

Las Positas College
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Course Outline for VWT 25
SENSORY ANALYSIS OF WINES
Effective: Fall 2018

I. CATALOG DESCRIPTION:

VWT 25 — SENSORY ANALYSIS OF WINES — 3.00 units

This is a sensory analysis of wine 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.

3.00 Units Lecture

Grading Methods:

Letter Grade

Discipline:

- Culinary Arts/Food Technology

	MIN
Lecture Hours:	54.00
Expected Outside of Class Hours:	108.00
Total Hours:	162.00

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:

- A. Describe the importance of organoleptic acuity
- B. Explain the critical role of objectivity in the discipline of sensory evaluation
- C. Identify when the retronasal contributes to the olfactory assessment of wine
- D. Separate taste from smell
- E. Explain the concept of "taste + smell = flavor"
- F. Set up a sensory environment
- G. Describe various sensory tests including preference based analysis, quality assessment and professional wine judging
- H. Apply statistical data to evaluate specific sensory evaluations
 - I. Explain the impacts of farming practices on the flavor profiles of grapes
 - J. Explain how winery processing practices impact the flavor profiles of grapes
- K. Describe the different results of aging wine in oak, concrete, and stainless steel
- L. Describe the process of micro-oxygenation
- M. Explain the difference between a wine flaw and a wine fault
- N. Describe how a wine defect could be a component in a sound wine
- O. Use sound judgement when performing a sensory analysis on elevated alcoholic beverages

V. CONTENT:

- A. Human physiology of taste and smell
 1. understanding organoleptic acuity
 2. subjective vs objective approaches to sensory evaluation
 3. the retronasal and its role in sensory evaluation
- B. Sensory evaluation of taste and smell
 1. the confines of the palate: sweet, sour, salt, bitter and umami
 2. the importance of the olfactory
 3. smell + taste = flavor
- C. Design of the physical environment for sensory evaluation
 1. the importance of the sensory environment
- D. Types of sensory tests
 1. preference
 2. quality
 3. wine judging
- E. Administration of sensory tests

1. focus groups
2. applying statistical data
- F. Impacts of viticulture and enology practices
 1. origin/climate/history
 2. farming practices
 3. wine processing and limitations
 4. stylistic preferences
- G. The importance of aging
 1. aging in oak, concrete, and stainless steel
 2. the effects of micro-oxygenation
 3. cellaring red and white wines
 4. understanding how to taste older wines (red, white, sparkling and fortified)
- H. Wine defects
 1. Flaws
 2. Faults
 3. acceptable levels (legal and/or personal thresholds)
 4. wine defects as components
- I. Sensory evaluation techniques for other fermented and/or distilled spirits
 1. sake
 2. grain distilled spirits
 3. mead

VI. METHODS OF INSTRUCTION:

- A. Instructor-led sensory evaluations
- B. **Projects** - Groups are to design a wine tasting score card based on objective analysis
- C. **Audio-visual Activity** -
- D. **Discussion** -
- E. **Lecture** -

VII. TYPICAL ASSIGNMENTS:

- A. Weekly reading assignments:
 1. Read Chapter 1 in textbook, "Learning to Taste" pp 6-26 prior to a discussion of the four basic taste sensations.
- B. Internet research on assigned topic:
 1. "what is tri-chloroanisol 2,4,6 in wine?"
- C. Applying a preference based approach, complete the following assessment after performing a sensory evaluation:
 1. Which wine do you "prefer" over the other?
- D. Using Emile Peynaud's sensory discipline, write a 9 word, objective evaluation of the provided wine
- E. Identify the flaw in the provided wine
 1. describe its sensory impact
 2. explain when and how it could have occurred
- F. Present your semester project to the class
 1. explain the process from start to completion
 2. perform an objective based wine judgement using your groups evaluation scorecard

VIII. EVALUATION:

A. **Methods**

1. Exams/Tests
2. Quizzes
3. Papers
4. Group Projects
5. Class Participation
6. Home Work
7. Final Performance

B. **Frequency**

1. At least two exams/tests/quizzes per semester
2. At least one written paper (approximately 2-4 pages) per semester
3. At least two group projects per semester
4. Daily class work
5. Weekly homework
6. Final presentation of group project

IX. TYPICAL TEXTS:

1. Sheppard, Gordon . *Neuroenology: How the Brain Creates the Taste of Wine*. 1st ed., Columbia University Press, 2016.
2. Goode, Jamie. *I Taste Red: The Science of Tasting Wine*. 1st ed., University of California Press, 2016.
3. Civile, Gail, and B. Carr. *Sensory Evaluation Techniques*. 5th ed., CRC Press, 2015.
4. Peynaud, Emile. *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 materials fee for this class