



## VWT 150 - The Wines of the Napa Valley Course Outline

Approval Date: 12/12/2013

Effective Date: 08/11/2014

### SECTION A

**Unique ID Number** CCC000552668

**Discipline(s)** Agricultural Production

**Division** Career Education and Workforce Development

**Subject Area** Viticulture and Winery Technology

**Subject Code** VWT

**Course Number** 150

**Course Title** The Wines of the Napa Valley

**TOP Code/SAM Code** 0104.00\* - Viticulture, Enology, and Wine Business\* /  
E - Non-Occupational

**Rationale for adding this course to the curriculum** Add short course to VWT curriculum.

**Units** 1

**Cross List** N/A

**Typical Course Weeks** 6

**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** 45

**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 wines of the Napa Valley, including sparkling, white and red table, dessert and fortified wines. Sensory evaluation of representative wines. Lab fee. Must be at least 18 years of age. Six week course.

**Schedule Description**

## SECTION D

### Condition on Enrollment

1a. **Prerequisite(s):** *None*

1b. **Corequisite(s):** *None*

1c. **Recommended:** *None*

### 1d. Limitation on Enrollment

- Student must be at least 18 years of age.
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## SECTION E

### Course Outline Information

#### 1. Student Learning Outcomes:

A. General Wine Knowledge: Display an understanding of world wine styles, major production regions and the fundamentals of wine sensory evaluation.

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

A. Appraise the effect of viticulture and winemaking practices on the qualities of a particular wine type. B. Evaluate and test wines. C. Describe the characteristics of individual areas. D. List wine types produced in different areas. E. Evaluate the quality of wines from particular areas. F. Compare the characteristics of similar wine types from different areas. G. Assess the cost-benefit ratios of various wine types.

B.

#### 3. Course Content

- A. Introduction to the wine regions in the area.
- B. Viticulture and winemaking practices.
- C. Evaluation of representative wines.
- D.

#### 4. Methods of Instruction:

**Lecture:** Skills-based lecture and guided wine evaluation.

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

#### Typical classroom assessment techniques

Exams/Tests -- Essay, multiple choice and true-false exams

Oral Presentation -- Report on wine type or wine region

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

Instructor assigns readings from textbooks and from other source materials. Examples: read about winemaking history and about typical wine styles.

#### B. Writing Assignments

Essay and short answer exam questions. Examples: write about winemaking history and about typical wine styles.

## **7. Required Materials**

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

Book #1:

Author: Johnson, H., J. Robinson

Title: World Atlas of Wine

Publisher: Mitchell-Beazley

Date of Publication: 2013

Edition: 7th

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

- Handouts and web site links.