

City College of San Francisco
Course outline of Record
Course status: Active

I. GENERAL DESCRIPTION

A. Approval Date	October 2017
B. Effective Semester	Fall 2022
C. Department	Culinary Arts and Hospitality Studies
D. Course Number	CAHS 205
E. Course Title	Introduction to Wine
F. Course Outline Originator	Joe LaVilla
G. Department Chairperson	Keith Hammerich
H. Dean	Geisce Ly

II. COURSE SPECIFICS

A. Hours	Lecture: 51 Homework: 68 Total Hours: 119
B. Units	3
C. Prerequisite	Students must be 21 to enroll
Corequisite	None
Pre/Corequisite	None
Advisory	None
Advisory Pre/Corequisite	None
D. Course Justification	This course offers the student the opportunity to experience and understand the sensory qualities of wine, and to be able to relate those qualities to the grape variety, the geographic area of production, and the methods of production. Limiting the age of the participants allows in-class tasting, essential to both palate development and to have the meaning of the terms used in describing wine come alive. Understanding the true sensory attributes of wine is essential when pairing food and wine, which many of our students will be required to do as either chefs, managers or sommeliers. This course meets a requirement for the Food Service Management major.
E. Field Trips	No
F. Method of Grading	Letter or Pass/No Pass
G. Repeatability	Course is not repeatable

III. CATALOG DESCRIPTION

An introduction to the history of wine, major wine regions and production of grapes along with basic techniques of sensory evaluation of wines, with emphasis on the major grape varieties and their varying Old and New World expressions.

IV. STUDENT LEARNING OUTCOMES

Upon completion of this course, a student will be able to:

- A. Differentiate between and illustrate American and European laws related to grape growing and winemaking.
- B. Classify taste and style of quality wines based on regions, appellations, and terroir.
- C. Use the Deductive Tasting Format to outline the basic components of wines.
- D. Identify and differentiate characteristic "flavor" and olfactory descriptors of the major vitis vinifera grape varieties and pairing.

V. CONTENTS

- A. Basics of American and European wine making
 - 1. Fermentation
 - A. Sugar and yeast
 - B. Byproducts of fermentation
 - 2. Steps wine making
 - A. Red wine
 - B. White wine
 - C. Rosé wine
 - D. Sparkling wine
 - E. Sweet wine
 - 3. European Union appellation system, rules and label laws
 - 1. Appellation d'Origine Contrôlée (AOC)-France
 - 2. Denominazione di Origine (DOC)-Italy
 - 3. Denominacion de Origen (DO)-Spain
 - 4. Qualitätswein (QMP), Prädikatswein and Verband Deutscher Prädikatsweingüter (VDP)- Germany
 - 4. US appellation system
 - 1. Geographic not political boundaries
 - 2. American Viticultural Area designation/rules
- B. Old versus New World terroir and styles
 - 1. Characteristics of Old World wine regions
 - 1. Impact of cool climate on wine style
 - 2. Age of vines
 - 3. Impact of non-irrigated vineyards on final wine
 - 4. Wine as one component of a meal
 - 5. Oak use for preservation and aging
 - 2. Old World regions
 - 1. France
 - 2. Italy
 - 3. Germany
 - 4. Spain
 - 3. Characteristics of New World wine regions
 - 1. Impact of warm climate on wine style
 - 2. Importance of wine as a 'cocktail'
 - 3. Use of new oak barrels to enhance flavor and body
 - 4. New World Regions
 - 1. United States/California
 - 2. Chile
 - 3. Argentina
 - 4. Australia
 - 5. New Zealand
 - 5. Trends
 - 1. Related to vineyards and grape growing
 - 2. Related to wine making techniques
 - 3. Market-related considerations
 - 4. Impact of climate change in both the Old and New World
- C. Sensory analysis and Deductive Tasting
 - 1. How smell works
 - 1. Olfaction basics
 - 2. Relationship between smell and taste
 - 3. The five senses and five tastes
 - 4. Importance of using all senses
 - 5. How taste becomes flavor
 - 6. The myth of the tongue map
 - 2. Steps in deductive tasting
 - 1. Assess sight
 - 2. Assess smell
 - 3. Describe taste

