

CLASS NUMBER AND NAME:	<b>HMN105 – INTRODUCTION TO THE CALIFORNIA WINE COUNTRY</b>
TOTAL HOURS/ UNITS:	24 HOURS/2 UNITS
PREREQUISITES:	NONE
TEXTS AND MATERIALS:	<i>The Complete Wine Course</i> , Tom Forrest, 2013, Carlton Books, ISBN: 978-1-78097-389-0
CLASS DESCRIPTION:	This class is an overview of grape growing and winemaking practices, vocabulary and tasting skills. Students will learn about the different grape varieties and pairing of food and wine. Special wines such as champagne, sherry and port will also be discussed. Students must be over 21 years of age to participate in wine tasting.
CLASS OBJECTIVES:	Students will demonstrate an understanding of the wine making process, grape growing, terminology and different varieties. By visiting various local wineries, students will be able to identify what makes each unique.
CLASS FORMAT OVERVIEW:	This class is a combination of lecture, student participation, field trips and on-line research.
REQUIREMENTS:	Time spent in preparation for or reflection on course lecture will approximate two hours outside of class for each lecture credit hour utilized by the instructor in delivery of the material and ¼ hour outside of class for each hour of structured lab time.
METHOD OF INSTRUCTION:	Class work, research using the internet, field trips and homework will give the student experiential opportunities.
ATTENDANCE:	It is expected that each student will be in class <u>when class begins</u> . Should the student arrive more than <u>five minutes late</u> they should notify the instructor of their presence, it will be up to the instructor to decide if the student has arrived in time to be counted as present- the instructor's decision is final. Late arrival to any field trips will not be allowed under any circumstances. It will be the student's responsibility to learn of any assignments given in class when absent  <b><u>80% attendance is mandatory</u></b> <b><u>90% or above is mandatory for those who are in a full program and qualify for the internship</u></b>

**TESTING:**

Students will have a written work during the course and will demonstrate opening, pouring, selecting, and discussing wine. The demonstration will take place in the classroom. The demonstration will offer practical experience for the students who will face questions about (but not limited to) the history of the wine, winery, pouring techniques, and responsible hospitality. The written work will cover vocabulary, wine making processes, and questions on the wineries that were discussed during class. All assignments, exercises and final exams must be satisfactorily completed with an overall passing grade of 60% or better in order to pass the course.

**LATE TESTING:**

There will be no opportunity to make-up any missed assignments, exercises or demonstrations. A student's grade will be dropped one full grade if they are not ready or absent on the day/s of any schedule demonstration. No exceptions.

**GRADING POLICIES:**

Complete all assignments with at least 70% accuracy.

The students will participate in a minimum of 90% of in-class group assignments.

The final grade is computed on:

1. Demonstration	40%
2. Written Exercise	35%
3. Attendance and participation	25%

90-100%	A
80-89%	B
70-79%	C
60-69%	D
0-59%	F

**ANTICIPATED LEARNING OUTCOMES:**

Upon completing this course, the student will be able to:

1. Demonstrate an understanding of the wine making process.
2. Demonstrate an understanding of different varietals.
3. Demonstrate an understanding of grape growing and wine making terminology.
4. Describe several local wineries in addition to wine growing regions of the world.
5. Demonstrate the proper technique to open, pour, taste, and discuss wines.

### Introduction to the California Wines

Week	Reading	Internet		Class Discussions	Homework
One	P. 1-52	<a href="http://www.inside-sonoma.com">www.inside-sonoma.com</a> <a href="http://www.sonoma.com/wineries">www.sonoma.com/wineries</a>  <a href="http://www.sonomaunco rked.com">www.sonomaunco rked.com</a>  <a href="http://www.wineroad.com">www.wineroad.com</a>		Additional handout materials presented in class.	Taste Wine
Two	p. 104-142	<a href="http://www.visitnapavalle.com">www.visitnapavalle.com</a>  <a href="http://www.sonomawine.com">www.sonomawine.com</a>  <a href="http://www.sonomawinegrape.org">www.sonomawinegrape.org</a>			Taste Wine
Three	P. 318-338	<a href="http://www.sonomavalleywine.com">www.sonomavalleywine.com</a>  <a href="http://www.WineAnswers.com">www.WineAnswers.com</a>		Wine and food	
Four	P. 346-376	<a href="http://www.winejobs.com">www.winejobs.com</a>			
Five	P. 52-103,	<a href="http://wine.appellationamerica.com/wine-region/Sonoma-County.html">http://wine.appellationamerica.com/wine-region/Sonoma-County.html</a>		Assigned sections from reading for class discussion	
Six	P. 148-308			Assigned sections from reading for class discussion/presentation	

Please note, this is just a suggested class schedule. Guest speakers and/or site inspections will be scheduled based on availability and class schedule will be adjusted accordingly.