



VIN 274 (AGR 197) – Wines of the World

Date: September 6 - December 16, 2011
Course Name: Wines of the World
Course No.: VIN 274 (AGR 197)

Semester: Fall 2011
Course Credit: 3 Hours
Room: Online

Instructor: Ray Johnson
Online wine reviews and notes: [Ray Johnson's Wine Blog](#)
Biography, classes and publications: [Ray Johnson on Wine](#)

E-mail: ray.johnson@sonoma.edu Phone: 707-664-3071(Pacific Time zone)
Office Hours: By appt., phone, e-mail

Course Description: This is a course intended for those individuals who wish to further their understanding of wine styles and build on the knowledge developed in VIN 266 Sensory Evaluation. It is appropriate for commercial winemakers who wish to understand how the wines that they produce compare and contrast with the most popular and important wine styles around the globe. It will also benefit the wine enthusiast who is interested in reaching advanced levels of appreciation and an understanding of global benchmarks. Students will practice sensory analysis at home to further their sensory evaluation skills.

Prerequisites: VIN 266 Sensory Evaluation, or permission

Next Course in Sequence: To be developed.

Course Objectives: Students will learn to identify and describe the leading styles of wine around the world, providing an enhanced context for the wines produced in their local industry. Through lectures, guided tastings and discussions, students will evaluate the sensory properties of wine using methods presented in the class and introduced in VIN 266.

Text and Supplemental Materials

Students are responsible for acquiring the textbook and required materials.

Required Textbook:

The World Atlas of Wine, Revised 6th edition, by Johnson and Robinson.

ISBN-10: 1845333012 and ISBN-13: 978-1845334147

This is an important book to have for reference. It is available at any bookstore as it is not a traditional textbook. It is an invaluable source for maps of the regions we will study and the 6th edition is a must. I hesitate to name a date of publication as there seem to have been multiple printings of the latest edition.

Certainly if a 7th edition becomes available one should purchase it. As of August, 2011 the 6th edition is still the latest version available on amazon.com.

Required Materials:

Wines for Sensory Evaluation

Each week students will be required to purchase a minimum of one wine from the region of study. In week number two, for example, each of the students will purchase a wine from France. They will post the label details of their purchase online in advance of the Centra session. They will taste it and discuss its sensory properties during the Centra session. Afterward they will record their notes online under the label information posted previously. (If the participant will be traveling for work or otherwise unable to taste the wine during the Centra session, then taste and post all of the notes in advance.)

Students are free to choose the wines that interest them most in the given region or country. They are also free to spend as little or as much as their budget allows. Bear in mind though, that a wine from a specific place will add more to the discussion than a wine labeled Kroger's French Red. It is highly recommended that the student develop relationships with staff at brick and mortar as well as online stores for purchasing wine from outside the region where they work and reside.

Recommended Texts:

The Art and Science of Wine by James Halliday and Hugh Johnson, ISBN-10: 1554072476 ISBN-13: 978-1554072477, published in 2007. This is a revised and updated version of *The Vintner's Art, How Great Wines are Made* by Hugh Johnson & James Halliday, ISBN# 0671728881, published in 1992. The older version is adequate if you already own it.

This book brings the reader a global understanding of wine styles, with an appreciation for Old World standards that everyone should know.

The Oxford Companion to Wine, 3rd edition, edited by Jancis Robinson, ISBN-10: 0198609906 ISBN-13: 978-0198609902. If the 4th edition becomes available, I would certainly purchase that instead.

This is another important reference. While it lacks the detailed maps of the *World Atlas*, this book excels in its seemingly limitless entries on grapes, places, history and wine regulations. It is truly the world's best wine encyclopedia.

Instructional Methods

This is an online course with a synchronous component. An online course site is used to provide announcements, lectures, notes, and supplemental printed and web-based materials to the students. It also serves as a central point for interaction/communication between instructor and students.

The live class meeting will take place once a week on **Thursday from 6 to 7 p.m. Central Time (4 to 5 Pacific Time)** via the Centra web-based conference system. Students are **required** to participate in the weekly live class/lab for sensory evaluation since it is the most essential part of the course.

The lectures, slides and online discussions consist of a survey of the wine regions and styles of the world. As we will be dealing with hands-on methods, the live class laboratory component is designed to complement and supplement the lecture. The lectures will not be repeated during the Centra sessions so it is most useful to view them in advance.

Important Note on Participation

Each student is expected to actively participate in all online activities and a participation grade is assigned. **There is really no point in taking this class if you do not participate in the online exercises.** These occur in real-time and allow for the exchange of information between class colleagues and instructor. You cannot gain the necessary experience simply by listening to the recordings of these sessions.

Proposed Topics and Schedule

The instructor reserves the right to adjust the schedule as necessary.

WEEK	DATES	LECTURE TOPICS
1	09/06 - 09/11	Welcome, Introductions and Overview
2	09/12 - 09/18	France: Champagne, Alsace, Burgundy, Jura
3	09/19 - 09/25	France: Rhone, Provence, Languedoc-Roussillon, Bordeaux, Loire
4	09/26 - 10/02	Italy: Piemonte, Trentino-Alto Adige
5	10/03 - 10/09	Italy: Veneto, Tuscany
6	10/10 - 10/16	Exam I Spain and Portugal
7	10/17 - 10/23	Germany, Austria, Switzerland
8	10/24 - 10/30	California: Anderson Valley, Sonoma County, South of San Francisco and Central Coast
9	10/31 - 11/06	California: Napa Valley, Central Valley, Sierra Foothills
10	11/07 - 11/13	Oregon, Washington and Canada
11	11/14 - 11/20	New York, Missouri and states represented by the current class
12	11/21 - 11/27	England, Hungary, Slovenia and Greece Thanksgiving Break (no Centra meeting)
13	11/28 - 12/04	Australia
14	12/05 - 12/11	New Zealand and South Africa
15	12/12 - 12/16	Argentina and Chile Exam II

Course Assignments

Course assignments include weekly reading assignments (prerecorded lectures with handouts, textbook chapters, and supplemental documents), a “regional presentation” and online exams. Students are also required to submit the label description of the wine(s) purchased for the class and keep an online “Laboratory Tasting Journal” for the weekly live “wine laboratory” classes.

