PSSC 305 – Introduction to Wines

Instructor: Dr. Rich Rosecrance and Donal Smith

Office location: Plumas 223 and Siskyou 129

Telephone: 898-5699

E-mail: rrosecrance@csuchico.edu; drsmith1@csuchico.edu

Office hours: TR 9:30-10:30 AM and T 11-12 AM

T 3:00-5:00 PM

Class days and times

<table>
<thead>
<tr>
<th>Class</th>
<th>Lecture Online 2-4 hours per week</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lab (2)</td>
<td>T 12:00 - 12:50</td>
</tr>
<tr>
<td>Lab (3)</td>
<td>T 1:00 - 1:50</td>
</tr>
<tr>
<td>Lab (4)</td>
<td>T 3:00 - 3:50</td>
</tr>
<tr>
<td>Lab (5)</td>
<td>T 4:00 - 4:50</td>
</tr>
<tr>
<td>Lab (6)</td>
<td>T 2:00 - 2:50</td>
</tr>
</tbody>
</table>

Classroom: Plumas 329

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

Course Usage of Blackboard Learn

Copies of the course syllabus and major assignments may be found on Blackboard Learn. You are responsible for regularly checking the online resources, which is accessed through the Chico State Portal. Introduction to Wine will use Web Course Tools to give students something they have wanted ever since the wine class was created – MORE TIME IN TASTING LABS. This will be accomplished in Blackboard by using online lessons and YouTube videos to provide the background for every tasting lab and to preview what will happen in each lab.

Course Description and Goals

Grape-growing, and winemaking in California wine regions. Wine and food matching. Sensory evaluation.

Student Learning Objectives

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.
5. 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. learn how to score wines on a 20-point scale
10. have fun!

Course Content Learning Outcomes
Upon successful completion of this course, students will be able to:
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. have learned how the sensory characteristics of wines arise in the winery (and vineyard).
4. be able to correctly use basic terms to describe the color, flavor, and taste of wines.
5. understand California wine label information.
6. know about the health benefits of moderate wine consumption.
7. have learned the concepts of wine and food combining.

Required Texts/Readings
Textbook
Wine: A Tasting Course by Marnie Old. 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.

Other readings (or recommended readings)
Reading posted in Blackboard to supplement the textbook

Classroom Protocol
1. Punctuality is essential in laboratory sessions. You will be counted absent in lab if you are not in your seat on the hour that class starts. We have a lot of information to cover and tardiness disrupts the whole class. Please be courteous.
2. Please plan to attend laboratory only at the lab time when you are enrolled. Wine will be available for you ONLY during the laboratory section in which you are officially enrolled. No lab switching.
3. To be counted present in lab you must (1) be on time, (2) bring your wine glasses, and (3) bring your textbook to take notes. Late? No glasses? No book? You may stay and taste, but you're not counted as present.
4. Class participation is an important element of the laboratory discussion of the wines. It is imperative for everyone's benefit that you share your
impressions of the wines with the rest of the class -- we can all get a better
understanding of the wines if everyone shares their special, unique, and
maybe even extraordinarily insightful perspective in class and/or online in
Blackboard discussion postings.
5. Late homework assignments will be marked down one whole letter grade
for each day they are late. Turn any late assignment in to the College of
Agriculture Office in Plumas 317. Be sure to have the date and time you
turned in your assignment written on your paper.

Study Tips from students who have taken Intro to Wines:
1. Attend class regularly.
2. View the online lessons at the same time each week and DO NOT GET
BEHIND watching them.
3. Use the pause and rewind buttons on your computer to get 100%
comprehension of the lesson.
4. Use the Review Questions at the end of each chapter to test your
knowledge. Make up your own questions for new material or information not
covered by the review questions.
5. Form a study group to watch the online lessons, explain concepts, recite
information, and quiz each other.
6. Do the readings before watching the online lessons.
7. Do not procrastinate.
8. Get help from you teacher early!

**Dropping/Adding, Credit/No Credit Option**
You are responsible for understanding the policies and procedures about
add/drops, academic renewal, etc., found in the CSU Chico University Catalog. You
should be aware of the new deadlines and penalties for adding and dropping classes.
Dropping this course is something YOU have to do yourself. I will not remove
students from the roll who do not attend class.

