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## Course Outline for VWT 2

### WORLD WINES: OLD WORLD

Effective: Fall 2018

#### I. CATALOG DESCRIPTION:

VWT 2 — WORLD WINES: OLD WORLD — 3.00 units

This course is a comprehensive exploration of "old world" wines. The winemakers of the "old world" have been creating distinctive wines for millennia and now have embraced modern techniques and equipment to add another facet to the wines of Europe and beyond. Explore the history of wine regions, wine cultures, and the varied wines of France, Italy, Spain, Portugal, Germany, and Eastern Europe. Students under the age of 21 must have a declared major of either 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 Grade

#### Discipline:

- Culinary Arts/Food Technology

	<b>MIN</b>
<b>Lecture Hours:</b>	54.00
<b>Expected Outside of Class Hours:</b>	108.00
<b>Total Hours:</b>	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:**

- compare and contrast "old world" wines/"new world" wines geography, history and evolution;
- describe the basics of the sensory evaluation of wine including olfactory, palate, objective and subjective approaches to tasting;
- explain the intricacies of the French A.O.C. qualitative control system;
- list the predominate grapes and notable producers from the leading French wine producing regions;
- explain the intricacies of the Italian qualitative control system including D.O.C., D.O.C.G. and I.G.T.;
- list the predominate grapes and notable producers from the leading Italian wine producing regions;
- explain the intricacies of the Spanish D.O. qualitative control system;
- list the predominate grapes and notable producers from the leading Spanish wine producing regions;
- explain the intricacies of the Portuguese D.O. qualitative control system;
- list the predominate grapes and notable producers from the leading Portuguese wine producing regions;
- explain the intricacies of the German qualitative control system including Q.M.P. and Q.B.A.;
- list the predominate grapes and notable producers from the leading German wine producing regions;
- explain the intricacies of the Austrian D.A.C. qualitative control system;
- list the predominate grapes and notable producers from the leading Austrian wine producing regions;
- explain the intricacies of the many Eastern European countries' qualitative control systems;
- list the predominate grapes and notable producers from the leading Eastern European wine producing regions.

#### V. CONTENT:

- Geographical distribution of grape growing worldwide
  - Old world
  - New world
- History and Evolution
  - Overview of world-wide historical importance of grapes and grapevines
  - Grapevine classification and Vitis species
  - Origin of Vitis vinifera and its spread throughout the world
- Introduction to wine tasting
  - Evaluation and tasting procedures
  - Subjective vs Objective approaches to sensory evaluation
  - Importance of Olfactory
  - The concept of smell + Taste = Flavor
- Wine regions of the old world including geography, wine history, grapes, label laws, wine styles and notable producers

1. France
  - a. A.O.C.
  - b. Burgundy
  - c. Bordeaux
  - d. Champagne
  - e. Rhone
  - f. Southern France
  - g. Other
2. Italy
  - a. D.O.C./D.O.C.G./I.G.T.
  - b. Northern Italy
  - c. Central Italy
  - d. Southern Italy
  - e. The Islands of Italy
3. Spain
  - a. D.O.
  - b. Rioja
  - c. Ribera del Duero
  - d. Priorat
  - e. Jerez
  - f. Other
4. Portugal
  - a. D.O.
  - b. Northern Portugal
  - c. Duoro
  - d. Central Portugal
  - e. Southern Portugal
5. Germany
  - a. Q.M.P./Q.B.A.
  - b. The 13 wine regions
  - c. German reds
6. Austria
  - a. D.A.C.
  - b. The 16 wine regions
7. Eastern Europe
  - a. Greece
  - b. Hungary
  - c. Croatia
  - d. Romania
  - e. Georgia
  - f. Other

#### VI. METHODS OF INSTRUCTION:

- A. Instructor-led tastings
- B. **Audio-visual Activity** -
- C. **Discussion** -
- D. **Lecture** -

#### VII. TYPICAL ASSIGNMENTS:

- A. Read pages 162-189 in your textbook.
- B. Discuss the key components of fortified wines.
- C. Complete the post-reading homework questions to check your understanding.
- D. Pick a winemaker from one of the world regions we have studied and give a short presentation to the class on how the wine does or does not conform to typical wines of that region.

#### 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. Group projects at discretion of instructor
4. Daily class participation
5. Weekly homework
6. A final presentation

#### IX. TYPICAL TEXTS:

1. MacNeil, Karen. *The Wine Bible*. 2nd ed., Workman Publishing, 2015.
2. Clark, Oz. *Oz Clarke's World of Wine: A Grand Tour of the Great Wine Regions*. 1st ed., Sterling Epicure, 2017.
3. Robinson, Jancis. *The Oxford Companion to Wine*. 4th ed., Oxford University Press, 2015.
4. Phillips, Rod. *9000 Years of Wine: A World History*. 1st ed., Whitecap Books, 2017.

#### X. OTHER MATERIALS REQUIRED OF STUDENTS:

- A. There is a materials fee for this course.
- B. Students are required to supply their own stemware (specific stemware requirements will be covered during first class meeting).