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Grape and Wine Education for the 21st Century

VIN 266 – Sensory Evaluation

Date: **January 25 – May 07, 2021**

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Office Hours: Virtual, by appointment, phone, email

Semester: **Spring 2021**

Host: Kent State University

Host Course No.: ENOL-26600-TBA

Course Credit: 3 Hours

Delivery Format: Online

Course Description

This is a course intended for those individuals who need to develop an understanding of the principles of sensory evaluation used in commercial wine making. It will also be of benefit to the wine enthusiast who is interested in reaching advanced levels of appreciation as well as to the producer, the wine merchant, and ultimately the enologist, who by the nature of their profession need to discern flavors and establish tasting benchmarks. Students will practice sensory analysis at home and in workshops to further their sensory evaluation skills and techniques.

Prerequisite: Introduction to Enology-VIN 146 or permission.

Next Course in Sequence: VIN 148, VIN 160 and/or VIN 246

Course Objectives

Students will learn to identify and describe basic tastes, aromas and flavors in wines using reference standards as well as a variety of types and styles of commercial wine. Through lectures, guided tastings and discussions, students will evaluate the sensory properties of wine using methods presented in the class. Students will come away with an objective and analytical approach to sensory evaluation. They will also gain an appreciation of the importance of sensory evaluation to a successful winemaking business.

Instructional Methods

This is an online course with a synchronous component. An online course site hosted by Kent State University-Ashtabula 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.

Live Class Meetings

The live class meetings will take place every **Tuesday from 8:00 to 9:00 p.m. Central Time** via the **Zoom** web conferencing system. Participation to the live class meetings is required and participation points are assigned. This is an opportunity for the instructor to go over weekly topic highlights and

for students to interact with the instructor and fellow students through questions and discussions. Students are expected to be prepared to ask questions and actively participate in the discussions.

The link to the Zoom virtual classroom will be posted at the top of each weekly module. Students will use the *same* virtual classroom for their live class meetings the entire semester. The sessions will take place on the dates listed in the above schedule.

It is the student's responsibility to notify the instructor in advance if he/she must miss a class. The recording of each live class will be available within 24-48 hours after each session for those who miss a live class.

Sensory Evaluation Workshop

This course has always required students to participate in-person in a two-day Sensory Evaluation Workshop.

However, due to the COVID-19 pandemic, for the Spring 2021 semester, all students in this course will participate in an online, virtual Sensory Evaluation Workshop. (Also, please see the COVID-19 Contingency Plan document.)

After attending the workshop, students will receive a Certificate of Completion

Workshop details, including potential dates will be discussed during a Tuesday live class session.

In addition, students are required to write a one- to two-page Workshop Report about their experiences during the workshop, accompanied by the descriptive wine tasting notes of all the wines tasted during the workshop.

If you cannot schedule time to attend the workshop, you should take this class during another semester. Failing to attend a workshop will result in the student receiving a grade of Incomplete.

Important Note on Live Class Participation

Besides the workshop requirement, each student is also required to actively participate in all live class activities. **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 students and the instructor. The experience cannot be substituted by viewing session recordings afterwards. If you must miss a live class session, inform the instructor *in advance* and make arrangements for make-up activities though no live class participation points will be given.

Required Textbook

Young, A. (2010). *Making Sense of Wine Tasting: Your Essential Guide to Enjoying Wine (5th ed.)*. Published by Board and Bench Publishing (formerly the Wine Appreciation Guild). ISBN-13: 978-18-9126-703-1

Required Supplemental Materials

- 1) *The Wine Aroma Wheel* developed by Dr. Ann Noble of U.C. Davis. Available online at <https://www.winearomawheel.com/buy-wine-aroma-wheel.html>
- 2) Butzke, C., Haehl, H. M. & Haehl, A. C. (2008) .*Wine Aroma Descriptor Manual: A Guide for Tasting Varietal and Regional Wines*. Purdue University Extension. This manual can be downloaded for free at: <http://www.foodsci.purdue.edu/research/labs/enology/AromaManualScan1stEd.pdf>

3) Wines for Sensory Evaluation

Beginning Week 4, students will be required to purchase a minimum of one wine from the area of study for tasting discussion during the live class meeting. **Students will record the wine label information and taste the wine prior to the live class session and be prepared to discuss the sensory properties during the live session as directed by the instructor.** Afterwards, students will copy their winetasting notes to the Discussion Board. Students who must be absent from a live class session must taste the wine and post the wine notes in advance.

