

PSSC 305: Introduction to Wines at California State University, Chico

Content Goals of Introduction to Wines -- From Clueless to Connoisseur

After satisfactory completion of Introduction to Wines you will:

1. be able to define the basic wine types and explain how they are made.
2. have learned a systematic technique for the sensory evaluation of wines.
3. be able to correctly use basic terms to describe the color, flavor, and taste of wines.
4. have sampled about 30 red & white varietal table wines, sparkling & dessert wines, mostly from Calif.
5. have learned how the sensory characteristics of wines arise in the winery (and vineyard).
6. have learned the concepts of wine and food combining.
7. understand California wine label information.
8. know about the health benefits of moderate wine consumption.
9. know how and where you can continue to learn about wine.

And besides all that knowledge . . . the Non-content Goals of Introduction to Wines
In Introduction to Wines you will also:

1. acquire a level of skill in tasting techniques appropriate for educated, novice consumers.
2. demonstrate your ability to taste wine and knowledge of sensory evaluation in class.
3. know your ideas about the wines we taste and your questions are always welcome in class.
4. acquire an enhanced enjoyment of wines and appreciation for their place in our culture.
4. practice combining wine and foods.
6. want to continue learning about wines when you leave the class.
7. visit a winery and participate in and critique an out-of-class tasting.
8. meet and learn from wine experts other than your instructor.
9. have fun!

You must be at least 21 years old to take this class.

Instructor Contact Information: Rich C. Rosecrance, Ph.D., Associate Professor, College of Agriculture. Office: 223 Plumas, phone 898-5699 with voice mail. Donal Smith

Office Hours: **Rosecrance:** T 10:30 - 11:30, 3:00-3:30, 4:30-5:00, 6:00-6:30 and R 10:30 - 11:30 and by appointment. **Smith:** W 4:00-5:00 and by appointment. **For instant gratification (maybel) catch us right after class.**

Email: You may also contact me by email (best way) rrosecrance@csuchico.edu. Make sure the subject of your email is WINE CLASS - YOUR NAME, otherwise I might confuse it with spam.

Class Schedule: PSSC 305 is a 3 unit class with 2 hours of online lessons available 24/7 and 1 50-minute tasting discussion "lab" hour at a fixed time each week.

Required Textbook: The University Wine Course by Marian W. Baldy. You can buy this book at the A.S. Bookstore. Optional Tasting Aids: Wine Aroma Wheel and the Sparkling Wine Aroma Wheel also at the A.S. Bookstore.

Miscellaneous Course Fee: \$50.00 for tastes of about two dozen fabulous table, sparkling, and dessert wines, food morsels in lab, and your own personal set of 4 professional wine tasting glasses.

Wine Glass Care (REALLY IMPORTANT FOR YOUR ENJOYMENT OF THE TASTING LABS): You will receive your glasses to take home after the lab in week #3. To make sure you will be able to fully and accurately experience the wines we taste, you will want to carefully wash (with fragrance-free detergent), rinse (several times), and store (preferably hanging upside-down by their bases in a clean cupboard) your glasses to keep them spotlessly clean and odor-free. You will need to bring them to lab every week. Glasses are your most important tool for wine tasting after your nose (and your memory), so you will want to learn to take care of them well.

Vista -- Use of the Internet in Intro to Wine: PSSC 305 will use the tools on a class web site to expand tasting lab time. Introduction to Wine will use Web Course Tools (Vista) to give students something they have wanted ever since the wine class was created - MORE TIME IN TASTING LABS. This will be accomplished in Vista by using (1) online lessons to provide the background for every tasting lab and to preview what will happen in each lab, (2) weekly lab preview quizzes, and (3) discussion postings to continue the wine discussion after lab and to share wine tasting notes between the several tasting lab sections.

Vista -- Online Lessons: I recorded your Intro to Wine online lessons using PowerPoint and Camtasia to film the action and pick up my voice narration. Most lessons are based on a reading in the course text, The University Wine Course. There will be about 112 lessons in when the entire course is recorded. The 95 lessons I have recorded average 8.2 minutes. The shortest lesson is 2.3 minutes and the longest is 17.5. The purpose of the online lessons is to give you both the background you need to get the most out of your tasting lab and a specific introduction to that lab, including what that lab will look like.

Vista -- Online Lesson Food for Thought

- Online Lesson Advantages: You are in control. You can "attend" a lesson whenever you want to. You can hit the pause or stop button anytime to stop the lesson to take notes. You can rewind the lesson whenever you want Dr. Baldy to repeat something that went by too fast.
- Online Lesson Disadvantage: You must be a good time manager and have enough self-discipline to watch the lessons every week on a regular schedule. Watching with someone else - maybe another student in the class or someone else interested in wine - will help you keep to a regular schedule.

