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Course Outline for VWT 25
SENSORY ANALYSIS OF WINES
Effective: Fall 2004

I. CATALOG DESCRIPTION:

VWT 25 — SENSORY ANALYSIS OF WINES — 3.00 units

A sensory course designed for individuals to learn organoleptic tasting techniques, characteristics and styles of wine varieties, wine sensory evaluation methods including statistical analysis of trials, philosophy of wine styles, and the common evaluation methods used in sensory testing. Students must be 21 years of age or older, and this class has a materials fee above regular enrollment fee. 3 hours.

3.00 Units Lecture

Grading Methods:

Letter Grade

Discipline:

	MIN
Lecture Hours:	54.00
Total Hours:	54.00

II. NUMBER OF TIMES COURSE MAY BE TAKEN FOR CREDIT:

III. PREREQUISITE AND/OR ADVISORY SKILLS:

IV. MEASURABLE OBJECTIVES:

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

1. demonstrate sensory evaluation techniques
2. explain the principles of fermentation
3. understand the relationship of wine components from fermentation to bottling
4. measure chemical and sensory traits of wine
5. identify wine defects as components
6. identify common wine varieties by components
7. demonstrate developed sensory skills
8. objectively evaluate wines for color, aroma, flavor, and taste
9. assess the effects of viticulture and winemaking practices
10. determine the resources needed to produce a particular variety of wine
11. identify common wine varieties by sight and smell

V. CONTENT:

- A. Human physiology of taste and smell
- B. Sensory evaluation of taste and smell
- C. Design of the physical environment for sensory evaluation
- D. Types of sensory tests
- E. Administration of sensory tests
- F. Preference tests, wine quality, and wine judging
- G. Blending of wines
- H. Wine styles
 - I. Effects of viticulture and enology practices
- J. Wine defects
- K. Grape and grape components
- L. Wine components fermentation to bottling
- M. Wine defects as components

VI. METHODS OF INSTRUCTION:

- A. **Lecture** -
- B. **Discussion** -
- C. Guided wine tastings
- D. **Audio-visual Activity** -

VII. TYPICAL ASSIGNMENTS:

- A. Weekly reading assignments
 1. Read Chapter 1 in Robinson, "Learning to Taste," pp 6-26 prior to a discussion of the four basic taste sensations.
 2. Read Chapter 4 in Robinson on red grapes prior to beginning our class discussion on flavor

characteristics of red wine. B. Internet research of assigned topic 1. What are some typical flavor characteristics of Rutheford-based Cabernet Sauvignon from Napa Valley.

VIII. EVALUATION:

A. **Methods**

1. Exams/Tests
2. Quizzes
3. Final Performance
4. Other:
 - a. Methods
 1. Class discussion
 2. Tasting journal
 3. Quizzes
 4. Final exam
 - b. Typical Questions
 1. What we call taste is actually the composite impression it makes on our minds by what we serve through our nose and mouths because
 - a. When we chew, aromas travels from the back to our mouths, up the retro-nasal passage, to the nose
 - b. Our sensing equipment for aromas is capable of much finer distinctions than far solids and liquids
 - c. Neither of the above
 - d. Both of the above
 2. Areas of taste on the tongue include sweet, salty, sour, and bitter. Which of the following is incorrect?
 - a. Sweetness comes from the alcohol and is best tasted at the tip of the tongue.
 - b. Tartness is supplied by the acids in wine and is sensed on the sides of the tongue.
 - c. Bitterness comes from tannins and sensed on the sides of the tongue at its rear.
 - d. Saltiness is a component of the acids in wine and is sensed at the tip of the tongue.

B. **Frequency**

1. Discussion each class period
2. Journal will be reviewed at least three times per semester
3. At least 2 mid-terms

IX. TYPICAL TEXTS:

1. Jancis Robinson *How to Taste: A Guide to Enjoying Wine*. 3rd ed., Simon and Schuster, 2000.
2. - *Learning Chart and Aroma Wheel*., Wine IQ, 0.
3. Marcus, Irving H. *How to Test and Improve Wine, your Judging*. 2nd ed., Wine Publications, 1974.
4. Emile Peynaud *The Taste of Wine: The Art and Science of Wine Appreciation*. 1st ed., Wine Appreciation Guild, 1991.

X. OTHER MATERIALS REQUIRED OF STUDENTS:

- A. There is a material fee for this class