4. Describe finish
 5. Draw conclusions
3. Goals of blind tasting
 1. Objectivity
 2. Focus on sensory evaluation
- D. Major grape varieties and food pairings
 1. Chardonnay
 1. Origins and characteristics of the grape
 2. Main descriptors
 3. Classic styles and expressions
 2. Sauvignon blanc
 1. Origins and viticultural characteristics of the grape
 2. Main descriptors
 3. Classic styles and expressions
 3. Riesling
 1. Origins and viticultural characteristics of the grape
 2. Main descriptors
 3. Classic styles and expressions
 4. Pinot noir
 1. Origins and viticultural characteristics of the grape
 2. Main descriptors
 3. Classic styles and expressions
 5. Cabernet Sauvignon
 1. Origins and viticultural characteristics of the grape
 2. Main descriptors
 3. Classic styles and expression
 6. Merlot
 1. Origins and viticultural characteristics of the grape
 2. Main descriptors
 3. Classic styles and expressions
 7. Zinfandel
 1. Origins and viticultural characteristics of the grape
 2. Main descriptors
 3. Classic styles and expressions
 8. Other important grapes
 1. Origins and viticultural characteristics of the grape
 2. Main descriptors
 3. Classic styles and expressions
- E. Wine and food pairing principles
 1. Basic considerations
 1. Pairing to wine or food
 2. Predominant flavor of wine or food
 3. Matching weight
 4. Matching intensity
 5. Decision to contrast or complement wine and food
 6. Geography-origin of the food or wine
 7. Place in the meal
 2. Wine components and considerations
 1. Fruit
 2. Acid
 3. Oak
 4. Alcohol
 5. Tannins
 6. Dry, sweet or sparkling
 3. Food components and considerations
 1. Fat
 2. Protein
 3. Salt
 4. Spice level
 5. Texture
 6. Dish as a whole
 7. Cooking method
 8. Progression of multiple wines in a meal
 9. Lighter to fuller
 10. Dry before sweet

VI. INSTRUCTIONAL METHODOLOGY

A. Assignments

- A. **In-class activity:** Participation in weekly tastings such as Chardonnay using deductive tasting format.
- B. **Out-of-class assignment:** Maintain a journal of entries for any wines tasted outside of class, readings from recommended internet resources such as <http://www.vinography.com/> plus descriptions of food and wine pairing experiences
- C. **Out-of-class assignment:** Written report on one wine event or wine bar visit focusing on how context impacts the experience of tasting wine.
- D. **Out-of-class assignment:** Readings from selected chapters of textbooks or other course materials.
- E. **Out-of-class assignment:** Research paper focusing on a wine region of the student's choice, including history, grapes and styles of wine produced, food pairing recommendations and a tasting note of one wine characteristic of that region.

B. Evaluation

1. **Exams/Quizzes/Tests:** Quizzes covering topics such as basic steps in wine making, steps in the deductive tasting format, US and EU wine laws and characteristics of the basic vitis vinifera grapes.
2. **Written work:** Includes evaluation of journal based on student's level of engagement with wine, write ups on articles and books read, use of the Deductive Tasting Format, and research paper.
3. **Final Assessment:** Final Exam in two parts: Blind Tasting using the Deductive Tasting Format and short answer questions covering topics such as grapes, home origins and characteristics, differences in old and new world styles, the impact of oak on wines and food and wine pairing basics.

