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| Discipline: Agriculture | Sub-discipline: Wine Education/Enology |
| General Course Title: Wine Regions of California | Min. Units: 1.5 Semester |
| Proposed Suffix: | |
| <p>Course Description: This class is an investigation of California winegrowing regions. Diverse wine areas will be covered including the counties of Napa, Mendocino, Sonoma, Amador, El Dorado, Santa Cruz, Monterey, San Luis Obispo, and Santa Barbara.</p> | |
| Required Prerequisites or Co-Requisites ¹ | |
| Advisories/Recommended Preparation ² | |
| <p>Course Objectives: <i>At the conclusion of this course, the student should be able to:</i></p> <ul style="list-style-type: none"> • Compare and contrast the principal California winegrowing regions outside of the local region. • Differentiate which grapes grow well in each of these regions and which grapes do not. • Summarize the climate, soil and geographic factors that contribute to the uniqueness of the regions studied. • Interpret all of the information on a California wine label. • Objectively compare the quality of locally produced wines with the wines of the regions studied. | |
| <p>Course Content:</p> <ol style="list-style-type: none"> 1. Review of wine sensory evaluation procedures. 2. The Anderson Valley and Riesling. 3. The Napa Valley and Bordeaux varietals. 4. The El Dorado County Zinfandel and Petite Sirah. 5. Santa Barbara County Pinot Noir. 6. The Mendocino Ridges and Zinfandel. 7. San Luis Obispo and Rhône varietals. 8. Calaveras County and Zinfandel. 9. Amador County and Italian varietals. 10. The Santa Cruz Mountains and Cabernet Sauvignon. 11. Monterey County and Chardonnay. 12. U.S. wine label laws and their application in California. 13. Viticultural areas as defined by the BATF. <p>Wine Regions of California (Content Continued)</p> | |

¹ Prerequisite or co-requisite course need to be validated at the CCC level in accordance with Title 5 regulations; co-requisites for CCCs are the linked courses that must be taken at the same time as the primary or target course.

² Advisories or recommended preparation will not require validation but are recommendations to be considered by the student prior to enrolling.

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| <p>14. The quantity and quality of local grapes and wine compared to that of other regions studied.</p> <p>Laboratory Activities: Individual Laboratory Activities are designed to support course objectives.</p> | |
| <p>Methods of Evaluation: Lecture Comprehensive Quizzes and Exams Written Critical Thinking Scenarios Problem Analysis and Solution Research and Term Papers</p> | <p>Methods of Evaluation: Laboratory Laboratory Skill Validation by Observation Laboratory Reports Diagnoses and Problem Solving Laboratory Skill Practicum Certification Exams</p> |
| <p>Typical Textbooks, Manuals, or Other Support Materials <u>Wines of California</u>, Stephen Brook, 1 84000 393 6. <u>The Wine Bible</u>, Karen MacNeil, 1 56305 434 5. Additional references listed under reference section.</p> | |
| <p>Statewide Articulation: UCD-VEN 130</p> | |
| <p>FDRG Lead Signature: _____ Date: _____</p> | |
| <p>Mark E. Bender, PhD CSU Stanislaus</p> | |
| <p>[For Office Use Only]</p> | <p>Internal Tracking Number</p> |
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