



Funded by the National Science Foundation

## National Center of Excellence

Grape and Wine Education for the 21<sup>st</sup> Century

### ENOL 26600 (VIN 266) – Sensory Evaluation

Date: January 29 – May 11, 2018

VESTA Course No.: VIN 266

Course Name: Sensory Evaluation

Instructor: Zoran Ljepovic

Office Hours: By appointment via phone or email

Semester: Spring 2018

Course Credit: 3 Hours

Delivery: Online

E-mail: zljepovi@kent.edu

Phone: 707-260-4786

#### 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 Blackboard system 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 a participation grade is 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. Students who missed a class meeting are required to view the recording of the live class as soon as possible.

### **Sensory Evaluation Workshop**

Students are required to participate in a **two-day Sensory Evaluation Workshop** for this course. Travel and lodging for the workshop are at the student's expense. Once students decide when and where they will attend a workshop, they must notify the instructor. Upon participation in the workshop, students will receive a certificate of completion. The copy of the certificate will be emailed to the instructor in order to get the points for attending. In addition, students must write a one- to two-page report about their experiences during the workshop, accompanied by the descriptive wine tasting notes of all the wines tasted during the workshop. Photocopies of their tasting sheets must accompany the report.

**Dates and Locations:** To accommodate all students, an identical Sensory Evaluation Workshop<sup>1</sup> will be offered in several different U.S. locations during several different weekends or weekdays during state conferences. At least one workshop will be led by the VIN 266 instructor. **Students choose which workshop they will attend.** Detailed information and the schedule for the workshops will be available on the online course site. Please refer to the VESTA Event Calendar for updated information on the upcoming workshops at: <https://www.vesta-usa.org/Students/Course-Practicum-Workshops>

### **Important Note on Participation**

Each student is required to attend a workshop, and 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 have to miss a live class session, inform the instructor in advance to make arrangements for make-up activities though no live class participation points will be given.

It is also required that you attend the two-day workshop. The live sensory analysis activities that take place will not occur elsewhere during the class. Missing a Workshop will result in the student receiving a grade of Incomplete.

**If you cannot schedule time to attend the workshop, you should take this class during another semester. Alternatively, students MUST complete the workshop not more than one calendar year prior to, or one semester after taking the class, in order to get credit for workshop participation during a course.**

To get credit for a successfully completed workshop students must submit their workshop certificate and workshop report to the course instructor at the beginning of the semester or after the completion of the Workshop. A scanned version will suffice. Furthermore, students must notify the VESTA program office at the beginning of the course if they plan to use this strategy of workshop completion *so appropriate adjustments can be made to the student's billing invoice.*

---

<sup>1</sup> The workshops run for two full days. Plan your travel accordingly.

## Text and Supplemental Materials

### Required Textbook

*Making Sense of Wine Tasting: Your Essential Guide to Enjoying Wine* (5th Edition) by Alan Young. Published by Wine Appreciation Guild. 2010.

ISBN-10: 18-9126-703-5 | ISBN-13: 978-18-9126-703-1

### Required 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) **Wines for Sensory Evaluation**  
Starting with week four, 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 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 record their winetasting notes using the Blackboard **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 approximate cost for the entire semester, assuming the purchase of one wine per week, will average around \$250.** Students who wish to purchase more than one wine may do so at their discretion. This will enhance students' sensory experience. The list in the table below provides a general idea of types of wine to be tasted during the live class meetings. If you choose to purchase one wine only for a particular week, purchase a wine type in **bold print**.

Week	Wine
<b>4</b> 02/19 - 02/25	<u>White Varietal</u> - Chardonnay, Sauvignon Blanc, <b>Muscat/Moscato (low alcohol)</b>
<b>5</b> 02/26 - 03/04	<u>White Varietal</u> – <b>Riesling dry</b> , Pinot Gris/Grigio, Viognier
<b>6</b> 03/05 - 03/11	<u>Chardonnay</u> - <b>Oaky style from California</b> , White Burgundy
<b>7</b> 03/12 - 03/18	<u>Sauvignon Blanc</u> - California, <b>New Zealand</b> , White Bordeaux
<b>8</b> 03/19 - 03/25	<u>Aromatic White</u> – <b>Gewürztraminer dry</b> , Riesling, Muscat
<b>9</b> 03/26 - 04/01	<u>Red Varietal</u> - Cabernet Sauvignon, Pinot Noir, <b>Zinfandel</b>
<b>10</b> 04/02 - 04/08	<u>Red Varietal</u> - Merlot, <b>Syrah</b>
<b>11</b> 04/09 - 04/15	<u>Old World Red Varietal</u> - Rioja, <b>Chianti</b> , Piemonte (Barolo or Barbaresco)