Students are free to choose the wines that interest them most within the given parameters. They are also free to spend as little or as much as their budget allows. (The *estimated* cost for the entire semester, assuming the purchase of one wine per week, will average \$150 - \$250.) Students who wish purchase more than one wine per week may do so at their discretion. This would enhance students' sensory experience.

The list in the table on the following page provides a general idea of types of wine to be tasted during the live class meetings. If you choose to purchase only one wine for a particular week, purchase the wine type in **bold print**.

List of Wines for Weekly Sensory Evaluation

Week	Wine
4 02/16 - 02/21	<u>Muscat/Moscato</u> - other optional varietals: Chardonnay, Sauvignon Blanc
5 02/22 - 02/28	<u>Dry Riesling</u> - other optional varietals: Pinot Gris/Grigio, Viognier
6 03/01 - 03/07	<u>Chardonnay</u> - Oaky style from California , White Burgundy
7 03/08 - 03/14	<u>Sauvignon Blanc</u> - New Zealand , California, White Bordeaux
8 03/15 - 03/21	<u>Aromatic White</u> – Gewürztraminer (dry) , Riesling, Muscat (dry)
9 03/22 - 03/28	<u>Zinfandel</u>
10 03/29 - 04/04	<u>Syrah</u> - optional varietal: Merlot
11 04/05 - 04/11	<u>Old World Red Varietal</u> - Chianti , Rioja, Piemonte (Barolo or Barbaresco)
12 04/12 - 04/18	<u>Cabernet Sauvignon</u> - California , Bordeaux, Australia
13 04/19 - 04/25	<u>Pinot Noir</u> - Oregon , Burgundy, California
14 04/26 - 05/02	<u>Sparkling Wine</u> - Cava , California Méthode Champenoise, Champagne
15 05/03 - 05/07	<u>Fortified Wine</u> - Port and Sherry

Course Schedule and Outline of Topics

Week — Days	Tuesday Live Class Dates	Lecture Topics
1 01/25 - 01/31	01/26	Course Overview A Systematic Approach to Winetasting Read textbook: pp. <i>ix to xv</i> and Chapter 3
2 02/01 - 02/07	02/02	(09/07 Labor Day Holiday) The Purpose of Wine Sensory Evaluation and How It Differs from Wine Drinking The Aroma Wheel Vocabulary and beginning of sensory evaluation Read textbook: Introduction and Chapter 1
3 02/08 - 02/14	02/09	Understanding Wine Types, Styles, and Regions Key Differences Between Wine Types and Styles Read textbook: Chapter 5
4 02/16 - 02/21	02/16	Sensory Evaluation Methodology Understanding the Senses Involved in the Perception of Wine Quality Developing an Understanding of Wine Components Color (including common color descriptors) Read textbook: Chapter 2
5 02/22 - 02/28	02/23	Aroma, Taste, and Structure The Aroma Wheel in detail Common Aroma Descriptors Used in Sensory Evaluation Read textbook: Chapter 6
6 03/01 - 03/07	03/02	The Purpose of Wine Sensory Evaluation and the Needed Skills Read textbook: Chapter 8
7 03/08 - 03/14	03/09	Wine Flaws and Defects - Recognition and Sensory Threshold Read textbook: Chapter 4
8 03/15 - 03/21	03/16	Pitfalls and Controls (physical, psychological and environmental biases) Environmental Factors Involved in Optimizing Winetasting, Including Glassware Avoiding Errors in Perception Sequencing Wine Types, Palate Fatigue and Environmental Distractions Midterm Exam (Weeks 1-8 materials)
9 03/22 - 03/28	03/23	Developing a Winetasting Vocabulary and Sensory Markers in Wine Aroma and Flavor: White Table Wine
10 03/29 - 04/04	03/30	Developing a Winetasting Vocabulary and Sensory Markers in Wine Aroma and Flavor: Red Table Wine
11 04/05 - 04/11	04/06	Developing a Winetasting Vocabulary and Sensory Markers in Wine Aroma and Flavor: Sparkling Wine
12 04/12 - 04/18	04/13	Developing a Winetasting Vocabulary and Sensory Markers in Wine Aroma and Flavor: Fortified and Dessert Wine Workshop Report Due
13 04/19 - 04/25	04/20	Wine and Food - the Impact of One Upon the Other: White and Lighter Bodied Wines; Red and Heavier Bodied Wines; Sparkling and Dessert wines
14 04/26 - 05/02	04/27	Understanding “House Palate”
15 05/03 - 05/07	05/04	Review and Final Exam VESTA Course Evaluation Survey

