

WINE 70 Course Outline as of Fall 2004**CATALOG INFORMATION**

Dept and Nbr: WINE 70 Title: WINE COMP TASTE
 Full Title: Wine Component Tasting
 Last Reviewed: 12/12/2023

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	1.50	Lecture Scheduled	3.00	8	Lecture Scheduled	24.00
Minimum	1.50	Lab Scheduled	0	8	Lab Scheduled	0
		Contact DHR	0		Contact DHR	0
		Contact Total	3.00		Contact Total	24.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 48.00

Total Student Learning Hours: 72.00

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 171

Catalog Description:

Designed for wine industry personnel to learn organoleptic tasting techniques including varietal characteristics and other components of the fermentation process. A sensory course. (Formerly AG 281.23).

Prerequisites/Corequisites:

Minimum Age 21 or older

Recommended Preparation:**Limits on Enrollment:****Schedule of Classes Information:**

Description: A sensory course designed for wine industry personnel to learn organoleptic tasting techniques. Varietal characteristics & components of fermentation process. (Formerly AG 281.23). (Grade or P/NP)

Prerequisites/Corequisites: Minimum Age 21 or older

Recommended:

Limits on Enrollment:

Transfer Credit: CSU;
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:	Transferable	Effective: Fall 2004	Inactive:
UC Transfer:		Effective:	Inactive:

CID:

Certificate/Major Applicable:

Both Certificate and Major Applicable

COURSE CONTENT

Outcomes and Objectives:

Students will:

1. Identify eight common grape varieties by sight.
2. Identify eight common wine varieties by components.
3. Discuss history and development of the wine industry in Sonoma County and California.
4. Define the relationship between consumer and winery.
5. Explain the principles involved in the fermentation process.
6. Describe wine defects due to bacterial action.
7. Discuss wine tasting set up.

Topics and Scope:

- I. Grape and Grape Components
 - A. Composition
 - B. Grape Varieties
- II. Wine Components From Fermentation To Bottling
 - A. Fermentation Characteristics
 - B. Ageing
- III. Wine Ageing and Speciality Wine Components
 - A. Effects of Oxygen
 - B. Ports, Sherries, Etc.
- IV. Wine Defects as Components
 - A. Bacterial
 - B. Wine Making Defects
- V. How To Taste Wine; How To Set Up Tastings
- VI. Blind Tasting and Sensory Evaluation

Assignment:

Written reports regarding sensory wine evaluation.

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
20 - 40%

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

Exams

Problem solving
20 - 40%

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.

None

Exams
0 - 0%

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

Sensory evaluation and attendance

Other Category
20 - 50%

Representative Textbooks and Materials:

Instructor prepared industry handouts will be used.