C. Representative Textbooks and Other Instructional Materials

1. Robinson, J.. 2008. *How to taste wine (Rev. ed.)*. Simon & Schuster.
2. Karen MacNeil. 2015. *The Wine Bible, second ed.*. Workman.
3. Michael Schuster. 2017. *Essential Winetasting: The Complete Practical Winetasting Course*. Mitchell Beazley.
4. Internet resources including instructor-developed website for the class
5. Instructor-developed PowerPoint presentations such as: Burgundy and Bordeaux history and basics, winemaking and winemaker choices, sweet wines, sparkling wines and wine and food pairing basics.
6. De Long's Pocket Wine Tasting Guide. (2008).
7. Noble, A. The wine aroma wheel. (2009).
8. 6 wine glasses
9. Website: [Vinography](http://www.vinography.com/)
10. Website: [Eric Asimov's blog](http://ericasimov.com/)
11. Website: [Appellation America](http://www.appellationamerica.com/)
12. Website: [Wines of France](http://www.winesoffrance.com/)

VII. TITLE 5 CLASSIFICATION

CREDIT/DEGREE APPLICABLE (meets all standards of Title 5, Section 55002(a))

CAHS 205: Introduction to Wine and its Sensory Evaluation

Fall, 2022

Course CAHS 205, Sec 001

CRN#: 79342, 3 units

Instructor: Joe LaVilla

Grading: Letter or CR/NCR*

Email: jlavilla@ccsf.edu

Class: Wednesdays, 6:10-9:00

Phone: 415.239.3184

Location: Statler Wing 002

Office Hours: Wednesdays 5:30-6p or by appt

**You must be over 21 **

Class website: [on Canvas](#) (easily accessed from your CCSF email account)

Course Description

An introduction to the history of wine, geography and production of grapes along with basic techniques of sensory evaluation of wines, with emphasis on the major grape varieties and their varying Old & New World expressions.

Objectives

The primary goal of this course is to demystify wine by offering tangible tools used in wine tasting. In addition, this course will enhance sensory evaluation (seeing, smelling, touching, tasting and even hearing) and wine knowledge through extensive tasting, class discussions, guest speakers, readings, research and by writing tasting notes and keeping a wine journal.

After completing of this course, you should be able to:

- A. Summarize the history of wine, the basics of fermentation, wine-making techniques and analyze how vinification choices affect the final character of a wine.

- B. Summarize and illustrate European and American wine-making and appellation rules.
- C. Distinguish the basic components of sensory analysis and use the Deductive Tasting Format (mandatory in professional wine/sommelier training) to develop the palate, describe wines and write tasting notes.
- D. Recognize, identify and categorize basic "flavor" and olfactory descriptors of the major vitis vinifera grape varieties (chardonnay, sauvignon blanc, riesling, pinot noir, cabernet sauvignon, merlot and zinfandel), their historical and geographic origins, classic styles and major regional expressions likely to be found on a wine list.
- E. Classify taste and style of quality wines based on regions, appellations and 'terroir' and compare and contrast wines made in an "Old" or "New" World style and/or those that come from cool or warm climates and summarize the resulting impact on flavor and trends.
- F. Summarize and classify basic guidelines for pairing wine and food.

Required Materials:

- Michael Schuster, [Essential Winetasting](https://www.directtextbook.com/isbn/9781784720919), Mitchell Beasley, 2017 (THE 2017 EDITION ONLY)
<https://www.directtextbook.com/isbn/9781784720919>. (Kindle version on Amazon is \$2.99)
- Six matching all-purpose clear wine glasses with stem-tasting glasses preferred (provided)
- Three-ring binder with tabs for your notes. or a journal style book for taking tasting notes
- DeLong Wine tasting guide (recommended)
- Download the Wine Aroma Wheel:
- A CCSF Gmail account & RAM ID so that you can access Canvas.
- Curiosity and a sense of adventure!
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Plan of Instruction

- Class meetings include lectures, tastings, discussions, guest speakers, assignments, quizzes and a final exam.
- IMPORTANT INFORMATION ABOUT THIS CLASS: You may need to purchase wine for this class. You can expect to spend \$40.00-\$100.00 over the course of the semester. Please see me immediately if this is a problem.