Weekly Reading Assignments: Students should view the prerecorded weekly lecture video with accompanying handouts and complete the reading assignments before the live class meeting.

Posting Wine Label Information: Students must post the appropriate label information for their wine purchase(s) by Wednesday evening each week in advance of the weekly Centra session. Instructions will be provided on the online course site.

Laboratory Tasting Journal: Students will keep an online journal of all wines tasted during the weekly “online wine laboratories” using the “Journal Tool” provided on the online course site. Independent notes of the *student’s* (not the winery’s back label or website notes) perceptions for the online labs must be recorded in the journal. Instructions will be provided on the online course site. There will be regular journal checks throughout the semester; the postings must be completed by Friday at 10:00 p.m. central time each week, beginning with week number two and the tasting of a wine(s) from France.

Regional Presentation: Students will create a brief presentation on a region of their choice within the states of Missouri, New York or a state in which they live and work. The choice of a region must be made before the Centra session on September 29. Complete guidelines for the presentation will be posted on the online course site.

Exams: There will be two exams. Exams will test knowledge of the material covered and may include essay and short answer questions. Students will take the exams online through the course site at proposed dates. Any make-up examinations must be scheduled in advance with the instructor.

Expectations

With the online course format, students are expected to participate and be prepared for the live class meetings by studying the weekly lecture and reading materials. Students also need to check the online course site for class materials and communications regularly, be aware of the required activities and assignments, and adhere to the deadlines listed in the course schedule. This will ensure a successful learning experience.

Late Material

Late assignments will be given 0%. The instructor reserves the right under extreme cases to make exceptions to this policy.

Grading and Assessment

90 – 100%	=	A
80 – 89.9%	=	B
70 – 79.9%	=	C
60 – 69.9%	=	D
Below 60%	=	F

Points:

Exam I	100 pts
Posted Wine Label Information	100 pts
Ongoing Wine Tasting Journal (blog entries)	100 pts
Regional Presentation	100 pts
Centra Participation	100 pts
Exam II	100 pts
Total	600 pts

It is the students' responsibility to see that all assignments, projects and exams reach the instructor in a timely fashion so grades can be issued. Should it become necessary to withdraw, it is the student's responsibility to do so according to the guidelines in the MSU-West Plains student handbook.

Subject to Change

This syllabus is subject to change in the event of extenuating circumstances. If you are unable to fulfill a commitment, it is your responsibility to make arrangements to accomplish the missed activities.

Attendance Policy

Missouri State University believes that students must attend class in order to achieve the best learning results. In the case of VESTA online courses, attendance is defined as active participation in the form of attending synchronous class meetings (if applicable), completing reading/writing/testing assignments by assigned deadlines, and maintaining regular communication with course instructor via the online course site and communication tools designated by the instructor. For courses with a practicum/workshop component, students must participate and complete the number of hours of practical experience required. Instructors may assign attendance grade as part of course grade if they choose to do so.

Make up Policy and Special Instructions

The exams can be made up only in the event of an excused absence where the instructor has prior knowledge of the absence. Allowance of make up tests will be at the discretion of the instructor and will be taken on the date of the student's return to class.

Nondiscrimination Policy Statement

Missouri State University is an equal opportunity/affirmative action institution, and maintains a grievance procedure available to any person who believes he or she has been discriminated against. At all times, it is your right to address inquiries or concerns about possible discrimination to the [Office for Equity and Diversity](#), Park Central Office Building, 117 Park Central Square, Suite 111, (417) 836-4252. Other types of concerns (i.e., concerns of an academic nature) should be discussed directly with your instructor and can also be brought to the

attention of your instructor's Department Head. Please visit the OED website at www.missouristate.edu/equity/.

Student Disability Accommodation Policy and Procedures

To request academic accommodations for a disability, contact the Director of [Disability Services](#), Plaster Student Union, Suite 405, (417) 836-4192 or (417) 836-6792 (TTY), www.missouristate.edu/disability. Students are required to provide documentation of disability to Disability Services prior to receiving accommodations. Disability Services refers some types of accommodation requests to the [Learning Diagnostic Clinic](#), which also provides diagnostic testing for learning and psychological disabilities. For information about testing, contact the Director of the [Learning Diagnostic Clinic](#), (417) 836-4787, <http://psychology.missouristate.edu/lcd>.

Academic Dishonesty Statement

Missouri State University is a community of scholars committed to developing educated persons who accept the responsibility to practice personal and academic integrity. You are responsible for knowing and following the university's student honor code, *Student Academic Integrity Policies and Procedures*, available at www.missouristate.edu/assets/provost/AcademicIntegrityPolicyRev-1-08.pdf and also available at the Reserves Desk in Meyer Library. Any student participating in any form of academic dishonesty will be subject to sanctions as described in this policy.