

VIT 1 Course Outline as of Fall 2024

CATALOG INFORMATION

Dept and Nbr: VIT 1Title: INTRO VIT/WINE

Full Title: Introduction to Viticulture, Winemaking, Wines of the World

Last Reviewed: 8/14/2023

| Units | | Course Hours per Week | | Nbr of Weeks | Course Hours Total | |
|---------|------|-----------------------|------|--------------|--------------------|-------|
| Maximum | 3.00 | Lecture Scheduled | 3.00 | 17.5 | Lecture Scheduled | 52.50 |
| Minimum | 3.00 | Lab Scheduled | 0 | 6 | Lab Scheduled | 0 |
| | | Contact DHR | 0 | | Contact DHR | 0 |
| | | Contact Total | 3.00 | | Contact Total | 52.50 |
| | | Non-contact DHR | 0 | | Non-contact DHR | 0 |

Total Out of Class Hours: 105.00

Total Student Learning Hours: 157.50

Title 5 Category: AA Degree Applicable

Grading: Grade Only

Repeatability: 00 - Two Repeats if Grade was D, F, NC, or NP

Also Listed As: WINE 1

Formerly: VIT 50

Catalog Description:
Students will study introduction to viticulture, winemaking, and wines of the world. The course includes five weeks on the history of viticulture, grapevine anatomy, and grape growing; five weeks on basic winemaking techniques; seven weeks on an overview of worldwide wine regions and grape and wine varieties and consumption.

Prerequisites/Corequisites:

Recommended Preparation:
Eligibility for ENGL 1A or equivalent

Limits on Enrollment:

Schedule of Classes Information:
Description: Students will study introduction to viticulture, winemaking, and wines of the world. The course includes five weeks on the history of viticulture, grapevine anatomy, and grape growing; five weeks on basic winemaking techniques; seven weeks on an overview of worldwide wine regions and grape and wine varieties and consumption. (Grade Only)
Prerequisites/Corequisites:

Recommended: Eligibility for ENGL 1A or equivalent
Limits on Enrollment:
Transfer Credit: CSU;UC.
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 2003 | Inactive: |
| UC Transfer: | Transferable | Effective: Fall 2004 | 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. Compare and contrast the key wine-growing regions (appellations) throughout the world and the cultivars of grapes grown in those areas.
2. Explain the major winemaking processes involved in producing the most important wine styles worldwide.
3. Describe the world's most important wine styles.

Objectives:

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

1. Summarize the importance of grapes and grapevines worldwide historically, and currently.
2. Explain grape production and consumption from a historical perspective.
3. Survey the distribution of grapes worldwide.
4. Analyze trends in worldwide grape and wine production and consumption.
5. Identify grapevine structures and describe the function of each.
6. Explain the winemaking process.
7. Identify, compare, and contrast the different wine regions in the world and the products of each.

Topics and Scope:

I. History and Evolution

- A. Overview of worldwide importance of grapes and grapevines
- B. Origin of *Vitis vinifera* and its spread throughout the world
- C. Worldwide grape and wine production and consumption
 1. History
 2. Current trends
 3. Geographical distribution of grape growing worldwide

- 4. Production trends
- 5. Consumption trends
- II. Grapevine Classification
 - A. Species
 - 1. Vitis species
 - 2. Muscadina species
 - B. Wine grapes
 - C. Overview of cultivars, clones, field selections, and rootstocks
- III. Vine Structure and Function
 - A. Terminology
 - B. Shoot system
 - C. Root system
- IV. Overview of Worldwide Vineyard Production Practices
 - A. Irrigation
 - B. Fertilization
 - C. Pruning
 - D. Trellis systems
 - E. Canopy management
 - F. Common diseases and pests
- V. Winemaking Processes
 - A. How wine is made
 - B. Choice of oak
 - C. How to assess a wine
- VI. Old World Wines and Vines
 - A. France
 - B. Germany
 - C. Switzerland
 - D. Austria
 - E. Italy
 - F. Spain
 - G. Portugal
- VII. New World Wines and Vines
 - A. South America
 - B. Mexico
 - C. Australia
 - D. New Zealand
 - E. South Africa
 - F. North America
- VIII. Future Trends in Winemaking and Viticulture

Assignment:

- 1. Weekly reading (20-30 pages)
- 2. Research and submit a term paper (4-6 pages) on one of the following:
 - A. Worldwide distribution of grapes
 - B. Grape production and consumption from a historical perspective
 - C. The importance of grapes historically and currently
- 3. Homework: classify on a worksheets, the wine styles of different areas of the world
- 4. Midterm and final exam

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.

Term paper

Writing
20 - 50%

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

Classification worksheets

Problem solving
10 - 40%

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 exam and midterm

Exams
30 - 50%

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

None

Other Category
0 - 0%

Representative Textbooks and Materials:

American Wine: The Ultimate Companion to the Wines and Wineries of the United States. 1st ed. Robinson, Jancis and Murphy, Linda. University of California Press. 2012 (classic).

The World Atlas of Wine. 8th ed. Robinson, Jancis and Johnson, Hugh. Mitchell Beazley. 2019.
Instructor prepared materials