

**VIT 1 Course Outline as of Fall 2005****CATALOG INFORMATION**

Dept and Nbr: VIT 1 Title: WORLD VIT &amp; WINE STYLES

Full Title: World Viticulture and Wine Styles

Last Reviewed: 1/23/2017

| 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    | 17.5         | 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:**

Survey of world viticulture and wine industries. Course includes history of viticulture; grapevine anatomy; worldwide grape, raisin and wine production and consumption; and world wine regions. Must be 21 years of age to participate in wine tasting.

**Prerequisites/Corequisites:****Recommended Preparation:**

Eligibility for ENGL 100 or ESL 100

**Limits on Enrollment:****Schedule of Classes Information:**

Description: Survey of world viticulture and wine industries. Must be 21 years of age to participate in wine tasting. (Grade Only)

Prerequisites/Corequisites:

Recommended: Eligibility for ENGL 100 or ESL 100

Limits on Enrollment:

Transfer Credit: CSU;UC.

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> | Transferable         | Effective: | Fall 2003 | Inactive:  |           |
| <b>UC Transfer:</b>  | Transferable         | Effective: | Fall 2004 | Inactive:  |           |

### **CID:**

### **Certificate/Major Applicable:**

Certificate Applicable Course

## **COURSE CONTENT**

### **Outcomes and Objectives:**

Upon completion of this course, the student will 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, raisin, and wine production and consumption.
4. Identify grapevine structures and describe the function of each.
5. Describe the process of establishing a new vineyard.
6. Assess wines and identify wine components based on tasting.
7. Explain the winemaking process.
8. Identify and 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, raisin 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. North American species

- 3. Oriental species
- 4. Muscadina species
- B. Grape types
  - 1. Wine grapes
  - 2. Table grapes
  - 3. Raisins
- C. Overview of cultivars, clones, field selections, and rootstocks
- III. Vine Structure and Function
  - A. Terminology
  - B. Shoot system
  - C. Root system
  - C. Vine physiology
  - E. Basic vine physiology
- IV. Overview of Vineyard Establishment
- V. Overview of Propagation Methods
- VI. Overview of Worldwide Vineyard Production Practices
  - A. Irrigation
  - B. Fertilization
  - C. Pruning
  - D. Trellis systems
  - E. Canopy management
  - F. Common diseases and pests
- VII. Wine Making Processes
  - A. How wine is made
  - B. Choice of oak
  - C. How to assess a wine (component tasting)
- VIII. Old World Wines and Vines
  - A. France
  - B. Germany
  - C. Switzerland
  - D. Austria
  - E. Italy
  - F. Spain
  - G. Portugal
- IX. New World Wines and Vines
  - A. South America
  - B. Mexico
  - C. Australia
  - D. New Zealand
  - E. South Africa
  - F. North America
- X. Future Trends in Winemaking and Viticulture

**Assignment:**

1. Research and submit a 2-3 page report on one of the following: worldwide distribution of grapes, grape production and consumption from a historical perspective, or the importance of grapes historically and currently.
2. Research and turn in a report on grape production and consumption trends within different wine regions of the world.
3. Homework: classify on a worksheet wine styles of different areas of the

world.

4. Midterm and final exam.

5. Reading, 20-30 pages per week.

### 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 homework, Term papers

Writing  
20 - 40%

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

Classify wine styles by region.

Problem solving  
10 - 20%

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

Wine component identification.

Skill Demonstrations  
10 - 20%

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

Multiple choice, True/false, Matching items, Completion, Essay exams

Exams  
20 - 40%

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

None

Other Category  
0 - 0%

### Representative Textbooks and Materials:

WINE, AN INTRODUCTION, Amerire and Singleton, UCD, 1977, Rev. 2000.

VINES, GRAPES, AND WINES. Robinson, Jancis. Phaidon, 1997.