

WINE 114 Course Outline as of Fall 2004**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	3.50	8	Lecture Scheduled	28.00
Minimum	1.50	Lab Scheduled	0	3	Lab Scheduled	0
		Contact DHR	0		Contact DHR	0
		Contact Total	3.50		Contact Total	28.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 56.00

Total Student Learning Hours: 84.00

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. Each week we will examine a different grape or related group of grapes and their expression on both sides of the Atlantic, e.g., California Cabernet Sauvignon and the red wines of Bordeaux. Previous experience with wine is helpful but not necessary.

Prerequisites/Corequisites:

Minimum Age 21 or older

Recommended Preparation:**Limits on Enrollment:**

Must be age 21 or older.

Schedule of Classes Information:

Description: An introductory examination of the most famous wines of Europe contrasted with their California counterparts. Each week we will examine a different grape or related group of grapes and their expression on both sides of the Atlantic, e.g., California Cabernet Sauvignon and the red wines of Bordeaux. Previous experience with wine is helpful but not necessary.
 (Grade or P/NP)

Prerequisites/Corequisites: Minimum Age 21 or older

Recommended:

Limits on Enrollment: Must be age 21 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

Outcomes and Objectives:

Students will be able to:

1. Identify the principal wine growing regions of Europe and California.
2. Explain why certain grapes are grown in some appellations and not others.
3. Explain the unique characteristics of the wines produced in the areas studied.
4. Compare and contrast the sensory characteristics of wines produced from the same grape, when grown in California vs. Europe.
5. Analyze the food-pairing efficacy of the wines studied.
6. Define and comprehend European wine label terminology.

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.

Assignment:

1. Specific reading and study assignments from texts and handouts.
2. Portfolio of activities, lecture notes and tasting notes.
3. Group presentation.

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 homework	Writing 10 - 25%
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Problem Solving: Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

Homework problems	Problem solving 25 - 35%
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Skill Demonstrations: All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

Class performances	Skill Demonstrations 30 - 50%
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Exams: All forms of formal testing, other than skill performance exams.

Multiple choice, True/false, Completion	Exams 10 - 25%
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Other: Includes any assessment tools that do not logically fit into the above categories.

None	Other Category 0 - 0%
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Representative Textbooks and Materials:

WINE UNCORKED, A PRACTICAL INTRODUCTION TO TASTING AND ENJOYING WINE,
Beckett, Willow Creek Press, 1999.