Class date	Topics covered	Reading, presentations, due dates, etc
August 16	Syllabus, introductions, preconceptions, expectations History of wine and winemaking	
August 23	Viticulture (grapegrowing)	
August 30	Vinification (wine making)	Quiz
September 6	Introduction to tasting, how to taste like a sommelier	Quiz
September 13	Food and wine pairing	Quiz
September 20	Chardonnay	Quiz
September 27	Sauvignon Blanc	Quiz
October 4	Aromatic whites	Quiz

October 11	Pinot Noir	Quiz
October 18	Cabernet Sauvignon/Merlot	Quiz
October 25	Syrah/Grenache	Quiz
November 1	Off week (Joe OOT)	
November 8	Zinfandel	Quiz
November 15	Other important wines	Quiz
November 22	Bubbles	Quiz
November 29	Fortified and dessert wines	Quiz
December 6	Blind tasting, predictive wine selections, wine lists, etc	quiz
December 13	Final exam (online)	final

*topics are subject to change and may be affected by wine, pandemic or other factors

Class requirements and assignments

- Your main assignment is to actively engage in an exploration of wine, both in and out of class.

Compile your journal with the goal of creating a resource for your future wine studies. It should include the following:

1. Tasting notes from wines tasted in and outside of class. For wines tasted outside of class- you must have notes for a minimum of 4 wines per each half of the semester. PLEASE NOTE: wines tasted as part of your winery/event write up or research paper do not count towards the 4 wines.
2. Notes from wine events, visits to wine bars, wine lists from restaurants etc.
3. Wine and food tasting/pairing notes, and more.
4. General thoughts & musings about tasting and learning about wine.

Other assignments:

1. Quizzes
 - a. There will be a quiz each week online that will cover the content of the lecture for that week. The quiz will open one day after our class and will be open for one week until the beginning of the next class.
2. Research Paper:
 - a. Each student will be responsible for researching and presenting a 4-6 page paper (minimum 1000 words) on a wine region. The paper should include a history of the region, the grapes used, the styles made and its popularity in sales. Each student should sample a wine from that region, and provide a description of the wine, as well as a tasting note. Finally, a suggested food pairing for the wine should be made, and a general menu of foods and wine from the region created.
3. Final: Combination of quiz and blind tasting. December 14th

Regular attendance and participation in class are both essential.

We will taste 4-6 wines most weeks; your attendance, tasting and contribution to discussions all greatly impact your ability to understand the material.

You will excel in this class if you 1) attend class regularly, 2) take notes in class plus participate in class discussions, 3) pay attention as you taste and write detailed tasting notes and 4) submit well prepared assignments by the due dates.

Grade Breakdown*

Research Paper	50 points	Due by December 6
Quizzes	150 points	August 30 – December 6
Tasting notes	100 points	September 20 – November 29
Wiki entry	35 points	Due by December 6
Discussions	65 points	
Final including blind tasting	100 points	December 13
total	500 points	

Grading policy

Letter/Grade	Percentage		Date	Grade
A	90-100		After class on due date	Max: 90%
B	80-89.9		Days 2-6	Max: 80%
C	70-79.9		Days 7-13	Max 50%
D/F	69.9 or below		Day 14 and beyond	0%

*For students enrolled in the 2 year CAHS program 70 is a passing grade.

**If you are not in one of the credit CAHS tracks and/or do not need the units for transfer, I encourage you to sign up for Pass/No pass grading.

Class Policies

Regular attendance is essential; it demonstrates your professionalism and impacts your ability to understand the material and contribute to the class. We will be tasting every week after the first session-there is no substitute for tasting when learning about wine. If you are absent, it is your responsibility to obtain materials issued from your classmates. If you must miss a class, please notify me BEFORE the class by email or phone.

Class will begin promptly at 6:10 so please arrive on time. If you must leave early, please clear it with me in advance.

Please eat before class. Tasting wine on an empty stomach is not recommended.