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

Assignments

Course assignments include weekly reading assignments (prerecorded lectures, textbook chapters, and supplemental documents), participation in live class sessions and online exams. Students are required to keep online winetasting notes of the wines tasted during the live classes. There is also a workshop report accompanied by winetasting notes of all the wines tasted during the Sensory Evaluation workshop to be submitted after participating in the workshop.

Weekly Reading Assignments: The lectures, slides, demo videos and assigned readings consist of a survey of the methods of sensory analysis. Students should view the prerecorded weekly lecture video and complete the reading assignments before the live class meetings.

Weekly Live Class Meetings: The live class component is designed to complement and supplement the lectures and readings. The meetings are **every Tuesday from 8:00 – 9:00 p.m. Central Time**. It is crucial for students to purchase and taste the wine in advance, and be prepared to discuss the sensory properties during the live class meeting.

Winetasting Notes: Students will keep online notes of all wines tasted prior or during the weekly live class session using the online course site Discussion Board. Independent notes of *your* (not the winery's back label or website notes) perceptions for the winetasting must be recorded. During the winetasting (Weeks 4 through 15), students should purchase the wine in advance and post the basic wine information on the Discussion Board no later than noon Central Time the Saturday before the live class session. The weekly winetasting *notes* should then be posted no later than noon Central Time on the Saturday *after* the tasting. Throughout the semester, your instructor will check your winetasting notes on a regular basis. Detailed instructions are provided on the online course site.

Workshop Report: There is a required one- to three-page **Workshop Report** covering the student's experience during the Sensory Evaluation workshop, accompanied by their wine tasting notes of all the wines tasted during the workshop. Students will perform several sensory tests during the workshop and will work collaboratively. However, each student must compose his or her own written report, even though the work was done collaboratively. Detailed instructions are provided in the **Sensory Evaluation Workshop and Winetasting Notes** folder in the "Course Information" section of your online course site.

Exams: There will be a Midterm Exam during Week 8 and a Final Exam during the last week of class. The Midterm Exam will cover materials from Weeks 1 through 8. The Final Exam covers Weeks 9 through 15. Students will take the exams online through the course site.

Late Material

Late assignments are not accepted and will be given a grade of zero. The instructor reserves the right, under extreme circumstances, to make exceptions to this policy. 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.

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 every effort to respond to student questions and complete assignment/exam grading on a timely manner.

Grading

Student grades will be determined based on their total points earned in the class. The table below outlines the total points possible and their percentage weight.

