

**WINE 115 Course Outline as of Spring 2015****CATALOG INFORMATION**

Dept and Nbr: WINE 115      Title: WINES OF CA. AUST/NEW ZE  
 Full Title: Wines of California and Australia/New Zealand  
 Last Reviewed: 10/27/2014

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: AG 179

**Catalog Description:**

An introductory examination of the wines of Australia/New Zealand contrasted with their California counterparts. This course will examine different grapes or related groups of grapes and their expression on both sides of the Pacific. Previous experience with wine is helpful but not necessary.

**Prerequisites/Corequisites:**

Minimum Age 18 or older

**Recommended Preparation:**

Eligibility for ENGL 100 or ESL 100

**Limits on Enrollment:**

Must be 18 years or older

**Schedule of Classes Information:**

Description: An introductory examination of the wines of Australia/New Zealand contrasted with their California counterparts. This course will examine different grapes or related groups of grapes and their expression on both sides of the Pacific. Previous experience with wine is helpful but not necessary. (Grade or P/NP)

Prerequisites/Corequisites: Minimum Age 18 or older

Recommended: Eligibility for ENGL 100 or ESL 100

Limits on Enrollment: Must be 18 years or older

Transfer Credit:

Repeatability: Two Repeats if Grade was D, F, NC, or NP

## **ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:**

<b>AS Degree:</b>	<b>Area</b>	<b>Effective:</b>	<b>Inactive:</b>
<b>CSU GE:</b>	<b>Transfer Area</b>	<b>Effective:</b>	<b>Inactive:</b>
<b>IGETC:</b>	<b>Transfer Area</b>	<b>Effective:</b>	<b>Inactive:</b>
<b>CSU Transfer:</b>		<b>Effective:</b>	<b>Inactive:</b>
<b>UC Transfer:</b>		<b>Effective:</b>	<b>Inactive:</b>

**CID:**

**Certificate/Major Applicable:**

Both Certificate and Major Applicable

## **COURSE CONTENT**

### **Outcomes and Objectives:**

Upon completion of this course, students will be able to:

1. Identify the principal wine growing regions of Australia/New Zealand and California.
2. Explain the unique characteristics of the wines produced in the areas studied.
3. Compare and contrast the sensory characteristics of wines produced from the same grape, when grown in California vs. Australia/New Zealand.
4. Analyze the food-pairing efficacy of the wines studied.
5. Define terminology used in Australia/New Zealand wine labels.

### **Topics and Scope:**

1. The principal wine growing regions of Australia/New Zealand and California
2. The grapes that are grown successfully in each of Australia/New Zealand 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. Sauvignon blanc
  - b. Syrah/Shiraz
  - c. Other selected whites
  - d. Other selected reds
  - e. Port
  - f. Sparkling/dessert
5. Pairing the contrasted wines studied with food
6. Australia/New Zealand vs. California conventions of wine labeling

### **Assignment:**

1. Weekly reading and written assignments from texts and handouts

2. Portfolio of activities, lecture notes and tasting notes from sensory evaluations
3. Group research and oral presentation on different regions covered in class.
4. 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.

Written assignments, including portfolio

Writing  
10 - 25%

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

Group research presentation

Problem solving  
25 - 35%

**Skill Demonstrations:** All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

Sensory evaluations

Skill Demonstrations  
15 - 30%

**Exams:** All forms of formal testing, other than skill performance exams.

Final exam including multiple choice, true/false, completion

Exams  
10 - 25%

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

None

Other Category  
0 - 0%

### Representative Textbooks and Materials:

Wine Uncorked, a Practical Introduction to Tasting and Enjoying Wine, by Beckett. Willow Creek Press, 1999 (Classic)

Instructor prepared materials