Credit/No-Credit enrollments are welcome. Pick up and read the form available at
Admissions and Records. Be sure that CR/NCR enrollment will not be a problem for
your major. No signatures are required before week 4. Except in the case of an
emergency, I will not sign any CR/NCR enrollment forms after week 8.

**Assignments and Grading Policy**
Enumerate and briefly describe assignments for the course and indicate alignment
with learning outcomes. Include information about due dates and assignment
weights. Specify grading policies including how grades are determined, what grades
are possible, whether extra credit are available, what the penalty is for late or
missed word and what constitutes a passing grade for the course.
Course grades will have the following components:

<table>
<thead>
<tr>
<th>Part of the Course</th>
<th>% value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lab = quizzes, lab attendance and participation including required individual and team Blackboard discussion postings</td>
<td>36%</td>
</tr>
<tr>
<td>Live, In-Person Exams (Midterm and Final Examinations)</td>
<td>42%</td>
</tr>
<tr>
<td>Homework Assignments including their Blackboard postings, and video</td>
<td>22%</td>
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</table>

Your final grade is based on the highest number of points scored by a student during the semester.

<table>
<thead>
<tr>
<th>% of Total Scored</th>
<th>Letter Grade</th>
<th>% of Total Scored</th>
<th>Letter Grade</th>
<th>% of Total Scored</th>
<th>Letter Grade</th>
</tr>
</thead>
<tbody>
<tr>
<td>92.6-100</td>
<td>A</td>
<td>80.0-82.5</td>
<td>B-</td>
<td>67.4-69.9</td>
<td>D+ or NCR</td>
</tr>
<tr>
<td>90.0-92.5</td>
<td>A-</td>
<td>77.4-79.9</td>
<td>C+</td>
<td>60.0-67.3</td>
<td>D</td>
</tr>
<tr>
<td>87.4-89.9</td>
<td>B+</td>
<td>72.6-77.3</td>
<td>C</td>
<td>00.0-59.9</td>
<td>F</td>
</tr>
<tr>
<td>82.6-87.3</td>
<td>B</td>
<td>70.0-72.5</td>
<td>C- or CR</td>
<td></td>
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**University Policies and Campus Resources**

**Academic Integrity**

Students are expected to be familiar with the University's Academic Integrity Policy. Your own commitment to learning, as evidenced by your enrollment at California State University, Chico, and the University's Academic Integrity Policy requires you to be honest in all your academic course work. Faculty members are required to report all infractions to the Office of Student Judicial Affairs. The policy on academic integrity and other resources related to student conduct can be found on the Student Judicial Affairs web site.

The most common problem of Academic Dishonesty in this class has been students doing homework together and turning in identical papers. In this case, I grade the paper and divide the score by the number of people who have turned in the same paper. The result is that all papers get failing scores. Be original and avoid this situation and possibly failing the entire class.

**IT Support Services**

Computer labs for student use are located on the first and fourth floor of the Meriam Library, Room 116 and 450, Tehama Hall Room 131, and the Bell Memorial Union (BMU) basement. You can get help using your computer from IT Support Services; contact them through the [ITSS web site](http://www.its.csuchico.edu). Additional labs may be available to students in your department or college.
**Student Services**
Student services are designed to assist students in the development of their full academic potential and to motivate them to become self-directed learners. Students can find support for services such as skills assessment, individual or group tutorials, subject advising, learning assistance, summer academic preparation and basic skills development. Student services information can be found on the current students page of the CSU Chico web site.

**Americans with Disabilities Act**
If you need course adaptations or accommodations because of a disability or chronic illness, or if you need to make special arrangements in case the building must be evacuated, please make an appointment with me as soon as possible, or see me during office hours. Please also contact Accessibility Resource Center (ARC) as they are the designated department responsible for approving and coordinating reasonable accommodations and services for students with disabilities. ARC will help you understand your rights and responsibilities under the Americans with Disabilities Act and provide you further assistance with requesting and arranging accommodations.

Accessibility Resource Center
530-898-5959
Student Services Center 170
arcdept@csuchico.edu
The following outline is tentative and subject to change.

