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Grape and Wine Education for the 21st Century

VIN 174 – Wines of the World

Date: August 29 - December 9, 2015

Course No.: VIN 174

Course Name: Wines of the World

Instructor: Melba Allen

Office Hours: By appointment, phone, e-mail

Semester: Fall 2016

Course Credit: 3 Hours

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Course Description

This is a course intended for those individuals who wish to further their understanding of wine styles produced around the world. It is appropriate for commercial winemakers who wish to understand how the wines they produce compare and contrast with the most popular and important wine styles in other wine regions beyond where they live and work. It will also benefit the wine enthusiast who is interested in advancing their appreciation and understanding of global benchmarks. Students will taste wine throughout the course to further their sensory evaluation skills.

Prerequisites: None.

Course Objectives

Students will learn to identify and describe the leading styles of wine around the world and learn to associate the key grapes which produce those wines, 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 each week.

Required and Supplemental Materials

Students are responsible for acquiring the textbook and required materials (wine). Students will be required to purchase and taste a minimum of one wine per week as directed by the instructor. Students who wish to purchase more than one wine may do so at their discretion. Costs for the entire semester, assuming the purchase of one wine per week, will average between \$250-300, dependent upon where students shop and the average prices in their region for the benchmark wine styles chosen.

Required Textbooks

About Wine 2nd Ed., (2011) by J. Patrick Henderson and Dellie Rex. Cengage Learning, 2011.

ISBN-10: 14-3905-650-1 ISBN-13: 978-14-3905-650-9

This is an important book to have for reference. It is an invaluable source for an overview of the regions we will study and the 2nd edition is a must. The first edition is not an acceptable alternative given the vast improvement of the maps in the 2nd edition. The 2nd edition retails on amazon.com for between \$60-70, dependent upon if it is bought new or used.

Wine Style: Using Your Senses To Explore And Enjoy Wine (2005) by Mary-Ewing Mulligan and Ed McCarthy. Wiley. ISBN-10: 07-6454-453-8 ISBN-13: 978-07-6454-453-8

Although published in 2005, this book is evergreen. It covers all the major wine styles produced round the world and the grape varieties that comprise them. It also includes a handy pull out style wheel that is invaluable in helping to understand and master the multitudinous styles of wine now available around the world. This book brings the reader a global understanding of wine styles, with an appreciation for standards that everyone should know. This book costs approximately \$10 on Amazon.com.

Suggested Supplemental Materials

- 1) *The Wine Aroma Wheel* developed by Dr. Ann Noble of U.C. Davis. Available online at <http://winearomawheel.com/buy-now>.
- 2) *Wine Aroma Descriptor Manual: A Guide for Tasting Varietal and Regional Wines* by Christian Butzke, H. M. Haehl, and A. C. Haehl. Published by Purdue University Extension. 2008. This manual can be downloaded for free at: <http://www.foodsci.purdue.edu/research/labs/enology/AromaManualScan1stEd.pdf>.
- 3) *The Oxford Companion to Wine*, 3rd edition, edited by Jancis Robinson. Oxford University Press, USA, 2006. ISBN-10: 0198609906 | ISBN-13: 978-0198609902.

This is another important reference. While it lacks the detailed maps of other works, this book excels in its seemingly limitless entries on grapes, places, history and wine regulations. It is truly the world's best wine encyclopedia. Approximately \$30 used or \$40 new on amazon.com/

Required Materials

Wines for Sensory Evaluation

Each week students will be required to purchase a minimum of one wine from the area of study. In week number two, for example, each of the students will purchase a single wine from one of the regions covered during that week. They will post the label details of their purchase on the online course site in advance of the Saba session. They will taste the wine and discuss its sensory properties during the Saba session. Afterward, they will add their winetasting notes under the label information posted previously. (If the participant will be traveling for work or otherwise unable to taste the wine during the Saba session, they must 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 (Safeway) French Red. It is highly recommended that the student develop relationships with staff at their local brick and mortar stores as well as look online for purchasing wine from outside the region where they work and reside. Average cost of wine purchases for the course will range between \$250-300 depending on style and quality purchased.

