

Las Positas College  
3000 Campus Hill Drive  
Livermore, CA 94551-7650  
(925) 424-1000  
(925) 443-0742 (Fax)

**Course Outline for VWT 47**  
**WINE REGIONS/WINES OF CALIF**  
**Effective: Fall 2004**

**I. CATALOG DESCRIPTION:**

VWT 47 — WINE REGIONS/WINES OF CALIF — 2.00 units

Introduction to wines produced in California by region, including history, viticultural practices and winemaking styles. Sensory evaluation of representative California wines. Laboratory fee. Students must be 21 years of age or older. 2 hours.

2.00 Units Lecture

**Grading Methods:**

Letter or P/NP

**Discipline:**

	<b>MIN</b>
<b>Lecture Hours:</b>	36.00
<b>Total Hours:</b>	36.00

**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. demonstrate knowledge of California winemaking districts and understanding their respective viticultural characteristics
2. evaluate relationship between viticulture characteristics and resulting wines
3. assess principal varieties of wine produced in California
4. evaluate the California grape sources and winemaking methods
5. differentiate the climate, soil and geographic factors that contribute to the uniqueness of the regions studied
6. objectively compare the quality of locally produced wines the wines of the regions studied

**V. CONTENT:**

- A. Introduction to wine tasting
  1. Evaluation and tasting wine
  2. Use and service of wine
  3. Physiology and sociology of wine
- B. Factors contributing to the distinctiveness of a wine region
  1. Geology
  2. Terroir
  3. Climate
    - a. Microclimates
  4. Soil
- C. Wines from the major regions
  1. Central Valley wines
  2. South Coast wines
  3. Central Coast wines; Salinas Valley, Monterey, Santa Cruz
  4. Livermore Valley
  5. Santa Clara Valley
  6. Sierra Foothills
  7. Sonoma County
  8. Mendocino County
  9. Lake County
  10. Napa County
- D. Viticultural areas as defined by the BATF

**VI. METHODS OF INSTRUCTION:**

- A. **Lecture** -
- B. Wine Tasting
- C. **Audio-visual Activity** - Audio and visual presentations
- D. **Discussion** -

**VII. TYPICAL ASSIGNMENTS:**

- A. Weekly reading assignments 1. Read the chapter in Brooks on the wines and wineries of Sonoma County. B. Internet

research of assigning topic 1. Visit the Website for the Livermore Valley Wine Growers Association and research the wineries and industry in the Valley. Pick a winery and write a short paper on their sales and marketing strategy.

VIII. EVALUATION:

A. **Methods**

1. Exams/Tests
2. Quizzes
3. Other:
  - a. Methods
    1. Class discussion
    2. Tasting journal
    3. Quizzes
    4. Final Exam
  - b. Typical Questions
    1. You think your vineyard in Oakley has many unique attributes and you want to see about establishing a "Delta" AVA in California, encompassing Brentwood and Oakley. What factors would you want to emphasize in your application to the BATF?
    2. Explain which elements of the Russian River Valley make it so ideal to grow Pinot Noir. Would these be good for Cabernet Sauvignon?
    3. Explain the critical difference between the American AVA system and the European appellation system.
    4. Discuss how the soil, climate, and geology effect the choice of materials to be grown in the AVA regions of Napa Valley.

B. **Frequency**

1. Discussion each class
2. Journal reviewed at least 3 times
3. One or more mid-terms
4. One final exam

IX. TYPICAL TEXTS:

1. Stephen Brook *The Wines of California*. 2nd ed., Phaidon Press, 2002.
2. Charles L. Sullivan *A Companion to California Wine: An Encyclopedia of Wine and Winemaking from the Mission Period to the Present*. 1st ed., University of California Press, 1998.

X. OTHER MATERIALS REQUIRED OF STUDENTS:

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