Percentage Weight of Student Performance†		
Activity†	Percentage	Points
Participation in Live Sessions	14%	140 (10 points per week, weeks 2-15)*
Wintasting Notes (Discussion Board)	12%	120 (10 points per week, weeks 4-15)**
Workshop Participation	15%	150
Workshop Report	9%	90
Midterm Exam	25%	250
Final Exam	25%	250
Total	100%	1,000

Grade calculation: total points earned ÷ total points possible; then using the following scale to determine final letter grades:

90 – 100% = A	80 – 89.9% = B	70 – 79.9% = C	60 – 69.9% = D	Below 60% = F
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† **NOTE:** All the above tasks must be completed in order to receive a final grade for this course. Failure to submit *any* task will result in a grade of Incomplete, regardless of the number of points earned by the end of the term.

Kent State University - Ashtabula Institutional Policies

Withdrawal from a Course

Should it become necessary to withdraw, it is the student's responsibility to do so according to the Operational Policy and Procedure Regarding Withdrawal from Courses at:

<http://www.kent.edu/policyreg/operational-policy-and-procedure-regarding-withdrawal-courses>

**Students planning to withdraw from this course must also complete the VESTA Withdrawal/Change of Schedule form and submitting to the VESTA office.*

Attendance Policy

Regular attendance in class is expected of all students at all levels at Kent State University. While classes are conducted on the premise that regular attendance is expected, the university recognizes certain activities, events, and circumstances as legitimate reasons for absence from class. This policy provides for accommodations in accordance with federal and state laws prohibiting discrimination, and can be reviewed at:

<http://www.kent.edu/policyreg/administrative-policy-regarding-class-attendance-and-class-absence>

Diversity, Equity, and Inclusion

Kent State University is committed to the creation and nurturing of a diverse community of individuals through inclusive excellence. Diversity involves recognizing the value of differences and the inclusion of all members of the community including those that experience discrimination or under representation. This is a core value of the university as we strive for a culturally diverse student body, faculty, and staff that reflect the multicultural nature of Ohio, the nation, and our world; bringing unique strengths and abilities which contribute to our pursuit of Inclusive Excellence in Action. For more information contact Dr. Alfreda Brown, Vice President for Diversity, Equity & Inclusion at diversity@kent.edu or go to: <https://www.kent.edu/diversity/mission-statement>

Student Accessibility Services

The Office of Student Accessibility Services at Kent State – Ashtabula provides assistance to students with varying degrees and types of disabilities in order to maximize educational opportunity and academic potential. For more information and a complete listing of disability services:

<http://www.kent.edu/ashtabula/student-accessibility-services>

Academic Honesty and Plagiarism at KSU

In the Fall Semester of 2012 Kent State University implemented a new policy on student cheating and plagiarism. Complete details of the policy in regards to academic honesty can be accessed at:

[3-01.8 Administrative Policy on Student Cheating and Plagiarism.](#)

Enrollment and Official Registration

Important Open Registration Dates for Fall 2020

<u>Open Reg. Start Date</u>	<u>Open Reg. End Date and Last Day to Add</u>	<u>Last Day to Drop/Withdraw</u> (with a grade of "W")
11-16-2020	02-01-2021	02-01-2021

The above dates are subject to change. For the latest information go to:

<https://www.kent.edu/registrar/spring-important-dates>

Per University Policy, students have the responsibility to ensure they are properly enrolled in classes. You are advised to review your official class schedule in Flashfast (located in the “Student Tools” tab in Flashline) during the first two weeks of the semester to ensure you are properly enrolled in this class and section. Should you find an error in your class schedule, it is your responsibility to correct the error. Students who are not officially registered for a course by published University deadlines should not be attending classes and will not receive credit or a grade for the course.

Tuition Credit Policy

Prior to first day of classes, 100%

Entire first week of classes, 100%

Second week of classes, 80%

Third week of classes, 65%

Fourth week of classes, 60%

After the end of the fourth week of classes no refunds will be made.

The above information is subject to change. For more information go to:

<https://www.kent.edu/policyreg/university-policy-regarding-tuition-credit-dropped-courses>