

Agriculture/Natural Resources Department
Santa Rosa Junior College
VIT 1 / WINE 1 - WORLD VITICULTURE AND WINE STYLES
Syllabus for Fall 2021 Thursday class

Section	Days	Time	Room	Units
2901 (Vit 1)	Thursday	9 AM – 11:50 AM	Online	3.0
2902 (Wine 1)	Thursday	9 AM – 11:50 AM	Online	3.0

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

Mrs. Deborah Parker Wong Office Hours: TH 8:30 – 9:00 AM or by appt. Office: https://santarosa-edu.zoom.us/j/7940398116 Phone: (415) 309-1550 e-mail: dparkerwong@santarosa.edu	Dr. Merilark Padgett-Johnson Office Hours: By appt. Office: Phone: 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

SUGGESTED TEXTBOOKS (NOT REQUIRED):

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: To be advised.

GRADING *		POINTS
90 - 100% = A	Term Paper	100
80 - 89.9% = B	Three Exams (100 points each)	300
70 - 79.9% = C	Dr. Padgett-Johnson: Two grape growing region	20
60 - 69.9% = D	assignments	
Below 60% = F	Ms. Parker Wong: ten discussion assignments	100
	Ms. Parker Wong: two online quizzes	20
(Ms. Parker Wong coordinates grading process.)	TOTAL	530

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 DEC 9th

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 Sept 23	15 Points
Part 2 Rough Draft Critiqued by SRJC Writing Center or NetTutor	Due Oct 28	10 Points
Part 3 Final Draft upload to Canvas	Due Dec 9	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.
- At least five references are required.
- All references must be cited and internally referenced within the paper.
- The paper cannot cover more than one region.

Format: Please refer to this MLA Style Guide for formatting. You'll find all the necessary information here for your citations etc. -

https://owl.purdue.edu/owl/research_and_citation/mla_style/mla_formatting_and_style_guide/mla_general_format.html

Ms. Parker Wong will grade the Wine 1 papers, and Dr. Padgett-Johnson will grade the Vit 1 papers.

SRJC Writing Center:

- Register with the Writing Center and make an appointment here - [Login to the Writing Center](#)
- The Writing Center will spend about twenty minutes with you online giving you suggestions on your paper.
- Alternately you can submit your paper online via the "Net Tutor" link in your Cubby or on the menu bar.

For guidance on writing style, review the ["Writing Tips for SRJC Vit 1 / Wine 1"](#)

A file upload to Canvas of your final term paper is required (to Ms. Parker Wong) on December 9.

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.

	UNIT 1	
Date	Topic	Reading
Week 1 August 19 Padgett-Johnson	<ul style="list-style-type: none"> • Welcome to class • History of Grapes and Wine • Terminology and Vocabulary • Geographical Distribution of grape growing worldwide • Wine Today 	No reading assignment. Please study pdf file in found in week 1 Module.
Week 2 August 26 Padgett-Johnson	<ul style="list-style-type: none"> • The Vineyard from Soil to Harvest • Vine Structure • The Vineyard Growing Season • Vitis Species and Cultivars 	No reading assignment. Please study pdf file in found in week 2 Module.
Week 3 September 2 Padgett-Johnson	<ul style="list-style-type: none"> • Canopy Management • Vine Balance • Vine Training 	No reading assignment. Please study pdf file in found in week 3 Module.
Week 4 September 9 Padgett-Johnson	<ul style="list-style-type: none"> • Fruit Maturity Monitoring • Harvest 	No reading assignment. Please study pdf file in found in week 4 Module.
Week 5 September 16 Padgett-Johnson	<ul style="list-style-type: none"> • Integrated Pest Management • Sustainable Winegrowing • Organic Viticulture • Biodynamic Viticulture • Unit 1 Exam 	No reading assignment. Please study pdf file in found in week 5 Module.
	<ul style="list-style-type: none"> • UNITS 2 and 3 	

	UNIT 2	
Week 6 September 23 Parker Wong	<p>Due at start of class</p> <p>Term Paper Title, Outline & Thesis Statement</p> <ul style="list-style-type: none"> • Introduction to the Systematic Approach to Tasting (SAT) • Sensory Physiology • Factors that Influence Wine Quality and Style • Discussion Assignments <ul style="list-style-type: none"> ○ Meet & Greet 1 ○ Discussion Assignment 2 	Atlas pp 12-15, 20-25
Week 7 September 30 Parker Wong	<ul style="list-style-type: none"> • Winemaking for sparkling, sweet and fortified wines • History of California Wines • Wines of Napa & Sonoma Counties • Discussion Assignment 3 • Quiz 1 (online) – Sensory and Wine Styles 	Atlas pp 26-39 American Wine pp 18-21 American Wine pp 28-53, 54-89
Week 8 October 7 Parker Wong	<ul style="list-style-type: none"> • Wines of Oregon, Washington State, Rest of U.S. • Guest Speaker – tbd • Discussion Assignment 4 	American Wine pp 146-181, 232 – 239, 258 - 265
Week 9 October 14 Parker Wong	<p>UNIT 2 TEST (online)</p> <ul style="list-style-type: none"> • Unit 2 test covers Wine1 curriculum to date 	
	UNIT 3	
Week 10 October 21 Parker Wong	<p>Due at start of class</p> <p>Term Paper Rough Draft critiqued by SRJC Writing Center or Net Tutor</p> <ul style="list-style-type: none"> • Wines of France • Guest Speaker – tbd • Discussion Assignment 5 	Atlas pp 46 - 145
Week 11 October 28 Parker Wong	<ul style="list-style-type: none"> • Wines of Italy • Guest Speaker – Davide Acerra, Consorzio Vini d’Abruzzo • Discussion Assignment 6 	Atlas pp 148-181
Week 12 November 4 Parker Wong	<ul style="list-style-type: none"> • Quiz #2 (online) – France and Italy • Wines of Germany • Guest Speaker – Johannes Scheid, Schug • Discussion Assignment 8 	Atlas pp 217 – 241
Week 13 November 11 Parker Wong	<ul style="list-style-type: none"> • NO CLASS Veteran’s Day 	
Week 14 November 18 Parker Wong	<ul style="list-style-type: none"> • Wines of the Iberian Peninsula • Guest Speaker – Ana Diogo Draper, Artesa Winery • Discussion Assignment 7 	Atlas pp 182 - 215
Week 15 November 25 Parker Wong	<ul style="list-style-type: none"> • NO CLASS THANKSGIVING 	

Week 16 December 2 Parker Wong	<ul style="list-style-type: none"> • Wines of South America • Guest Speakers – Carla Castorino and Marcelo Belmonte, Trapiche • Discussion Assignment 9 	Atlas pp 322 –331
Week 17 December 9 Parker Wong	<p>Due at start of class:</p> <p>Final draft term paper uploaded Canvas</p> <ul style="list-style-type: none"> • Wines of Australia, New Zealand, South Africa • Guest Speaker – Tom Gendall, Cline Cellars • Discussion Assignment 10 	Atlas pp 334-363, 366-372
Week 18 December 16 Parker Wong	<p><u>UNIT 3 TEST</u> (online)</p> <p>Available from 9:00 AM</p>	

Weeks 1 - 5
Weeks 6 – 18

August 19 - September 16
September 23 – December 16

Dr. Padgett-Johnson
Ms. Parker Wong