<table>
<thead>
<tr>
<th>Lab Dates</th>
<th>Topic</th>
<th>Text Reading</th>
<th>Assignment</th>
<th>Quiz</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 8/22</td>
<td>Welcome and Introduction to Your Wine Class. Introduce yourself online</td>
<td>1-17</td>
<td>Turnitin</td>
<td>1</td>
</tr>
<tr>
<td>2 8/29</td>
<td>Module 1: The Wine Tasters’ Owner’s Manual, Part I – Smell: How Your Nose Knows, White Table Wine Aromas, Remembering Wines (Ex. 4.1)</td>
<td>18 - 27.</td>
<td>HW 1</td>
<td>2</td>
</tr>
<tr>
<td>3 9/5</td>
<td>Module 2: The Wine Tasters’ Owner’s Manual, Part II – Taste and Touch: How Your Tongue Tells, Estimating Your Threshold for Sweetness (download Ex. 4.2 new and bring it to lab)</td>
<td>28 – 41, 114-129.</td>
<td></td>
<td>3</td>
</tr>
<tr>
<td>4 9/12</td>
<td>Module 3: The Wine Tasters’ Owner’s Manual, Part III – Sight and Synthesis: Sensory Evaluation Technique and the White Table Flavor Wine Spectrum from Chenin Blanc to Muscat Blanc (Ex. 4.3)</td>
<td>68-87, 94, 182, 188-193,</td>
<td>HW 2</td>
<td>4</td>
</tr>
<tr>
<td>5 9/19</td>
<td>Midterm #1 (online lessons + tasting for extra credit)</td>
<td></td>
<td></td>
<td>5</td>
</tr>
<tr>
<td>6 9/26</td>
<td>Module 4: The Science of Wine Making I -- Fermentation and Wine Flavors: Riesling, Gewürztraminer, and Gewürztraminer Grape Juice (Ex. 4.4)</td>
<td>88-98, 152-163, 204</td>
<td></td>
<td>6</td>
</tr>
<tr>
<td>7 10/3</td>
<td>Module 5: The Science of Wine Making II -- Barrel Aging and Wine Flavors: Sauvignon Blanc &amp; Chardonnays made w &amp; w/o oak aging (Ex. 4.5)</td>
<td>132-147, 184-187</td>
<td>HW 3</td>
<td>7</td>
</tr>
<tr>
<td>8 10/10</td>
<td>Module 6: Bubbly I – Sparkling Wine Fundamentals: Two Ways to Making Sparkling Wine and the Flavors They Produce: four wines. Blanc de Blanc, Blanc de Noir</td>
<td>150-151</td>
<td></td>
<td>8</td>
</tr>
<tr>
<td>9 10/17</td>
<td>Module 7: Bubbly II – Advanced Sparkling Wine Topics: An Analysis of Champagne Bouquet Components in Dom Pérignon and Domaine Chandon Reserve (download new lab)</td>
<td></td>
<td>HW 4</td>
<td>9</td>
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<tr>
<td>10 10/24</td>
<td>Midterm #2 (online lessons + tasting for extra credit)</td>
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<td>10</td>
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<tr>
<td>11 10/31</td>
<td>Module 8: Red Wine I –Tasting the Reds: Aroma, Bottle Bouquet, Four Common Off Odors, and Astringency (Ex. 6.1, 6.2 &amp; 6.3) Old World Wines from Europe</td>
<td>164-177,</td>
<td>HW 5</td>
<td>11</td>
</tr>
<tr>
<td>12 11/7</td>
<td>Module 9: Red Wine II – Making Reds &amp; Tasting their Range of Styles: Malbec, Pinot Noir, Zinfandel, &amp; Syrah (Ex. 6.3, 6.4 &amp; 6.5)</td>
<td>142-145,198-201, 204</td>
<td></td>
<td>12</td>
</tr>
<tr>
<td>11/21-24</td>
<td>THANKSGIVING HOLIDAY</td>
<td></td>
<td>EC HW</td>
<td></td>
</tr>
<tr>
<td>14 11/28</td>
<td>Module 11: Classic Dessert Wines and How They Are Made: Port, Sherry, Sparkling Muscat, and Late Harvest Wines (Ex.10.1 - 10.6 – a bit of each exercise)</td>
<td>148-151</td>
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<td>14</td>
</tr>
<tr>
<td>15 12/5</td>
<td>Midterm #3 (extra credit tasting only)</td>
<td></td>
<td>HW 7</td>
<td>15</td>
</tr>
<tr>
<td>16 12/11</td>
<td>Final Exam 8:00 AM PAC 134 (Tentative --online lessons content)</td>
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