

The Language of Wine

Class Meeting Information

16 weeks
3 hours per week

Course Description

This course provides a detailed overview of the wine industry with emphasis in wine production and wine evaluation. Students will learn about viticulture, wine making and wine tasting with vocabulary building exercises, reading comprehension and study labs. The content can be applied globally; however Argentine wine production will be the center of discussion.

Prerequisites — Classes or Knowledge Required for This Course

There are no prerequisites.

Course Objectives

At the end of this course, students will be able to:

- Describe the annual vineyard growth cycle
- Diagram a vineyard and explain canopy management for quality grape production
- Comprehend how growing environments can enhance grape expression
- Master the basic procedures of wine making
- Categorize wines by style based on structural components
- Use a structured methodology to evaluate wine
- Describe a wine with production detail and description in a presentation

Course Text or Online Resources

Required texts for this course are:

- *Wine Language Workbook*

Evaluation and Grading

Evaluation of Student Performance

Participation	25%
Mid-Term	25%
Final Exam	25%
Wine Presentation	25%

100%

Grading Scale

A	=	93%	–	100%
A-	=	90%	–	92%
B+	=	87%	–	89%
B	=	83%	–	86%
B-	=	80%	–	82%
C+	=	77%	–	79%

C	=	73%	–	76%
C-	=	70%	–	72%
D+	=	67%	–	69%
D	=	63%	–	66%
D-	=	60%	–	62%
F	=	59%	or less	

Code of Conduct

All participants in the course are bound by the Universidad de Congreso, found at <http://www.ucongreso.org/institucional/la-universidad/bienvenida>

Netiquette

When we have a need for communication that is private, whether personal, interpersonal, or professional, we will use individual email or telephone. Our primary means of communication is written. The written language has many advantages: more opportunity for reasoned thought, more ability to go in-depth, and more time to think through an issue before posting a comment. However, written communication also has certain disadvantages, such a lack of the face-to-face signaling that occurs through body language, intonation, pausing, facial expressions, and gestures. As a result, please be aware of the possibility of miscommunication and compose your comments in a positive, supportive, and constructive manner.

Academic Honesty Policy

The Universidad de Congreso is an institution of learning, research, and scholarship predicated on the existence of an environment of honesty and integrity. As members of the academic community, faculty, students, and administrative officials share responsibility for maintaining this environment. It is essential that all members of the academic community subscribe to the ideal of academic honesty and integrity and accept individual responsibility for their work. Academic dishonesty is unacceptable and will not be tolerated at the Universidad de Congreso. Cheating, forgery, dishonest conduct, plagiarism, and collusion in dishonest activities erode the University's educational, research, and social roles.

If students who knowingly or intentionally conduct or help another student perform dishonest conduct, acts of cheating, or plagiarism will be subject to disciplinary action at the discretion of Universidad de Congreso.

Course Outline

Introduction to the Argentine Wine Industry

Orientation Week Objectives:

- General Overview of the Argentina Wine Industry
- Viewing of the Movie, ***Malbec Boom-Varietal***
- Open Discussion

Lesson 1 – The Grapevine (Second Week of Course)

• *Lesson Learning Objectives:*

- Anatomy of a grapevine
- Annual vine cycle
- Ripening process and influences

• *Method(s) of Instruction:*

- Wine Language Workbook
- Lecture

- Multimedia

Lesson 2 – Grapevine Management

- ***Lesson Learning Objectives:***
 - Vine training and vine pruning
 - International canopy structures
 - Canopy management practices
- ***Method(s) of Instruction:***
 - Wine Language Workbook
 - Lecture
 - Multimedia

Lesson 3 – Viticulture Practices

- ***Lesson Learning Objectives:***
 - Organic, Biodynamic, Integrated pest management, Sustainable Viticulture
 - Major world wine grape growing practices
 - New trends
- ***Method(s) of Instruction:***
 - Wine Language Workbook
 - Lecture
 - Multimedia

Lesson 4 – Grape Growing Environment

- ***Lesson Learning Objectives:***
 - Terroir of Mendoza
 - Vineyard profiles
 - The expression of terroir in the premium wines
- ***Method(s) of Instruction:***
 - Wine Language Workbook
 - Lecture
 - Multimedia

Lesson 5 – Argentina Wine Growing Regions

- ***Lesson Learning Objectives:***
 - Argentina provinces producing wine
 - Grape production volume
 - Yield measurement equivalents
- ***Method(s) of Instruction:***
 - Wine Language Workbook
 - Lecture
 - Multimedia

Lesson 6 – Grapevine Management

- ***Lesson Learning Objectives:***
 - Vine training and vine pruning
 - International canopy structures

- Canopy management practices
- **Method(s) of Instruction:**
 - Wine Language Workbook
 - Lecture
 - Multimedia

Lesson 7 – Wine Making

- **Lesson Learning Objectives:**
 - Difference between red and white wine making
 - Common winery components, machines and tasks for wine production
 - White wine production
- **Method(s) of Instruction:**
 - Wine Language Workbook
 - Lecture
 - Multimedia

Lesson 8 – Red Wine Making

- **Lesson Learning Objectives:**
 - Red Wine Production
 - Cap Management
 - General Review
- **Method(s) of Instruction:**
 - Wine Language Workbook
 - Lecture
 - Multimedia

Lesson 9 – Wine Styles

- **Lesson Learning Objectives:**
 - White Wine Styles
 - Red Wine Styles
 - Sparkling and Rose Wine Styles
- **Method(s) of Instruction:**
 - Wine Language Workbook
 - Lecture
 - Multimedia

Lesson 10 – Wine Tasting Preparation

- **Lesson Learning Objectives:**
 - Molecular Components and Balance Discussion
 - Wine Aromas
 - Wine Evaluation Questions
- **Method(s) of Instruction:**
 - Wine Language Workbook
 - Lecture & Practice
 - Multimedia

Lesson 11 – Tasting White Wines

- **Lesson Learning Objectives:**
 - Taste White Wines
 - Wine Evaluation Exercise
 - Compare and Discuss
- **Method(s) of Instruction:**
 - Wine Language Workbook
 - Lecture & Practice
 - Multimedia

Lesson 12 – Taste Red Wines

- **Lesson Learning Objectives:**
 - Taste Red Wine
 - Wine Evaluation Exercise
 - Compare and Discuss Tannins and Mouth feel descriptors
- **Method(s) of Instruction:**
 - Wine Language Workbook
 - Lecture & Practice
 - Multimedia

Lesson 13 – Taste Sparkling Wines & Rose Wines

- **Lesson Learning Objectives:**
 - Taste Sparkling Wines
 - Discuss Quality Markers
 - Taste and Discuss Rose Wines
- **Method(s) of Instruction:**
 - Wine Language Workbook
 - Lecture & Practice
 - Multimedia

Lesson 14 – Wine and Food Pairings

- **Lesson Learning Objectives:**
 - Introduction to food and wine pairing
 - Experiment tasting wines with different foods
 - Conclusions
- **Method(s) of Instruction:**
 - Wine Language Workbook
 - Lecture & Practice
 - Multimedia

Lesson 15 – Wine Tourism & Hospitality

- **Lesson Learning Objectives:**
 - Define wine tourism and needs of the wine tourist
 - Wine Service and Etiquette
 - Leadership Roles in the Industry

- ***Method(s) of Instruction:***
 - Wine Language Workbook
 - Lecture
 - Multimedia

Lesson 16 – Final Wine Presentation & Final Exam

- ***Lesson Learning Objectives:***
 - Verbal Wine Presentations
 - Written Final Exam
- ***Method(s) of Instruction:***
 - Student Led Presentation
 - Final comments