**Agriculture/Natural Resources Department**

**Santa Rosa Junior College**

**VIT 1 / WINE 1 - WORLD VITICULTURE AND WINE STYLES**

**Syllabus for Spring 2018 Tuesday class**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Section** | **Days** | **Time** | **Room** | **Units** |
| 4114 (Vit 1) | Tuesdays | 6 PM – 9 PM | 2009 | 3.0 |
| 4115 (Wine 1) | Tuesdays | 6 PM – 9 PM | 2009 | 3.0 |

**Web page for all units: Canvas, enter course webpage through “MyCubby”**

|  |  |
| --- | --- |
| **Dr. Kevin Sea**  Office Hours: Tuesdays, Noon-3 p.m. or by appt.  Office: Room 2095, Lark Hall  Phone: (707) 527-4363  email: ksea@santarosa.edu | **Dr. Merilark Padgett**  Office Hours: M Th 10:30 AM – noon, or by appt.  Office: Room 2093, Lark Hall  Phone: (707) 527-4987  e-mail: mpadgettjohnson@santarosa.edu |

**CATALOG DESCRIPTION:**

This course is a survey of the world viticulture and wine industries. It covers the history of viticulture; grapevine anatomy; vineyard establishment; worldwide grape and wine production and consumption and world wine regions.

**RECOMMENDED PREPARATION:**

Eligibility for English 100 or 100A. (Grade Only). Transfer Credit CSU, UC

**REQUIRED TEXTBOOKS:**

1. Plain Talk about Fine Wine, Justin Meyer, Capra Press, 1989, ISBN: 978-0884963004
2. The World Atlas of Wine, Hugh Johnson and Jancis Robinson, 7th edition, Mitchell Beazley, ISBN: 978-1845336899
3. American Wine – the Ultimate Companion to the Wines and Wineries of the United States, Jancis Robinson and Linda Murphy, 1st Edition, University of California Press, ISBN: 978-0520273214

**REQUIRED SUPPLIES:** Writing materials; scantrons and #2 pencils for exams; proper shoes for vineyard walk and winemaking/wine studies field trips.

|  |  |  |
| --- | --- | --- |
| **GRADING \*** |  | **POINTS** |
| 90 - 100% = A  80 - 89.9% = B  70 - 79.9% = C  60 - 69.9% = D  Below 60% = F  *(Dr. Sea coordinates grading process.)* | Term Paper  Three Exams (100 points each)  Dr. Padgett: one homework assignment / field trip summary  Dr. Sea: seven quizzes (at start of class period; eight total quizzes and throw out one lowest score; no makeups)  Dr. Sea: team exercises (in class; four total)  **TOTAL** | 100  300  25  70  40  **535** |

Penalties for late homework: 10% per day

Penalties for quiz make-up without approval prior to scheduled date: 10% per day

Penalties for late term paper submission / turnitin.com upload: 10 % per day

**TERM PAPER - DUE May 15th**

**Choose a specific wine, wine region, winemaking practice, grape cultivar or viticultural practice, and research it in depth. *There are three parts to this assignment*:**

Part 1 **Outline with Title and Thesis Statement** Due March 13th 15 Points

Part 2 **Rough Draft** **Critiqued by SRJC Writing Center**Due April 17th 10 Points

Part 3 **Final Draft BOTH Hardcopy & turnitin.com** Due May 15th 75 Points

Term Paper Assignment Total 100 Points

**Length:** Five typewritten full pages of text, double-spaced with one-inch margins. (The bibliography and pictures do not count as text.) Neatness counts. At least five references are required, and all references must be cited and internally referenced within the paper. The paper cannot cover more than one region. Dr. Sea will grade the Wine 1 papers, and Dr. Padgett will grade the Vit 1 papers.

**SRJC Writing Center**: The writing center will spend about twenty minutes with you giving you suggestions on your paper. Please plan ahead to visit the writing center. Alternately you can submit your paper online via the “Smart Thinking Online Tutoring” link in your Cubby.

**For guidance on writing style**, review the “Writing Tips for SRJC Vit 1 / Wine 1”

**A hard copy of your final term paper is required (to Dr. Sea) on May 15th, plus the file must be uploaded to turnitin.com for acceptance.** Instructions and passwords for uploading your paper to turnitin.com are provided on a separate page. **A 10% deduction will be assessed *each day* the paper is late**. Papers not received in both hard copy and on turnitin.com will receive an automatic zero.

**COURSE CONTENT:**

**Student Learning Outcomes:**

At the completion of the course, the student will be able to:

1. identify the key wine wine-growing regions (appellations) throughout the world and the grapes grown in those areas that make the wines.
2. describe the major winemaking processes involved in producing the most important wine styles world-wide.
3. describe the typicity and sensory characteristics of the world's most important wine styles.

**Objectives:**

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

1. Summarize the importance of grapes and wines worldwide, historically and currently.
2. Explain grape production and consumption from a historical perspective.
3. Survey the distribution of grapes worldwide.
4. Appraise a good wine and its basic components
5. Analyze trends in worldwide grape and wine production and consumption.
6. Describe the basic process of establishing a new vineyard.
7. Assess wines and identify wine components based on tasting.
8. Explain the winemaking process.
9. Identify and compare and contrast the different wine regions in the world and the products of each.
10. Learn the basic vine structure and function
11. Become familiar with the basic anatomy, morphology and physiology of the grapevine.
12. Understand and describe the grape growth cycle.
13. Recognize the basic cultural practices involved in the production of wine grapes.

|  |  |  |
| --- | --- | --- |
|  | **UNIT 1** |  |
| **Date** | **Topic** | **Reading** |
| **Week 1**  **January 23**  **Padgett** | * Welcome and Student Introductions * History of Grapes and Wine * Terminology and Vocabulary * Geographical Distribution of grape growing worldwide * World Climate & Vineyards |  |
| **Week 2**  **January 30**  **Padgett** | * Grapevine Classification and Types * Annual growth cycle / Vine Structure and Function * Overview of cultivars, clones and rootstocks * Trellis and Training | “Plain Talk” pp 60-72 |
| **Week 3**  **February 6**  **Padgett** | * Fruit Maturity Monitoring / Harvest * Canopy Management   **Brix & pH exercise in class** | “Plain Talk” pp 73-80 |
| **Week 4**  **February 13**  **Padgett** | * Integrated Pest and Disease Management * Sustainable, Organic and Biodynamic Winegrowing |  |
| **Week 5**  **February 20**  **Padgett** | **UNIT 1 TEST (bring a scantron form)** |  |
|  | **UNITS 2 and 3** |  |
|  | See Next Page. |  |

**UNITS 2 and 3**



Weeks 1 - 5 January 23 – February 20 Dr. Merilark Padgett

Weeks 6 – 18 February 27 – May 22 Dr. Kevin Sea