

Discipline: Agriculture	Sub-discipline: Wine Education/Enology
General Course Title: World Viticulture and Wine Styles	Min. Units: 3 Semester
Proposed Suffix:	
<p>Course Description: This course is a survey of the world viticulture and wine industries. It covers the following: history of viticulture, grapevine anatomy, vineyard establishment, worldwide grape growing and wine production and consumption, and world wine regions.</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"> • Examine the worldwide distribution of grapes. • Examine grape production and consumption from a historical perspective. • Define the importance of grapes both historically and currently. • Explain grapevine structures and functions. • Describe the process of developing a new vineyard. • Examine the trends in worldwide grape growing and wine production and consumption. • Compare and contrast the different wine regions in the world. • Examine the economic issues involved in grape production. 	
<p>Course Content:</p> <ol style="list-style-type: none"> 1. History and Evolution <ol style="list-style-type: none"> a. Overview of world-wide importance of grapes and grapevines b. Grapevine classification and <i>Vitis</i> species c. Origin of <i>Vitis vinifera</i> and its spread throughout the world 2. Geographical Distribution of Grape Growing Worldwide 3. <i>Vitis</i> species, cultivars <ol style="list-style-type: none"> a. Wine grape, table grape and raisin cultivars b. Rootstocks c. Clones 4. Vine Structure and Function, Vineyard Establishment <ol style="list-style-type: none"> a. Vocabulary b. Shoot system and vine canopy c. Root system and permanent wood d. Vine physiology e. Site selection, preparation and planting f. Variety selection g. Annual growth cycle 5. Worldwide grape, raisin and wine production and consumption <ol style="list-style-type: none"> a. Production trends b. Consumption trends <p>World Viticulture and Wine Styles (Content Continued)</p> <ol style="list-style-type: none"> 6. Wine regions in the world – cultivars and wine styles 	

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.

- a. California
- b. Other areas in the United States
- c. France
- d. Italy
- e. Spain
- f. Portugal
- g. Germany
- h. Eastern Europe
- i. Middle East, Africa and Asia
- j. South America
- k. Australia, New Zealand and South Africa

7. Future Trends in Winemaking and Viticulture

Laboratory Activities: Individual Laboratory Activities are designed to support course objectives.

Methods of Evaluation: Lecture
Comprehensive Quizzes and Exams
Written Critical Thinking Scenarios
Problem Analysis and Solution
Research and Term Papers

Methods of Evaluation: Laboratory
Laboratory Skill Validation by Observation
Laboratory Reports
Diagnoses and Problem Solving
Laboratory Skill Practicum
Certification Exams

Typical Textbooks, Manuals, or Other Support Materials

Wine, an Introduction, Amerine and Singleton, UCD, 1997.

Vines, Grapes, and Wines, Jancis Robinson, 1997.

The Wine Bible, Karen MacNeil, 2001.

Additional references listed under reference section

Statewide Articulation: UCD-VEN 111/L

FDRG Lead Signature:

Date:

Mark E. Bender, PhD CSU Stanislaus

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Internal Tracking Number