Vista -- Course Content Modules: The online lessons are grouped into eleven course content modules, one for each of the eleven wine tastings we will have in the lab sections during the semester (The other 4 lab sections are the course intro and 3 exams.). Each module contains 5-10 background lessons and the preview lessons for the following week's tasting lab session. The average total time for the lessons in each module is 110-120 minutes. This is about as much time as would be devoted to the class' two weekly 50-minute lectures and a 10-20 minute introduction to the week's wine tasting lab.

Vista -- Tasting Lab Preparation Quizzes: Your weekly online quiz will test your preparation in the background information and preview lessons for your tasting lab. The better you are prepared to apply the module's information to wine tasting, the more efficiently your lab time can be used. You may take the lab prep practice quizzes as many times as you like. You can take the real lab prep quiz twice. Your higher grade will be recorded. There will be 11 lab preparation/module quizzes. Your ten best quiz scores will be used to calculate your final grade. For these quizzes you may have your textbook and notes open if you wish.

Vista -- Discussion Posting: The main purpose of the discussion postings is to expand the tasting lab time and share information between the 7 tasting sections by providing an arena in which students can share tasting notes and other lab discussion points with each other. Most of the postings will be made by a representative of each of the seven tasting lab sections and will summarize the NEW information the members of that section discovered about the week's wines. Anyone who has something they want to say about the week's tasting lab can post to the open discussion for that lab. Another purpose of the discussion postings is to share what you have discovered in your wine and food homework, so there are brief required postings as part of these assignments. There is also an "introduce yourself" posting that is required. To make a posting click directly on the discussion form for the topic you want to post to. I'll put up some instructions and make some sample postings to show you. I'll monitor and record your activity in the required postings only. I will browse the other discussion areas, but I will not be responding to all - or even very many - postings. PLEASE DO RESPOND TO EACH OTHER if the topics are interesting to you. This discussion area is mainly for your interactions. If you do have a question you want me to answer, please send me (= rrosecrance@csuchico.edu) an email with WINE CLASS - YOUR NAME in the subject line.

Vista -- In addition, I will make course announcements, handouts, homework, this course syllabus, and lesson PowerPoint outlines and slides available for you on Vista. You will be able to monitor your progress on your tasting lab prep quizzes on Vista.

Vista HELP!!! If you have problems with Vista, drop in at student computing MLIB 116 or call them at 898-4357. Student computing also offers training in Vista.

Live and In-person! -- Midterm Examinations: Midterm examinations will be given in your tasting lab section during weeks 5 and 10. They will be made up of (1) objective questions from the 3-4 immediately prior lab prep quizzes and (2) "lab practical" questions to give you a chance to earn extra credit. In the extra credit lab practical part of each midterm

you will taste and answer questions about the wines you have already tasted during the 3-4 labs just before the midterm.

Live and In-person! -- Final Examination - Extra Credit Lab Practical: The exam given in your tasting lab section during the last week of the semester, week 15, will be a comprehensive extra credit lab practical exam only. It will emphasize questions from the tasting labs for Modules 8-11 and contain some lab practical questions from Modules 1-7 as well.

Live and In-person! -- Final Examination -- written: The final examination will contain objective questions only. About 30-40% of these questions will be from the lab prep quizzes for Modules 8-11, about 40-50% from the lab prep quizzes for Modules 1-7, and 10-20% will be new comprehensive questions that cover information from Modules 1-11.

Homework: There are five required and two extra-credit homework assignments.

- Two of the required homework assignments are to prepare you for the White Table Wine Aroma Lab (Exercise 4.1) and for the first Red Table Wine Tasting Lab (Exercises 6.1, 6.2 and part of 6.3). They are called "Smell and Taste with Awareness I and II."
- There is a required homework assignment in which you critique the way a wine tasting is conducted.
- Two wine and food combining homework assignments are required - one with White Table Wines and the other with Red Table Wines.
- Both wine and food combining homework assignments with Sparkling Wine or with Dessert Wine may be submitted for extra credit. An extra credit homework assignment is worth $\frac{1}{2}$ the points of a required homework assignment - but it's a great excuse to have fun.
- Instructions and submission forms to download can be found on the class Vista site.

Lab Attendance will be taken during 10-12 randomly selected weeks beginning week 3. See General Course policies for details about what you need to do to be counted present in lab.

Assignment of Course Grades:

1. Your course grade will be based on

Part of the Course	% value
Lab = lab prep and online lessons quizzes; lab attendance and participation including required individual and team Vista discussion postings	35%
Live, In-Person Exams (Midterm and Final Examinations)	40%
Homework Assignments including their Vista postings	25%