<b>12</b> 04/16 - 04/22	<u>Cabernet Sauvignon</u> - <b>California</b> , Bordeaux, Australia
<b>13</b> 04/23 - 04/29	<u>Pinot Noir</u> - <b>Oregon</b> , Burgundy, California
<b>14</b> 04/30 - 05/06	<u>Sparkling Wine</u> - California Méthode Champenoise, Champagne, <b>Cava</b>
<b>15</b> 05/07 - 05/11	<u>Fortified Wine</u> - <b>Port</b> and Sherry

### Course Schedule and Outline of Topics

<b>Week — Days</b>	<b>Tuesday Live Class Meeting</b>	<b>Lecture Topics</b>
<b>1</b> 01/29 - 02/04	01/30	Course Overview A systematic approach to winetasting
<b>2</b> 02/05 - 02/11	02/06	The purpose of wine sensory evaluation and how it differs from wine drinking The Aroma Wheel Vocabulary and beginning of sensory evaluation
<b>3</b> 02/12 - 02/18	02/13	Understanding wine types, styles and regions Key differences between wine types and styles
<b>4</b> 02/19 - 02/25	02/20	Sensory Evaluation Methodology Understanding senses involved in the perception of wine quality Developing an understanding of wine components Color (including common color descriptors)
<b>5</b> 02/26 - 03/04	02/27	Aroma, Taste, and Structure The Aroma Wheel in detail Common aroma descriptors used in sensory evaluation
<b>6</b> 03/05 - 03/11	03/06	The purpose of wine sensory evaluation and the needed skills
<b>7</b> 03/12 - 03/18	03/13	Wine flaws and defects - recognition and sensory threshold
<b>8</b> 03/19 - 03/25	03/20	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 <b>Midterm Exam (Weeks 1-8 materials)</b>
<b>9</b> 03/26 - 04/01	03/27	Developing a wine tasting vocabulary and sensory markers in wine aroma and flavor: white table wine
<b>10</b> 04/02 - 04/08	04/03	Developing a wine tasting vocabulary and sensory markers in wine aroma and flavor: red table wine
<b>11</b> 04/09 - 04/15	04/10	Developing a wine tasting vocabulary and sensory markers in wine aroma and flavor: sparkling wine
<b>12</b> 04/16 - 04/22	04/17	Developing a wine tasting vocabulary and sensory markers in wine aroma and flavor: fortified and dessert wine <b>Workshop Report Due</b>
<b>13</b> 04/23 - 04/29	04/24	Wine and Food - the impact of one upon the other: white and lighter bodied wines; red and heavier bodied wines; sparkling and dessert wines

<b>14</b> 04/30 - 05/06	05/01	Understanding “House Palate”
<b>15</b> 05/07 - 05/11	05/08	Review and <b>Final Exam</b> <b>VESTA Course Survey</b>

*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. 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 the student’s (not the winery’s back label or website notes) perceptions for the winetasting must be recorded. During the winetasting weeks (4 to 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 two-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 on the 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 will be comprehensive. 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

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

Grade Distribution†		
Activity	Percentage	Points
Participation in Live Sessions	14%	140 (10 points per week, weeks 2-15)*
Winetasting Notes	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
<b>Total</b>	<b>100%</b>	<b>1,000</b>

† 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.

\*10 points for attendance and 5 points for contribution to discussion.

---

## 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](mailto: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 Registration Dates for Fall 2017

Start Date	End Date	Last Day to Add	Last Day to Drop	Last Day to Withdraw
01/29/2018	05/11/2018	01/21/2018	01/21/2018	01/21/2018 (with a grade of "W")

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

<http://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.

For more information go to: <http://www.kent.edu/bursar/tuition-credit-policy>