

WINE 70 Course Outline as of Fall 2018**CATALOG INFORMATION**

Dept and Nbr: WINE 70 Title: BEG WINE SENSORY

Full Title: Beginning Wine Sensory Analysis

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	6	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 171

Catalog Description:

An introductory wine sensory course designed to expose students to a broad range of wine varietals and wine styles and to develop wine tasting expertise useful at all levels of the wine industry. Course includes tasting many Sonoma County wines, learning basic tasting techniques, and an introduction to the fermentation process. Students should bring six matching wine glasses to every class session.

Prerequisites/Corequisites:

Minimum Age 18 or older

Recommended Preparation:

Course Completion of VIT 1 OR WINE 1; AND Eligibility for ENGL 100 or ESL 100

Limits on Enrollment:

Age 18 or older

Schedule of Classes Information:

Description: An introductory wine sensory course designed to expose students to a broad range of wine varietals and wine styles and to develop wine tasting expertise useful at all levels of the wine industry. Course includes tasting many Sonoma County wines, learning basic tasting techniques, and an introduction to the fermentation process. Students should bring six matching

wine glasses to every class session. (Grade or P/NP)

Prerequisites/Corequisites: Minimum Age 18 or older

Recommended: Course Completion of VIT 1 OR WINE 1; AND Eligibility for ENGL 100 or ESL 100

Limits on Enrollment: Age 18 or older

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

Student Learning Outcomes:

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

1. Recognize and evaluate major wine categories and several specific wine varieties based on sight, aroma and taste
2. Explain the impact of major wine components, such as acid and alcohol, on flavor
3. Describe the flavor impact of major steps in the winemaking process

Objectives:

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

1. Describe the aromas of major red, white, and sparkling wine varieties, including but not limited to Cabernet Sauvignon, Pinot Noir, Syrah, Zinfandel, Chardonnay, and Sauvignon Blanc
2. Explain the impacts on wine flavor of the major steps in the red, white, sparkling and dessert winemaking processes
3. Identify levels in wine of acid, sugar, body, alcohol, tannin, color, oak, and sulfites
4. Describe major wine defects
5. Describe the impact of aging on wine color and flavor
6. Summarize the latest research on wine sensory analysis
7. Describe wine tasting setup

Topics and Scope:

I. Introduction

- A. Component versus descriptive analysis
- B. Perception and recognition thresholds

- C. Perception differences among individuals
- II. Physiology of Flavor
 - A. Aroma
 - B. Taste
 - C. Cross-modal effects
- III. Sources of Flavor
 - A. Grapes
 - B. Yeast
 - C. Oak barrels
 - D. Aging
- IV. Components Analyzed
 - A. Acid
 - B. Sugar
 - C. Alcohol
 - D. Astringency
 - E. Bitterness
 - F. Sulfites
 - G. Color
 - H. Body
- V. Descriptors Analyzed
 - A. White wine
 - B. Oak impact
 - C. Red wine
 - D. Wine faults
- VI. Winemaking Impact on Flavor
 - A. Basic winemaking equipment and procedures
 - B. Grape ripeness for different wine styles
 - C. Yeast and malolactic fermentation
 - D. Sparkling winemaking procedures
 - E. Fortified wine procedures
- VII. Tastings, Emphasizing Style Choices
 - A. Broad spectrum of white wines
 - B. Chardonnay
 - C. Sauvignon Blanc
 - D. Pinot Noir
 - E. Syrah
 - F. Cabernet family
 - G. Other reds
 - H. Red blends
 - I. Sparkling wines
 - J. Dessert wines
- VIII. Setting up a Wine Tasting
 - A. Proper setting
 - B. Use of a scoring sheet

Assignment:

1. Sensory wine evaluation
2. Blind identification of major wine varieties
3. Blind identification of levels of major wine components
4. Class presentation on a particular wine, including background on the variety, region of origin and winemaking techniques used

5. Written paper 4-6 pages in length on sensory wine evaluation
6. Quizzes on sensory characteristics of wine varieties (1 - 7)
7. Final exam: multiple choice, essay

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 paper 4-6 pages in length

Writing
10 - 20%

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

None

Problem solving
0 - 0%

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

Sensory wine evaluation; blind identification of major wine varieties; blind identification of levels of major wine components

Skill Demonstrations
30 - 60%

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

Quizzes and Final exam: multiple choice, essay

Exams
20 - 40%

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

Class presentation about a wine variety

Other Category
10 - 20%

Representative Textbooks and Materials:

The University Wine Course: A Wine Appreciation Text and Self Tutorial. 3rd ed. Baldy, Marian. Board and Bench Publishing. 2012 (classic)
Instructor prepared materials