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Course Outline for VWT 44
WORLD VITICULTURE AND WINES
Effective: Fall 2018

I. CATALOG DESCRIPTION:

VWT 44 — WORLD VITICULTURE AND WINES — 3.00 units

A survey of world viticulture wine industries, and wine producing regions and their wines. History of viticulture, worldwide grape growing and wine production and consumption, and world wine regions and wine styles, includes sensory evaluation of representative wines. Student must be 21 years of age or older. There is a materials fee associated with this class. 3 hours.

3.00 Units Lecture

Grading Methods:

Letter or P/NP

Discipline:

- Culinary Arts/Food Technology

	MIN
Lecture Hours:	54.00
Total Hours:	54.00

II. NUMBER OF TIMES COURSE MAY BE TAKEN FOR CREDIT: 1

III. PREREQUISITE AND/OR ADVISORY SKILLS:

IV. MEASURABLE OBJECTIVES:

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

1. describe characteristics of viticultural areas
2. categorize and identify the world's wine-producing districts
3. evaluate and explain different of winemaking styles
4. detect flaws in wine
5. evaluate grape sources and winemaking methods and vintage years
6. analyze grape production and consumption from a historical perspective
7. analyze the importance of grapes both historically and currently
8. explain the trends in worldwide grape growing and wine production and consumption
9. compare and contrast the different wine regions in the world

V. CONTENT:

- A. History and Evolution
 1. Overview of world-wide importance of grapes and grapevines
 2. Grapevine classification and Vitis species
 3. Origin of Vitis vinifera and its spread throughout the world
- B. Geographical Distribution of Grape Growing Worldwide
- C. Vitis species, cultivars
 1. Winegrape, table grape and raisin cultivars
 2. Rootstocks
 3. Clones
- D. Introduction to wine tasting
 1. Evaluation and tasting procedures
 2. Use and service of wine
 3. Physiology and sociology of wine
- E. Worldwide grape, raisin and wine production and consumption
 1. Production trends
 2. Consumption trends
- F. Wine regions in the world – cultivars and wine styles
 1. California
 2. Other areas in the United States
 3. France
 4. Italy
 5. Spain
 6. Portugal
 7. Germany
 8. Eastern Europe
 9. Middle East, Africa and Asia

- 10. South America
- 11. Australia, New Zealand and South Africa
- G. Future Trends in Winemaking and Viticulture

VI. METHODS OF INSTRUCTION:

- A. **Discussion** -
- B. **Lecture** -
- C. Wine tasting
- D. **Audio-visual Activity** -

VII. TYPICAL ASSIGNMENTS:

A. Weekly reading assignments 1. Read pages 112-116 and 162-163 in Priewe in advance of class discussion and tasting of Fortified wines 2. Read pages 555-581 in MacNeil prior to our discussion and tasting of Austrian wines. B. Internet research of assigned topic 1. Pick a winemaker from one of the world regions we have studied and give a short presentation to the class as to how (or why not) his wines are typical of his region.

VIII. EVALUATION:

A. **Methods**

- 1. Exams/Tests
- 2. Quizzes
- 3. Final Performance
- 4. Other:
 - a. Methods: Typical Examples of evaluation
 - 1. Quizzes
 - 2. Tasting Journal
 - 3. Final Examination
 - 4. Discussion
 - b. Typical Exam Questions
 - 1. The primary grape variety of Tuscany, which is the main component of Chianti is?
 - a. Barbera
 - b. Nebbiolo
 - c. Sangiovese
 - d. Pinot Grigio
 - 2. Explain the transition currently underway in Spain from an old traditional culture of growing grapes and making wine to its current high tech approach.
 - 3. Describe the characteristics aromas and flavors in Alsation Gewurztraminer. How do Alsation Rieslings differ from German Rieslings?

B. **Frequency**

- 1. Quizzes at the instructor's discretion
- 2. Tasting journal will be submitted three times per semester and at the end of the classes.

IX. TYPICAL TEXTS:

- 1. Jens Priewe *Wine, from Grape to Glass*. 2nd ed., Abbeville Press, 2002.
- 2. Karen MacNeil *The Wine Bible*. 1st ed., Workman Publishing Company, 2001.

X. OTHER MATERIALS REQUIRED OF STUDENTS:

- A. There is a materials fee for this course.