

WINE 111.2 Course Outline as of Fall 2024**CATALOG INFORMATION**

Dept and Nbr: WINE 111.2 Title: SONOMA AVA-SOUTH
 Full Title: Sonoma American Viticulture Areas-South County
 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	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:

Catalog Description:

Students will learn about the wines and wineries of Southern Sonoma County's winegrowing regions. The most important American Viticulture Areas (AVA) of Southern Sonoma County and the wines they produce will be examined in detail. Sensory evaluation of selected wines from each region will be explored. Southern Sonoma County winery guest presentations and field trips are a major component of this class. Students should bring six matching wine glasses to every class session.

Prerequisites/Corequisites:

Minimum Age 18 or older

Recommended Preparation:

Eligibility for ENGL 100 or ESL 100

Limits on Enrollment:

Minimum Age 18 or older

Schedule of Classes Information:

Description: Students will learn about the wines and wineries of Southern Sonoma County's winegrowing regions. The most important American Viticulture Areas (AVA) of Southern Sonoma County and the wines they produce will be examined in detail. Sensory evaluation of

selected wines from each region will be explored. Southern Sonoma County winery guest presentations and field trips are a major component of this class. Students should bring six matching wine glasses to every class session. (Grade or P/NP)

Prerequisites/Corequisites: Minimum Age 18 or older

Recommended: Eligibility for ENGL 100 or ESL 100

Limits on Enrollment: Minimum Age 18 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:
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CSU GE:	Transfer Area	Effective:	Inactive:
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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:

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 differentiate Southern Sonoma County American Viticulture Areas (AVAs)
2. Describe required information on a Southern Sonoma County wine label
3. Compare the sensory characteristics of specific wine from a Southern Sonoma County AVA

Objectives:

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

1. Identify AVAs throughout Southern Sonoma County
2. Differentiate which grapes do and do not grow well in each of these Southern Sonoma County AVAs
3. Summarize the climate, soil and geographic factors that contribute to the uniqueness of the areas studied
4. Objectively compare the sensory characteristics of Southern AVA-specific wines from the appellations studied
5. Define the elements and terminology in a Southern Sonoma County wine label

Topics and Scope:

- I. Wine sensory evaluation procedures
- II. Green Valley Pinot Noir and Chardonnay
- III. Sonoma Coast and Burgundian varietals
- IV. Petaluma Gap Pinot Noir, Chardonnay, and Syrah
- V. Sonoma Mountain Cabernet Sauvignon and other varietals

- VI. Sonoma Valley and Zinfandel
- VII. Carneros Chardonnay and sparkling varietals
- VIII. Other South County regions and varietals
- IX. Southern Sonoma County viticultural areas as defined by the Tax and Trade Bureau (TTB)
- X. Required and optional content of labels on bottles of wine from Southern Sonoma County
- XI. Sensory characteristics of Southern Sonoma County grapes and wine

Assignment:

1. Written report (3-5 pages)
2. Oral presentation
3. Portfolio, including field notes
4. Sensory evaluation of wines presented in class
5. Exam(s) (1 -3)

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 report	Writing 10 - 30%
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Problem Solving: Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

Portfolio	Problem solving 10 - 20%
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Skill Demonstrations: All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

Sensory evaluations	Skill Demonstrations 10 - 20%
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Exams: All forms of formal testing, other than skill performance exams.

Exams	Exams 30 - 40%
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Other: Includes any assessment tools that do not logically fit into the above categories.

Oral presentation; attendance and participation	Other Category 10 - 30%
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Representative Textbooks and Materials:

- Sonoma County Wine Regions. Sonoma County Trade Commission. 2010 (classic).
- Instructor prepared materials