

Las Positas College
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Course Outline for VWT 47

WINE REGIONS/WINES OF CALIF

Effective: Spring 2017

I. CATALOG DESCRIPTION:

VWT 47 — WINE REGIONS/WINES OF CALIF — 3.00 units

Introduction to wines produced in California by region, including history, viticultural practices and winemaking styles. There is a strong emphasis on the sensory evaluation of representative California wines. There is a materials fee associated with this class. Students under the age of 21 must have a declared major of viticulture and/or enology to participate in any tasting activities as stated in the California State Assembly Bill 1989.

3.00 Units Lecture

Grading Methods:

Letter or P/NP

Discipline:

	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. Identify California winemaking regions and describe their respective viticultural characteristics
2. evaluate the relationship between viticulture practices and the resulting wines
3. evaluate the principal varieties of wine and the varied styles produced in California
4. describe California wine-grape producing regions and their typical winemaking methods
5. differentiate the climate, soil and geographic factors that contribute to the uniqueness of the regions studied
6. qualitatively analyze wines that represent a variety of wine grapes, origins, styles, vintages, and production techniques.

V. CONTENT:

- A. Introduction to wine tasting
 1. Learning how to taste and qualitatively evaluate wine
 2. Physiology and sociology of wine consumption
 3. Wine service protocols
- B. Understanding what is an Approved Viticultural Area
 1. Viticultural areas as defined by the BATF/TTB
- C. Factors contributing to the distinctiveness of a wine region
 1. Site specifics
 2. Geography and topography
 - a. Elevation
 - b. Latitude
 3. Climate and weather
 - a. Macro/Meso/Micro-climates
 4. Soil specifics impacting varietal development
 - a. Geology
 - b. Slope
 - c. Aspect
- D. Wines from the major wine producing regions of California
 1. North coast
 - a. Napa
 - b. Sonoma
 - c. Mendocino
 - d. Livermore
 2. Central coast
 - a. Santa Barbara
 - b. Monterey
 - c. San Luis Obispo
 3. Central Valley
 - a. Lodi

4. California foothills
 - a. Amador
 - b. El Dorado

VI. METHODS OF INSTRUCTION:

- A. **Lecture** -
- B. Sensory evaluation of representative wines
- C. **Audio-visual Activity** - Audio and visual presentations
- D. **Discussion** -

VII. TYPICAL ASSIGNMENTS:

A. Weekly reading assignments

1. Read Contra Costa County in Part II in *The New California Wine* (The New Terrior; California Road Trip) pgs 106-108
2. Complete assigned homework questions

B. Internet research of assigning topic

1. Visit the Website for the Livermore Valley Wine Grower's Association and research the leading wineries in the Valley.

C. Pick a winery located in the Sierra Foothills and write a 1-2 page paper on the sales and marketing strategies identified.

VIII. EVALUATION:

A. **Methods**

1. Exams/Tests
2. Quizzes
3. Papers
4. Class Participation
5. Home Work

B. **Frequency**

1. 2-3 exams evenly spaced during the semester
2. Quizzes given at the instructors discretion
3. One paper reflecting the subject matter due at the end of the semester
4. Regular and active participation in class meetings; evaluated class to class
5. Homework assigned each class meeting

IX. TYPICAL TEXTS:

1. Desimone, Mike, and Jeff Jenssen. *Wines of California; The Comprehensive Guide*. 1st ed., Sterling Epicure, 2014.
2. Bonne', Jon. *The New California Wine; A Guide to the Producers and Wines Behind a Revolution in Taste*. 1st ed., Ten Speed Press, 2013.
3. Robinson, Jancis. *American Wine; The Ultimate Companion to the Wines and Wineries of the United States*. 1st ed., University of California Press, 2012.

X. OTHER MATERIALS REQUIRED OF STUDENTS:

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