Lecture Topics, Schedule and Reading Assignments

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

Week	Dates	Lecture Topics
1	08/28 - 09/03	Welcome and course introduction: Historical overview; global wine production and world wine labeling laws; discussion of wine styles and systematic tasting practice.
2	09/04 - 09/10	Northern France: Overview, Alsace, Burgundy, Jura/Savoie, Loire Review of Presentation proposals and guidelines.
3	09/11 - 09/17	Southern France: Rhone, Provence, Languedoc-Roussillon, Bordeaux & the Southwest, Corsica
4	09/18 - 09/24	France: Champagne & other sparkling wine methods used around the world.
5	09/25 - 10/01	Italy: Overview, Northwest Italy (Piedmont focus) Central Italy (Tuscany focus)
6	10/02 - 10/08	Italy: Northeast Italy, Southern Italy
7	10/09 - 10/15	Spain & Portugal; Exam I Review
8	10/16 - 10/22	Exam I African Wines & the Middle East: Historical overview; Lebanon, Morocco, Algeria, South Africa
9	10/23 - 10/29	Sweet wines and their country of Origin
10	10/30 - 11/05	Other European wine regions I: England, Luxembourg, Switzerland, Greece (focus) and the Baltic countries, Germany, Hungary and Austria Project Presentations:
11	11/06 - 11/12	Australia & New Zealand Project Presentations:
12	11/13 - 11/19	The Americas I (Southern & Central): Chile, Argentina, Brazil
13	11/20 - 11/26	The Americas II (Northern): Canada, Mexico, California (focus); A close look at the AVA system. No Saba Meeting - Happy Thanksgiving
14	11/27 - 12/03	The Americas III (USA): Overviews of Washington, Oregon, The Finger Lake States, New York & the South.
15	12/04 - 12/09	No Class; Exam II

Instructional Methods

This is an online course with a synchronous component. An online course site housed at Missouri State University 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** via the Saba web-based conference system. Students are required to participate in the weekly live class & tasting session for sensory evaluation since it is the most essential part of the course. Should the instructor need to reschedule certain class, students will be given ample notice.

The videotaped 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 session component is designed to complement and supplement the lecture. The lectures will not be repeated during the Saba sessions so it is necessary 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. Listening to the recordings of these sessions is not a substitute.

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 wine tasting journal for the weekly live wine tasting sessions.

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

Wine Purchases and Label Information: Students must post the appropriate label information for their wine purchase(s) by Wednesday evening each week in advance of the weekly live class meeting. That snapshot should then be followed-up with the detailed label notes accompanying each student's individual sensory notes. Instructions will be provided on the online course site.

Wine Tasting Journal: Students will keep an online journal of all wines tasted during the weekly live tasting and discussion sessions 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 sessions 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.

Regional Presentation: Students will create a brief presentation on a topic chosen from the list supplied by the instructor. The choice of topic must be made before the live class session in Week 4. Students may be grouped by the instructor, dependent upon the total number of students in the class. 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. Make-up examinations will not be given as an adequate time period will be available to take the exam.

Expectations and Instructor Feedback

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.

The instructor will make the best effort to respond to student questions and complete assignment/exam grading in a timely manner.

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	25%	250 points
Posted Wine Label and Notes	12%	120 points
Live Class Participation	18%	180 points
Regional Presentation	20%	200 points
Exam II	25%	250 points
Total	100%	1000 points

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 an attendance grade as part of the 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 makeup 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 a community of people with respect for diversity. The University emphasizes the dignity and equality common to all persons and adheres to a strict nondiscrimination policy regarding the treatment of individual faculty, staff and students. In accord with federal law and applicable Missouri statutes, the University does not discriminate on the basis of race, color, religion, sex, national origin, ancestry, age, disability or veteran status in employment or in any program or activity offered or sponsored by the University. Prohibited sex discrimination encompasses sexual harassment, which includes sexual violence. In addition, the University does not discriminate on any basis (including, but not limited to, political affiliation and sexual orientation) not related to the applicable educational requirements for students or the applicable job requirements for employees.

This policy shall not be interpreted in a manner as to violate the legal rights of religious organizations or of military organizations associated with the Armed Forces of the United States of America.

The University maintains a grievance procedure incorporating due process available to any person who believes he or she has been discriminated against. Missouri State University is an Equal Opportunity/Affirmative Action/Minority/Female/Veterans/Disability employer. Inquiries concerning the grievance procedure, Affirmative Action Plan, or compliance with federal and state laws and guidelines should be addressed to the Equal Opportunity Officer/Title IX Coordinator, Office for Institutional Equity and Compliance, Park Central Office Building, Suite 111, Springfield, Missouri 65897, equity@missouristate.edu, 417-836-4252, or to the Office for Civil Rights.

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/ldc>.

Academic Integrity 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: <http://www.missouristate.edu/academicintegrity/> 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 will also be notified by email.