

BUTTE COLLEGE

COURSE OUTLINE

I. CATALOG DESCRIPTION

EH 43 - Wine Styles and World Viticulture

3 Unit(s)

Prerequisite(s): NONE

Recommended Prep: Reading Level III; English Level III

Transfer Status: CSU

51 hours Lecture

This course is a survey of the world viticulture and wine industries. It covers the following: history of viticulture, wine effects on culture and trade, worldwide grape growing, worldwide wine production and consumption, world wine regions and sensory evaluations.

II. OBJECTIVES

Upon successful completion of this course, the student will be able to:

- A. Define the major wine growing regions of the world and the particular types of wine each region is famous for.
- B. Identify historic, economic and cultural trends which have influenced wine grape production, trade and marketing worldwide.
- C. Distinguish the various aromas and flavors associated with wine tasting and describe them to others using the recognized terminology of the Wine Flavor Wheel.
- D. Illustrate various events which have had important impacts on the human condition which were directly related to wine and its trade.

III. COURSE CONTENT

A. General Goals

1. This course will illustrate the worldwide distribution of grapes and trends in grape growing, wine production and consumption. We will also explore the importance of grapes and their influence on various cultures, economies and trade.

B. Unit Titles/Suggested Time Schedule

1. History and Evolution 3 hours
 - a. Overview of world-wide importance of grapes and grapevines
 - b. Grapevine classification and
Vitis species
 - c. *Origin of Vitis vinifera and its spread throughout the world*
2. Geographic Distribution of Grape Growing Worldwide 3 hours
3. *Vitis Species Cultivars* 3 hours
 - a. *Wine grape, table grape and raisin cultivars*
 - b. *Rootstocks*
 - c. *Clones*
4. *Vine Structure and Function, Vineyard Establishment* 3 hours
 - a. *Vocabulary*
 - b. *Shoot system and vine canopy*
 - c. *Root system and permanent wood*
 - d. *Vine physiology*
 - e. *Site selection, preparation and planting*
 - f. *Variety selection*
 - g. *Annual growth cycle*

5. *Worldwide Grape Production and Consumption 3 hours*
 - a. *Production trends*
 - b. *Consumption trends*
6. *Wine Regions of the World – Cultivars, Wine Styles, History and Trends*
 - a. *(one week on each area – 3 hours each)*
 - b. *California*
 - c. *Other areas in the United States*
 - d. *France*
 - e. *Italy*
 - f. *Spain*
 - g. *Portugal*
 - h. *Germany*
 - i. *Eastern Europe*
 - j. *Middle East, Africa and Asia*
 - k. *South America*
 - l. *Australia, New Zealand and South Africa*
7. *Future Trends in Winemaking and Viticulture 3 hours*

Lecture

<u>Topics</u>	<u>Hours</u>
1. History and Evolution of Grapes and Grapevines	3.00
2. Geographic Distribution of Grape Growing Worldwide	3.00
3. Vitis Species Cultivars	3.00
4. Vine Structure and Function, Vineyard Establishment	3.00
5. Worldwide Grape Production and Consumption Wine Regions of the World:	3.00
6. California	3.00
7. Other Areas of the United States	3.00
8. France	3.00
9. Italy	3.00
10. Spain	3.00
11. Portugal	3.00
12. Germany	3.00
13. Eastern Europe	3.00
14. Middle East, Africa and Asia	3.00
15. South America	3.00
16. Australia, New Zealand and South Africa	3.00
17. Future Trends in Wine Making and Viticulture	3.00
Total Hours	51.00

IV. METHODS OF INSTRUCTION

- A. Lecture
- B. Homework: Students are required to complete two hours of outside-of-class homework for each hour of lecture
- C. Discussion
- D. Assigned Reading
- E. Audiovisual
- F. Student Presentations

V. METHODS OF EVALUATION

- A. Written Examinations and Quizzes
- B. Written and Oral Assignments
- C. Written Homework Assignments

VI. EXAMPLES OF ASSIGNMENTS

- A. Reading Assignments
- B. Writing Assignments
- C. Out-of-Class Assignments

VII. RECOMMENDED MATERIALS OF INSTRUCTION

Textbooks:

- A. Amerire and Singleton. Wine an Introduction. UCD, 1997.
- B. Jancis Robinson. Vines, Grapes, and Wines. -, 1997.
- C. Donald and Petie Kladstrup. Wine and War. -, 2002.

Created/Revised by: Jared Wilmarth

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