WINE 124 Course Outline as of Fall 2009

CATALOG INFORMATION

Dept and Nbr: WINE 124 Title: CABERNET SAUVIGNON
Full Title: Cabernet Sauvignon Around the World
Last Reviewed: 2/14/2022

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	8	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:
This class is an examination of Cabernet Sauvignon and the wines in which it plays a key role around the globe. While this grape is noted prominently on many wine labels, it often plays an important incognito role in the most famous Bordeaux-style blends. In this intensive course, we study and taste a diversity of wine styles from the United States, Europe and the southern hemisphere.

Prerequisites/Corequisites:
Minimum Age 21 or older

Recommended Preparation:

Limits on Enrollment:
Age 21 or older

Schedule of Classes Information:
Description: This class is an examination of Cabernet Sauvignon and the wines in which it plays a key role around the globe. While this grape is noted prominently on many wine labels it often plays an important incognito role in the most famous Bordeaux-style blends. In this intensive course, we study and taste a diversity of wine styles from the United States, Europe and the

southern hemisphere. (Grade or P/NP)
Prerequisites/Corequisites: Minimum Age 21 or older
Recommended:
Limits on Enrollment: 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:
Both Certificate and Major Applicable

COURSE CONTENT

Outcomes and Objectives:
Upon completion of this course, the student will be able to:
1. Describe the aspects of geography and climate that are critical to the growing of world-class Cabernet Sauvignon.
2. Critically evaluate the various styles of wine produced from Cabernet Sauvignon.
3. Compare and contrast the sensory characteristics of wines produced in California, Europe and the southern hemisphere's principal Cabernet Sauvignon growing regions.

Topics and Scope:

I. Cabernet Sauvignon History and Evolution
II. Geography and Climate for Cabernet Sauvignon Production
III. Cabernet Sauvignon Primary Growing Regions in California
  A. Sonoma County
  B. Napa County
  C. Other significant areas in California
IV. Cabernet Sauvignon Primary Growing Regions in Washington
V. Cabernet Sauvignon Primary Growing Regions in Europe
  A. Bordeaux
  B. Provence and Languedoc
  C. Tuscany
  D. Other significant areas in Europe
VI. Cabernet Sauvignon Primary Growing Regions in Australia
  A. Coonawarra
  B. Margaret River
  C. Other significant areas in Australia

VII. Cabernet Sauvignon Primary Growing Regions in South America
VIII. Other significant areas around the world
IX. Sensory Evaluation of Cabernet Sauvignon

Assignment:

1. Eight reading and study assignments from texts and handouts.
2. Weekly wine tasting exercises.
3. Journal of wine tasting notes.
4. Written and oral group presentation on Cabernet Sauvignon styles and regions.
5. One mid-term exam and one comprehensive final examination.

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.

Wine tasting notes.	Writing 10 - 25%

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

Wine tasting exercises	Problem solving 25 - 35%

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.

Multiple choice, True/false, Completion, Short answer.	Exams 20 - 30%

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

Group presentation	Other Category 20 - 30%

Representative Textbooks and Materials:
The World Atlas Of Wine, 6th edition, by Johnson and Robinson, 2008.
Instructor prepared materials