

WINE 119 Course Outline as of Summer 2017**CATALOG INFORMATION**

Dept and Nbr: WINE 119 Title: EXAMINATION/ PINOT NOIR

Full Title: An Examination of Pinot Noir

Last Reviewed: 4/13/2020

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	8	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:

Catalog Description:

An examination of Pinot Noir--from growing the grape to the wine in the glass. This intensive course will consider and taste the diversity of Pinot Noir wine styles from the most important regions of California, Oregon, Europe and the southern hemisphere.

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 examination of Pinot Noir--from growing the grape to the wine in the glass. In this intensive course, we will consider and taste the diversity of Pinot Noir wine styles from the most important regions of California, Oregon, Europe and the southern hemisphere. (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:

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

Student Learning Outcomes:

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

1. Describe the major producing areas of Pinot Noir in relation to geography, climate, and wine styles.
2. Describe the diversity of wine styles through sensory observation of Pinot Noir from various production areas of the world.

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 Pinot Noir.
2. Critically evaluate the various styles of wine produced from Pinot Noir.
3. Compare and contrast the sensory characteristics of wines produced in California, Oregon, Europe and the southern hemisphere's principal Pinot Noir growing regions.

Topics and Scope:

- I. Pinot Noir History and Evolution
- II. Geography and Climate for Pinot Noir Production
- III. Pinot Noir Primary Growing Regions in California
 - A. Sonoma County
 - B. Napa County
 - C. Mendocino County
 - D. Monterey County
 - E. Santa Barbara County
 - F. Other significant areas in California
- IV. Pinot Noir Primary Growing Regions in Oregon

- V. Pinot Noir Primary Growing Regions in Europe
 - A. Burgundy
 - B. Champagne
 - C. Other significant areas in Europe
- VI. Pinot Noir Primary Growing Regions in Australia
- VII. Pinot Noir Primary Growing Regions in New Zealand
- VIII. Other significant areas around the world
- IX. Sensory Evaluation of Pinot Noir

Assignment:

1. Eight reading and study assignments from texts and handouts.
2. Weekly wine tasting exercises.
3. Journal of wine tasting notes.
4. Written report and oral group presentation on Pinot Noir 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.

Final and midterm: 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:

About Wine, Henderson, Patrick J. and Rex, Dellie. 2nd edition. Thomson Delmar Learning, 2011.

Instructor prepared materials.