- When tasting, please avoid wearing cologne, perfume or any products with a strong smell as these impact everyone's ability to smell/taste wine. This includes when you are tasting alone in class
- Distraction! Cell phones must be turned off and please, no texting is during class. If you have a reason why your phone must be on, please inform me in advance.
- Cheating, plagiarism and/or academic dishonesty will not be tolerated. Wholesale copying from the Internet without proper attribution and citation will be considered plagiarism. What constitutes plagiarism? The simplest definition is, "taking the ideas and/or words of someone else and representing them as your own". Any student who uses the words or ideas of another person, be it an author, critic or another student, without crediting those ideas by citing them will receive a 0 grade for the assignment and will not be allowed to resubmit. If you are unclear about what constitutes plagiarism, please see me.

- COVID: If you are not feeling well, please do not come to class. I intend to test weekly while we are meeting, and I highly recommend you all do the same. We can have lecture with masks on, but tasting will encompass a large portion of time and we will be unmasked. Do what you need to do to take care of yourself and everyone else in the class.

My Classroom Philosophy

I invite you to join me in exploring the sensory evaluation of wine this semester. I work from the assumption that we are all adults, and each of us will take responsibility for our learning. I believe that we are all teachers and we are all learners and I strive to create a learning environment for every person in the class. I am here to facilitate your learning and am available to advise, coach, mentor and listen.

DO NOT BE AFRAID TO STATE WHAT YOUR EXPERIENCING. None of us can say that the experience of someone else is invalid, however we can combine our experiences to create what we believe to be a shared reality. One person's taste of strawberry is another person's cranberry. You are not wrong in what you experience, but we will work to use a common acceptable language to express it.

A few guidelines will help us all have a meaningful learning experience in this class. These include:

Agreeing to be an active participant, not a passive consumer of education in our classroom-asking questions is essential-it's the only way to learn!

Creating and maintaining an environment of awareness and respect where all students, at all levels, have an opportunity to learn and succeed.

Agreeing that we will act professionally and show respect for all classmates and teachers; disruptive behavior serves no purpose here.

Being willing to confront cultural, language and gender barriers by working in cross- cultural, cross-gender and cross-language teams

If you:

- Need classroom or testing accommodations because of a disability,
- Have emergency medical information to share with me, please make an appointment with me as soon as possible.
- My office hours are Wednesdays 5:30-6:00 PM and by appointment in Zoom Students seeking disability related accommodations are encouraged to also register with Disabled Students Programs and Services.

"No matter how rationally we try to analyze wines, they show their true measure in the emotions they evoke" — Eric Asimov,
NY Times wine writer

Required reading

Schuster, M. (2017). *Essential winetasting: the complete practical winetasting course*. London: Mitchell Beazley

Recommended Reference Books, Readings, Websites and other Materials

Baldy, M. W. (1997). *The university wine course (3rd ed.)*. South San Francisco, CA: Wine Appreciation Guild.

Bird, D. (2011). *Understanding wine technology (3rd edition)*. Newark, UK: DPQA

Bonné, J. (2017). *The new wine rules*. Berkeley: Ten Speed Press.

Goode, J. (2014). *The science of wine: from vine to glass (2nd ed.)*. Berkeley: UC Press.

Johnson, H., & Robinson, J. (2013). *The world atlas of wine (7th ed.)*. London: Mitchell Beazley.

LaVilla, J., & Wynn, D. (2010). *The wine, beer, & spirits handbook: a guide to styles and service*. Hoboken, N.J.: Wiley.

Legeron, I. (2014). *Natural Wine: an intro to organic and biodynamic wines made naturally*. London: Cico

**MacNeil, K. (2015). *The wine bible (2nd ed.)*. New York: Workman Pub.

McCarthy, E., & Mulligan, M. (1995). *Wine for dummies*. Foster City, CA.: IDG Books Worldwide.

McCarthy, E., & Mulligan, M. (2009). *California wine for dummies*. Hoboken, N.J.: Wiley.

*Peynaud, E. (1987). *The taste of wine: the art and science of wine appreciation*. San Francisco CA: The Wine Appreciation Guild.

