

**WINE 70 Course Outline as of Fall 2024****CATALOG INFORMATION**

Dept and Nbr: WINE 70            Title: BEG WINE SENSORY  
 Full Title: Beginning Wine Sensory Analysis  
 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	6	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 171

**Catalog Description:**

An introductory wine tasting course designed to expose students to a broad range of wine varietals and wine styles and to develop wine tasting expertise in recognizing components that make up wine flavor and style. Course includes tasting Sonoma County as well as worldwide wines, learning basic tasting techniques, and an introduction to the fermentation process. Students should bring six matching wine glasses to every class session.

**Prerequisites/Corequisites:**

Minimum Age 18 or older

**Recommended Preparation:**

Course Completion of VIT 1 OR WINE 1; AND Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100)

**Limits on Enrollment:**

Age 18 or older

**Schedule of Classes Information:**

Description: An introductory wine tasting course designed to expose students to a broad range of wine varietals and wine styles and to develop wine tasting expertise in recognizing components that make up wine flavor and style. Course includes tasting Sonoma County as well as

worldwide wines, learning basic tasting techniques, and an introduction to the fermentation process. Students should bring six matching wine glasses to every class session. (Grade or P/NP)

Prerequisites/Corequisites: Minimum Age 18 or older

Recommended: Course Completion of VIT 1 OR WINE 1; AND Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100)

Limits on Enrollment: Age 18 or older

Transfer Credit: CSU;

Repeatability: Two Repeats if Grade was D, F, NC, or NP

## **ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:**

<b>AS Degree:</b>	<b>Area</b>	Effective:	Inactive:
<b>CSU GE:</b>	<b>Transfer Area</b>	Effective:	Inactive:

<b>IGETC:</b>	<b>Transfer Area</b>	Effective:	Inactive:
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<b>CSU Transfer:</b>	Transferable	Effective:	Fall 2004	Inactive:
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<b>UC Transfer:</b>		Effective:		Inactive:
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**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. Recognize and evaluate major wine categories and several specific wine varieties based on sight, aroma, and taste
2. Explain the impact of major wine components, such as acid, tannin, sugar, oak, and alcohol on wine flavor
3. Describe the flavor impact of the winemaking process, wine aging, and major wine flaws

**Objectives:**

At the conclusion of this course, the student should be able to:

1. Describe the aromas of major red, white, and sparkling wine varieties
2. Explain the impacts on wine flavor of the major steps in the red, white, sparkling and dessert winemaking processes
3. Identify levels in wine of acid, sugar, body, alcohol, tannin, color, oak, and sulfites
4. Describe major wine flaws
5. Describe the impact of aging on wine color and flavor
6. Describe the proper setup of a wine tasting, including use of a scoring sheet

**Topics and Scope:**

I. Introduction

- A. Component versus descriptive analysis
- B. Perception and recognition thresholds
- C. Perception differences among individuals

## II. Physiology of Flavor

- A. Aroma
- B. Taste
- C. Cross-modal effects

## III. Sources of Flavor

- A. Grapes
- B. Yeast
- C. Oak barrels
- D. Aging

## IV. Components Analyzed

- A. Acid
- B. Sugar
- C. Alcohol
- D. Astringency
- E. Bitterness
- F. Sulfites
- G. Color
- H. Body

## V. Descriptors Analyzed

- A. White wine
- B. Oak impact
- C. Red wine
- D. Wine faults

## VI. Winemaking Impact on Flavor

- A. Basic winemaking equipment and procedures
- B. Grape ripeness for different wine styles
- C. Yeast and malolactic fermentation
- D. Sparkling winemaking procedures
- E. Fortified wine procedures

## VII. Tastings Emphasizing Style Choices

- A. Broad spectrum of white wines
- B. Chardonnay
- C. Sauvignon Blanc
- D. Pinot Noir
- E. Syrah
- F. Cabernet family
- G. Other reds
- H. Red blends
- I. Sparkling wines
- J. Dessert wines

## VIII. Setting up a Wine Tasting

- A. Proper setting
- B. Use of a scoring sheet

### **Assignment:**

1. Weekly wine sensory evaluation
2. Blind wine identifications of:
  - A. Major wine varieties
  - B. Levels of major wine components
3. Class presentation on a particular wine, including background on the variety, region of origin, and winemaking techniques used

4. Written paper on sensory wine evaluation (3-5 pages)
5. Quiz(zes) on sensory characteristics of wine varieties (1-7)
6. 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 paper	Writing 10 - 20%
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**Problem Solving:** Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

None	Problem solving 0 - 0%
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**Skill Demonstrations:** All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

Wine sensory evaluation; blind wine identifications	Skill Demonstrations 30 - 60%
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**Exams:** All forms of formal testing, other than skill performance exams.

Quiz(zes); final exam	Exams 20 - 40%
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**Other:** Includes any assessment tools that do not logically fit into the above categories.

Class presentation	Other Category 10 - 20%
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**Representative Textbooks and Materials:**

The University Wine Course: A Wine Appreciation Text and Self Tutorial. 3rd ed. Baldy, Marian. Board and Bench Publishing. 2012 (classic).  
Instructor prepared materials