**Agriculture/Natural Resources Department**

**Santa Rosa Junior College**

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

**Syllabus for Spring 2019 Tuesday class**

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| **Section** | **Days** | **Time** | **Room** | **Units** |
| 4114 (Vit 1) | Tuesdays | 6 PM – 9 PM | 2089 | 3.0 |
| 4115 (Wine 1) | Tuesdays | 6 PM – 9 PM | 2089 | 3.0 |

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

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| Mrs. Deborah Parker Wong  Office Hours: 5:00 – 6:00 PM, or by appot.  Office Room: Lark Hall 2089  Phone: (415) 309-1550  e-mail: [dparkerwong@santarosa.edu](mailto:dparkerwong@santarosa.edu) | **Dr. Merilark Padgett**  Office Hours: M 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. Wine 1 includes sensory training and evaluation of the quality and styles of key wines of the world but no skills assessment related to wine tasting.

**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.

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| **GRADING \*** |  | **POINTS** |
| 90 - 100% = A  80 - 89.9% = B  70 - 79.9% = C  60 - 69.9% = D  Below 60% = F  *(Ms. Parker Wong coordinates grading process.)* | Term Paper  Three Exams (100 points each)  Mr. Bedolla: one in-class exercise Brix & pH  Ms. Parker Wong: ten in-class assignments  Ms. Parker Wong: two in-class quizzes  **TOTAL** | 100  300  25  100  20  **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 14th**

**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 12th 15 Points

Part 2 **Rough Draft** **Critiqued by SRJC Writing Center**Due April 16th 10 Points

Part 3 **Final Draft BOTH Hardcopy & turnitin.com** Due May 14th 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. Ms. Parker Wong will grade the Wine 1 papers, and Mr. Bedolla 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 “Net Tutor” 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 Ms. Parker Wong) on May 14th, 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.
4. Produce an analytical tasting note using the Systematic Approach to Tasting.

**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.

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|  | **UNIT 1** |  |
| **Date** | **Topic** | **Reading** |
| **Week 1**  **January 15**  **Bedolla** | * Welcome and Student Introductions * History of Grapes and Wine * Terminology and Vocabulary * Geographical Distribution of grape growing worldwide * World Climate & Vineyards |  |
| **Week 2**  **January 22** | **Holiday - No Class** | |
| **Week 3**  **January 29**  **Bedolla** | * Grapevine Classification and Types * Annual growth cycle / Vine Structure and Function * Overview of cultivars, clones and rootstocks * Trellis and Training |  |
| **Week 4**  **February 5**  **Bedolla** | * Fruit Maturity Monitoring / Harvest * Canopy Management   **Brix & pH exercise in class** |  |
| **Week 5**  **February 12**  **Bedolla** | * Integrated Pest and Disease Management * Sustainable, Organic and Biodynamic Winegrowing |  |
| **Week 6**  **February 19**  **Bedolla** | **UNIT 1 TEST (bring a scantron form)** |  |
|  | **UNITS 2 and 3** |  |
|  | See Next Page. |  |

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|  | **UNIT 2** |  |
| **Week 7**  **February 26**  **Parker Wong** | * Introduction to the Systematic Approach to Tasting (SAT) * Factors that Influence Wine Quality and Style * Homework #1 – completed in class | Atlas pp 12-15, 20-25 |
| **Week 8**  **March 5**  **Parker-Wong** | * Winemaking procedures – white, rosé, red, sparkling, sweet and fortified * Homework #2 – completed in class | Atlas pp 26-39 |
| **Week 9**  **March 12**  **Parker Wong** | **Due at start of class March 12th:**  **Term Paper Title, Outline & Thesis Statement**   * **Field Trip to Balletto Winery -** 5700 Occidental Rd * Homework #3 – two field trip tasting notes |  |
| **March 19**  **Parker Wong** | **No class**  **Spring Break** |  |
| **Week 10**  **March 26**  **Parker Wong** | * History of California Wines * Wines of Sonoma County * Wines of Napa County * Homework #4 – completed in class | American Wine pp 18-21,  28-53,  54-89 |
| **Week 11**  **April 2**  **Parker Wong** | * Quiz #1 (bring a scantron) * Wines of Oregon, Washington State, Rest of U.S. * Homework #5 – completed in class | American Wine pp 146-181, 232 – 239, 258 - 265 |
| **Week 12**  **April 9**  **Parker Wong** | **UNIT 2 TEST** (bring a scantron) |  |
|  | **UNIT 3** |  |
| **Week 13**  **April 16**  **Parker Wong** | **Due at start of class April 16:**  **Term Paper Rough Draft critiqued by SRJC Writing Center**  ***Plan ahead! Visit the writing center or submit online***  ***via the “Net Tutor” link in your Cubby***   * Wines of France * Homework #6 – completed in class | Atlas pp 46 – 105 |
| **Week 14**  **April 23**  **Parker Wong** | * Wines of Italy * Homework #7 – completed in class | Atlas pp 148-181 |
| **Week 15**  **April 30**  **Parker Wong** | * Quiz #2 (reuse Quiz 1 scantron) * Wines of the Iberian Peninsula * Guest Speaker – Ana Diogo Draper, Artesa Winery * Homework #9 – completed in class | Atlas pp 182-215 |
| **Week 16**  **May 7**  **Parker Wong** | * Wines of Germany * Homework #8 – completed in class | Atlas pp 217 – 241 |
| **Week 17**  **May 14**  **Parker Wong** | **Due at start of class May 14th:**  **Hard copy of final draft term paper *and* uploaded to turnitin.com**   * Wines of South America * Wines of Australia, New Zealand, South Africa * Homework #10 – completed in class | Atlas pp 322 –331, 334-363, 366-372 |
| **Week 18**  **May 21**  **Parker Wong** | **UNIT 3 TEST** (bring a scantron)  **Exam from 6:00 PM - 9:00 PM** |  |

Weeks 1 - 6 January 15 – February 19 Mr. Hector Bedolla

Weeks 7 – 18 February 26 – May 21 Ms. Parker Wong