



## VWT 145 - The Greatest Wines of the World Course Outline

Approval Date: 05/08/2007

Effective Date: 08/01/2007

### SECTION A

**Unique ID Number** CCC000469063

**Discipline(s)**

**Division** Career Education and Workforce Development

**Subject Area** Viticulture and Winery Technology

**Subject Code** VWT

**Course Number** 145

**Course Title** The Greatest Wines of the World

**TOP Code/SAM Code** 0104.00\* - Viticulture, Enology, and Wine Business\* / B - Advance Occupational

**Rationale for adding this course to the curriculum** Class focuses on wines that are acknowledged as the greatest wines in the world. Well-trained industry professionals need to be familiar with these wines. ,Class focuses on wines that are acknowledged as the greatest wines in the world. Well-trained industry professionals need to be familiar with these wines.

**Units** 1

**Cross List** N/A

**Typical Course Weeks**

**Total Instructional Hours**

#### Contact Hours

**Lecture** 18.00

**Lab** 0.00

**Activity** 0.00

**Work Experience** 0.00

**Outside of Class Hours** 36.00

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**Total Contact Hours** 18

**Total Student Hours** 54

**Open Entry/Open Exit** No

**Maximum Enrollment**

**Grading Option** Letter Grade or P/NP

**Distance Education Mode of Instruction**

## SECTION B

### General Education Information:

## SECTION C

### Course Description

**Repeatability** May be repeated 0 times

**Catalog Description** A survey of the greatest wines in the world, including sparkling, white and red table, dessert and fortified wines. Sensory evaluation of representative wines. Laboratory materials fee. Student must be 21 years of age.

### Schedule Description

## SECTION D

### Condition on Enrollment

#### 1a. Prerequisite(s)

- Student must be at least 18 years of age.

1b. Corequisite(s): *None*

1c. Recommended: *None*

1d. Limitation on Enrollment: *None*

## SECTION E

### Course Outline Information

#### 1. Student Learning Outcomes:

- Ultra-premium wine types from world wine-producing districts.
- Sources of subject matter research materials.
- Technical writing skills appropriate to subject matter.

#### 2. Course Objectives: Upon completion of this course, the student will be able to:

- Identify world wine regions.
- Appraise the effect of viticulture and winemaking practices on the qualities of a particular wine type.
- Evaluate and test wines.
- Describe the characteristics of individual world wine producing areas.
- List wine types produced in different world wine producing areas.
- Evaluate the quality of wines from particular world wine producing areas.
- Compare the characteristics of similar wine types from different world wine producing areas.
- Assess the cost-benefit ratios of various wine types.
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#### 3. Course Content

- Introduction to world wine regions.
- Viticulture and winemaking practices.
- Wine evaluation and testing procedures.
- Champagne
- Burgundy
- Bordeaux
- Germany
- Eastern European districts
- Italy
- The Rhone Valley

- K. California
- L. Other world wine districts
- M.

**4. Methods of Instruction:**

**5. Methods of Evaluation:** Describe the general types of evaluations for this course and provide at least two, specific examples.

Additional assessment information:

A final examination and completion of wine sensory evaluation scorecards for representative wines.

Examples include:

- a final examination consisting of true-false, multiple choice and essay questions.
- wine evaluation using a standard wine scorecard.

Letter Grade or P/NP

**6. Assignments:** State the general types of assignments for this course under the following categories and provide at least two specific examples for each section.

A. Reading Assignments

- Assigned readings from class handouts (example: "Systematic Biology--The Classification of Organisms with Special Reference to the Grapevine").
- Assigned readings from the textbook (example: "Chateaus of Bordeaux" chapter in Pocket Wine Book)

B. Writing Assignments

Writing:

Essay or short paper (example: an essay question on the final examination in which the student describes a wine producing country or district, including climate and soil, grape varieties and wine types, and special production practices.

Performance:

Student demonstrates mastery of a wine scoring technique (example: on the final examination the student completes a wine evaluation using a standard wine scorecard).

C. Other Assignments

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**7. Required Materials**

**A. EXAMPLES of typical college-level textbooks (for degree-applicable courses) or other print materials.**

Book #1:

Author: Hugh Johnson  
Title: Pocket Wine Book  
Publisher: Mitchell Beazley  
Date of Publication: 2007  
Edition: 30th

**B. Other required materials/supplies.**