

VWT-145: THE GREATEST WINES OF THE WORLD

Justification for this inactivation request

Course not offered in 3 years.

Effective Term

Fall 2025

CC Approval

11/01/2024

AS Approval

11/14/2024

BOT Approval

11/21/2024

COCI Approval

03/13/2025

SECTION A - Course Data Elements

CB04 Credit Status

Credit - Degree Applicable

Discipline

Minimum Qualifications	And/Or
Agricultural Production (Any Degree and Professional Experience)	

Subject Code

VWT - Viticulture and Winery Technology

Course Number

145

Department

Viticulture and Winery Technology

Division

Career Education and Workforce Development (CEWD)

Full Course Title

The Greatest Wines of the World

Short Title

Greatest Wines of the World

CB03 TOP Code

0104.00 - *Viticulture, Enology, and Wine Business

CB08 Basic Skills Status

NBS - Not Basic Skills

CB09 SAM Code

B - Advanced Occupational

SECTION B - Course Description

Catalog Course 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.

SECTION C - Conditions on Enrollment

Open Entry/Open Exit

No

Repeatability

Not Repeatable

Grading Options

Letter Grade or Pass/No Pass

Allow Audit

Yes

Requisites

Prerequisite(s)

Student must be at least 18 years of age.

Requisite Justification

Requisite Description

Non-course Requisite

Level of Scrutiny

Content Review

Upon entering this course, students should be able to:

Student must be at least 18 years of age.

SECTION D - Course Standards

Is this course variable unit?

No

Units

1.00

Lecture Hours

18.00

Outside of Class Hours

36

Total Contact Hours

18

Total Student Hours

54

Distance Education Approval

Is this course offered through Distance Education?

Yes

Online Delivery Methods

DE Modalities	Permanent or Emergency Only?
Entirely Online	Emergency Only
Hybrid	Permanent

SECTION E - Course Content

Student Learning Outcomes

Upon satisfactory completion of the course, students will be able to:	
1.	Ultra-premium wine types from world wine-producing districts.
2.	Sources of subject matter research materials.
3.	Technical writing skills appropriate to subject matter.

Course Objectives

Upon satisfactory completion of the course, students will be able to:	
1.	Identify world wine regions.
2.	Appraise the effect of viticulture and winemaking practices on the qualities of a particular wine type.
3.	Evaluate and test wines.
4.	Describe the characteristics of individual world wine producing areas.
5.	List wine types produced in different world wine producing areas.
6.	Evaluate the quality of wines from particular world wine producing areas.
7.	Compare the characteristics of similar wine types from different world wine producing areas.
8.	Assess the cost-benefit ratios of various wine types.

Course Content

1. Introduction to world wine regions.
2. Viticulture and winemaking practices.
3. Wine evaluation and testing procedures.
4. Champagne
5. Burgundy
6. Bordeaux
7. Germany
8. Eastern European districts
9. Italy
10. The Rhone Valley
11. California
12. Other world wine districts

Methods of Instruction

Methods of Instruction

Types	Examples of learning activities
Activity	
Lecture	

Online Adaptation

Types	Examples of learning activities
Activity	
Directed Study	
Discussion	
Group Work	
Individualized Instruction	
Journal	
Lecture	

Instructor-Initiated Online Contact Types

- Announcements/Bulletin Boards
- Chat Rooms
- Discussion Boards

E-mail Communication
Telephone Conversations
Video or Teleconferencing

Student-Initiated Online Contact Types

Chat Rooms
Discussions
Group Work

Course design is accessible

Yes

Methods of Evaluation

Methods of Evaluation

Types	Examples of classroom assessments
Exams/Tests	A final examination consisting of true-false, multiple choice and essay questions.
Skills Demonstration	Wine evaluation using a standard wine scorecard.

Assignments

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)

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).

SECTION F - Textbooks and Instructional Materials

Material Type

Textbook

Author

Hugh Johnson

Title

Pocket Wine Book

Edition/Version

30th

Publisher

Mitchell Beazley

Year

2007

SECTION G - Diversity, Equity and Inclusivity

Course Codes (Admin Only)

CB00 State ID

CCC000469063

CB10 Cooperative Work Experience Status

N - Is Not Part of a Cooperative Work Experience Education Program

CB11 Course Classification Status

Y - Credit Course

CB13 Special Class Status

N - The Course is Not an Approved Special Class

CB23 Funding Agency Category

Y - Not Applicable (Funding Not Used)

CB24 Program Course Status

Program Applicable

Allow Pass/No Pass

Yes

Only Pass/No Pass

No