

HORT 277: Introduction to Enology Stephen Menke, Assoc. Prof. of Enology

Class Sessions: Tue 2:50-5:50, every other week, starting 08/27/13

Grading 2 tests of 100 points each + 1 paper/multi-media = 50 points for outline + 50 points for final presentation = 300 points total

Grading: 90-100% = A; 80-89% = B; 70-79% = C; 60-69% = D; <60% = F Examination is by short answer, multiple choice, essay, True/False, matching.

Session 1 August 27, 2013

Definition and scope of field of Enology; CSU enology program

Introduction to physiology and psychology of smell and taste

Ram's Point Winery intern program and wines

Session 2 September 10, 2013

Introduction to sensory evaluation

Exercises in quantitative descriptive analysis of wines

American wines

Session 3 September 24, 2013

Test on sessions 1 and 2

Re-setting your taste buds: wine and food pairing

Session 4 October 8, 2013

Major wine regions in the world and their grapes

Exercises in quantitative descriptive analysis of wines

Australian wines

Session 5 October 22, 2013

How faults occur in wine

Identifying faults in wine

Wine classification and labeling systems

French wines and Italian wines

- Session 6 November 5, 2013
No session
- Session 7 November 19, 2013
Test 2 over Sessions 3, 4, 5
Outline of paper due
Spanish and German wines
Other regional wines
- Session 8 December 3, 2013
Final presentation of paper due
Farewell gala

Primary learning outcomes: Wine Evaluation Techniques will provide students with an understanding of how the chemical senses work and how ability, experience, and other factors affect the tasting experience. Students will learn methods and criteria used to evaluate, compare, and describe aroma and flavor characteristics in sound commercial wines and to identify common wine defects.

Students who miss a session are responsible for all material covered and all announcements made in class.

Examination is by short answer, multiple choice, essay, True/False, matching.

Grading: 90-100% = A; 80-89% = B; 70-79% = C; 60-69% = D; <60% = F

Course Policies

- Make-up of missed exams is contingent on making arrangements **prior** to the exam.
- Make-up exam must be completed within one week of scheduled exam time if possible.

Primary Learning Outcomes:

At the conclusion of this course, students should be able to:

1. Understand the use of their senses of smell and taste to identify aroma and flavor characteristics in a broad range of commercial wines of the world.
2. Be able to identify common wine defects.
3. Use language to describe wine aromas and flavors.
4. Interpret information on wine labels.

All students' rights are respected and all university policies are strictly enforced to ensure a healthy learning environment in the classroom. Students should adhere to all university policies on issues including but not limited to plagiarism, cheating, disruptive classroom behavior, drug-free workplace, and nondiscrimination.

Course Policies

Learning is a privilege that is facilitated by the instructor. The responsibility for learning lies with the student. Learning is better accomplished when students attend class regularly, are prepared to learn and become actively involved in discussions and learning activities.

Disruptive Classroom/Laboratory Behavior

"The classroom is a special environment in which students and faculty come together to promote learning and growth. It is essential to this learning environment that respect for the rights of others seeking to learn, respect for the professionalism of the instructor, and the general goals of academic freedom are maintained. Differences of viewpoint or concerns should be expressed in terms that are supportive of the learning process, creating an environment in which students and faculty may learn to reason with clarity and compassion, to share of themselves without losing their identities, and to develop an understanding of the community in which they live. Student conduct which disrupts the learning process shall not be tolerated and may lead to disciplinary action and/or removal from class."

Cell phones ringing, pagers, reading newspapers in class, or other distracting behavior is not acceptable.

Cheating and plagiarism

"Cheating is the actual or attempted practice of fraudulent or deceptive acts for the purpose of improving one's grade or obtaining course credit; such acts also include assisting another student to do so. Typically, such acts occur in relation to examinations. However, it is the intent of this definition that the term 'cheating' not be limited to examination situations only, but that it is to include any and all actions by a student that are intended to gain an unearned academic advantage by fraudulent or deceptive means. Plagiarism is a specific form of cheating which consists of the misuse of the published and/or unpublished work of others by misrepresenting the material (i.e., their intellectual property) so used as one's own work." Penalties for cheating and plagiarism range from a 0 or F on a particular

assignment, through an F for the course, to expulsion from the university. For more information on the University Policy on Cheating and Plagiarism refer to the *University Catalog* (Policies and Regulations).

Additional Reference Links

Professional Friends of Wine

<u>Why Wine?</u>	<u>http://www.winepros.org/wine101/why_wine.htm</u>
<u>Tasting Techniques</u>	<u>http://winepros.org/wine101/sensory_guide.htm - methods</u>
<u>Wine and Health</u>	<u>http://winepros.org/wine101/wine-health.htm</u>
<u>A Sensory User's Manual</u>	<u>http://winepros.org/wine101/sensory_guide.htm</u>
<u>Viniculture / Growing Wine</u>	<u>http://winepros.org/wine101/viniculture.htm</u>
<u>Wine Chemistry</u>	<u>http://www.winepros.org/wine101/why_wine.htm#chemistry</u>
<u>Basic Wine Fermentation</u>	<u>http://www.winepros.org/wine101/vincyc-ferment.htm</u>
<u>White Wine Production</u>	<u>http://www.winepros.org/wine101/enology.htm#white</u>
<u>Fining</u>	<u>http://www.winepros.org/wine101/vincyc-fine.htm</u>
<u>Filtering</u>	<u>http://www.winepros.org/wine101/vincyc-filter.htm</u>
<u>Red Wine Production</u>	<u>http://www.winepros.org/wine101/enology.htm#redwine</u>
<u>Social History of Wine</u>	<u>http://www.winepros.org/wine101/history.htm</u>
<u>Understanding Wine Labels/Label Basics</u>	<u>http://www.winepros.org/consumerism/labels.htm</u>
<u>Appellation</u>	<u>http://www.winepros.org/consumerism/appellation.htm</u>
<u>Generic</u>	<u>http://www.winepros.org/consumerism/generic.htm</u>
<u>Proprietary</u>	<u>http://www.winepros.org/consumerism/proprietary.htm</u>
<u>Varietal</u>	<u>http://www.winepros.org/consumerism/variatal.htm</u>
<u>Varietal Profiles</u>	<u>http://www.winepros.org/wine101/grape_profiles/variatal.htm</u>
<u>Sparkling Wines</u>	<u>http://www.winepros.org/wine101/sparkling.htm</u>
<u>Dessert Wines</u>	<u>http://www.winepros.org/wine101/dessert.htm</u>