

**WINE 111.2 Course Outline as of Spring 2019****CATALOG INFORMATION**

Dept and Nbr: WINE 111.2 Title: SONOMA AVA-SOUTH

Full Title: Sonoma American Viticulture Areas-South County

Last Reviewed: 12/12/2023

| 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:

**Catalog Description:**

This class is an investigation of Southern Sonoma County's winegrowing regions. 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. Southern Sonoma County winery guest presentations and field trips are a major component of this class. Students should bring six matching wine glasses to every class session.

**Prerequisites/Corequisites:**

Minimum Age 18 or older

**Recommended Preparation:**

Eligibility for ENGL 100 or ESL 100

**Limits on Enrollment:**

Minimum Age 18 or older

**Schedule of Classes Information:**

Description: This class is an investigation of Southern Sonoma County's winegrowing regions. 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. Southern Sonoma County winery guest presentations and field trips are

a major component of this class. Students should bring six matching wine glasses to every class session. (Grade or P/NP)

Prerequisites/Corequisites: Minimum Age 18 or older

Recommended: Eligibility for ENGL 100 or ESL 100

Limits on Enrollment: Minimum Age 18 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>          | Effective: | Inactive: |
| <b>CSU GE:</b>       | <b>Transfer Area</b> | Effective: | Inactive: |
| <b>IGETC:</b>        | <b>Transfer Area</b> | Effective: | Inactive: |
| <b>CSU Transfer:</b> |                      | Effective: | Inactive: |
| <b>UC Transfer:</b>  |                      | Effective: | Inactive: |

**CID:**

**Certificate/Major Applicable:**

Both Certificate and Major Applicable

## **COURSE CONTENT**

### **Student Learning Outcomes:**

At the conclusion of this course, the student should be able to:

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

### **Objectives:**

At the conclusion of this course, the student should be able to:

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

### **Topics and Scope:**

1. Review of wine sensory evaluation procedures
2. Green Valley Pinot Noir
3. The Sonoma Coast and Burgundian varietals
4. Sonoma Mountain and Cabernet Sauvignon
5. Sonoma Valley and Zinfandel
6. The Carneros and sparkling varietals

7. Other South County regions and varieties
8. Southern Sonoma County viticultural areas as defined by the Tax and Trade Bureau (TTB)
9. Interpret the labels on bottles of wine made from Southern Sonoma County grapes
10. Compare the quantity and sensory characteristics of Southern Sonoma County grapes and wine from the different AVAs studied

### Assignment:

1. Written field report (3 - 5 pages)
2. Research and prepare oral presentation
3. Portfolio, including field notes
4. Sensory evaluation in-class assignments
5. Exams (2 - 3)

### 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.

Field report

Writing  
10 - 30%

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

Field notes, class portfolio

Problem solving  
10 - 20%

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

Sensory evaluations

Skill Demonstrations  
10 - 20%

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

Exams

Exams  
30 - 40%

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

Oral presentation, attendance and participation

Other Category  
10 - 30%

### Representative Textbooks and Materials:

Sonoma County Wine Regions. Sonoma County Trade Commission. 2010 (classic)  
Instructor prepared materials