Puckette, M. & Hammack, J. (2015). *Wine folly: the essential guide to wine*. NY: Avery.

*Robinson, J. & Harding, J. (2015). *The Oxford companion to wine (2015 ed.)*. Oxford: Oxford University Press.

*Robinson, J. (2008). *How to taste wine (Rev. ed.)*. New York: Simon & Schuster;

Small, R. W., & Couturier, M. (2011). *Beverage basics: understanding and appreciating wine, beer, and spirits*. Hoboken, N.J.: Wiley.

General books about wine

Asimov, E. (2012). *How to love wine: A memoir and manifesto*. New York: William Morrow. Theise, T. (2010). *Reading between the wines*. Berkeley: University of California Press.

Wine/Food Pairing:

Goldstein, E., Goldstein, J. E., & Pool, J. O. (2006). *Perfect pairings: a master sommelier's practical advice for partnering wine with food*. Berkeley: University of California Press.

Pager K., & Dornenburg, A. (2011). *The food lover's guide to wine*. NY: Little, Brown & Co

On the Web:

Basics:

Basic Glossary of Wine terms: <https://www.winemag.com/gallery/wine-tasting-terms-and-what-they-really-mean/>
www.wineloverspage.com

Look up wine prices + loads of good information: <http://www.wine-searcher.com>

Spain: <http://www.winesfromspain.com>

US Information: <http://wine.appellationamerica.com/index.aspx>

Germany: <http://www.germanwinesociety.org/aboutgermanwine.htm>

France: <http://www.vins-france.com> (in French)

Online wine magazine: <http://palatepress.com/>

Online wine magazine: <http://www.wineanorak.com/>

Online magazine: <http://punchdrink.com/?s=wine>

Blogs & more:

*<http://www.vinography.com>

*<http://thepour.blogs.nytimes.com> look for articles by Eric Asimov

<http://www.sfgate.com/food/> look for articles by Esther Mobley <http://thepress.sfchronicle.com/wine> SF Chronicle's guide to Wine Country

<http://www.thewinedoctor.com/>

<http://www.iancisorobinson.com>

<http://www.terroirist.com/>

<http://www.alicefeiring.com> Alice Feiring writes about Natural wine

<http://www.drvin.com/>

<http://www.wineanorak.com/> Jamie Goode's blog

<http://www.princeofpinot.com> All things Pinot Noir

Wine stores with inexpensive tastings nearby:

SF Wine Trading Company on Taraval-Saturday \$10 tastings <https://www.sfwtc.com/tastings/>

Wine Club: Fridays 4-7 \$5 'happy hour' tastings [http://www.thewineclub.com/main.as ?request=ARTICLES&article=28&view=html&](http://www.thewineclub.com/main.as?request=ARTICLES&article=28&view=html&)

Interested in more classes and/or advanced certification?

<http://www.wsetglobal.com> Master of Wine --a bit like a wine Ph.D.

<http://www.mastersommeliers.org> Master Sommelier award—service-based <http://www.societyofwineeducators.org> Certified Wine Specialist - a good basic certificate <http://sanfranciscowineschool.com> Local wine school for different/advanced classes

Apps (check out the sites):

Vivino <https://www.vivino.com/>

Delectable <https://www.delectable.com/>

Recommended CAHS/CCSF Resources:

- Basic CCSF Resources: <http://www.ccsf.edu/Resources/>

- The CAHS website: <http://www.ccsf.edu/cahs>
- Alice Statler Library: <http://www.ccsf.edu/Librar /alice/statler.html>
- Assistance with writing skills is available in the Writing Lab (Learning Assistance) on the second floor of the Rosenberg Library. Please use their services!

<http://www.ccsf.edu/en/student-services/learning-resources/learning-assistance-center.html>

Wine and food speak not only to the palate, but the mind and deeper domain of the heart. Like poetry, painting, and song, they are carriers of culture and celebrants of life, returning us to the world of the senses of memory and imagination. —Anon.