

Wine Studies Department
Agriculture/Natural Resources Division
Santa Rosa Junior College

Wine 111.2 – Sonoma AVAs
Syllabus Fall 2019

Wednesdays August 21-October 9, 6 p.m. to 9 p.m. Shone Farm

Chris Hanna

Email: channa@santarosa.edu

Office hours: before, during and after class

Catalog Description: This class is an investigation of Sonoma County's winegrowing regions, focused mainly on the southern AVAs. 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. Sonoma County winery guest presentations and a possible field trips are major components of this class.

Grading: Grade or P/NP (passing grade is C or better)

Required Supplies: Note taking materials. Scantron forms and #2 pencils for exams. Six wine glasses to bring to class

Letter Grades: 90% or above = A, 80% or above = B, 70% or above = C, 60% or above = D, below 60%, F.

For grading, points will be divided up as follows:

Midterm Quiz	100 points	10%
Final exam	300 points	30%
Wine tasting journal	100 points	10%
Final paper	200 points	20%
Class Participation/homework	300 points	<u>30%</u>
		100%

Course materials will be posted on Canvas, including Syllabus, homework and reading assignments, etc.

Wine Tasting Journal

We will be tasting wines representative of the AVAs we study. Thorough completion of the wine tasting journal is 10% of the total grade. The format of the journal will be given out on the first day of class. There are no "right" answers when it comes to what you taste, but making a vigorous attempt to identify and document what you taste is required. The wine tasting journal will be collected and graded at the end of class, so be sure to keep it in a neat format.

Written Paper

The paper will be on the history of a Sonoma County AVA of your choosing. It will be 5 pages long (double-spaced) and cover the following (200 points total). See the paper grading rubric posted on Canvas for exact point assignment.

- History of the AVA, including:
 - First grape growers
 - First grape locations

- First wineries
- Establishment of the AVA, including how the boundaries were drawn
- Map of major boundaries and geographic features of your AVA
- Varietals planted, historically and current
- Major worldwide regions in which the same varietals are grown
- Major significant vineyards and wineries in the AVA
- Soil survey details of one vineyard in your AVA
- Climate information about your AVA
- For one varietal in your AVA, compare sensory characteristics to sensory characteristics of other appellations (in the county or worldwide)

Learning Outcomes:

At the completion of the course, here's what you will be able to do:

1. Describe and differentiate Sonoma County American Viticultural Areas (AVAs)
2. Interpret information on a Sonoma County wine label.
3. Compare the sensory characteristics of specific wine AVAs.

Objectives:

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

Topics and Scope:

1. Sonoma County viticultural areas as defined by the Tax and Trade Bureau
2. Conjunctive labeling
3. Interpreting the labels on bottle of wine made from Sonoma County grapes
4. Review of the wine sensory evaluation procedures
5. Russian River Valley and its sub AVAs
6. The Sonoma Coast and potential West Sonoma Coast
7. Petaluma Gap
8. Sonoma Mountain, Moon Mountain and Cabernet Sauvignon
9. Sonoma Valley
10. Carneros and sparkling varietals
11. Comparing the quantity and sensory characteristics of Sonoma County grapes and wine from the different AVAs studied.