Must be 18 years or older

Schedule of Classes Information:
Description: A series of discussions and tastings of major wine varietals of Sonoma County, their styles and characteristics. Course will look at Sonoma County's position and place in the United States and foreign markets from a wine quality and wine varietal prospective. Winemakers of Sonoma County will participate as guest speakers. (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:
Certificate Applicable Course

COURSE CONTENT

Student Learning Outcomes:
At the conclusion of this course, the student should be able to:
1. Discuss and evaluate major varietals of Sonoma County
2. Identify, describe, and compare various winemaking techniques and styles.

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Objectives:
Upon completion of the course, students will be able to:
1. Recognize the major characteristics of major wine varietals of Sonoma County.
2. Explain the differences between various winemaking techniques and styles.
3. Evaluate Sonoma County's position from both an objective perspective and within the framework of a worldwide overview.
4. Discuss wine varieties compared to locations grown.
5. Identify leading environments for the major wine varietals.

Topics and Scope:

1. Overview of Sonoma County's position
   a. Compared to the wine industry nationally
   b. Compared to the wine industry internationally.
2. Why Sonoma County grows the different varietals in certain applications as opposed to others
3. What affects the different varietals
   a. Vineyard influences
   b. Winemaking techniques
   c. Styles being achieved .
4. Tasting the raw product
   a. Barrel samples
   b. Comparing different vineyards
   c. Influence of blending

5. Comparisons of different foods to different wine varietals
6. Trends of consumer preferences

Assignment:

1. Written assignments regarding sensory evaluation
2. Weekly wine tasting exercises
3. Journal of wine tasting notes
4. Winemaking report (2-4 pages)
4. Final exam

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, winemaking report, journals	Writing 30 - 45%

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

None	Problem solving 0 - 0%

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: multiple-choice, true/false, matching	Exams 30 - 45%

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

Attendance and participation; sensory evaluations	Other Category 20 - 30%

Representative Textbooks and Materials:
Instructor prepared materials