

EFS 689T: Interacting in California's Viticulture
Summer 2014
Thursdays 5:15-7:05pm

Instructor

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Course Overview

Welcome to EFS 689T! This course will consist of six meetings, the objective of which is to enable you to enhance your communication skills while exploring an important aspect of California culture: learning and talking about, and, of course, tasting California wines.

Each meeting will consist of two parts: an interactive lecture on the history and the characteristics of a major wine producing region and the tasting of four to six wines. We will also learn what foods pair well with those wines and sample a few selected pairings.

Throughout the course, you will be introduced to vocabulary and expressions relevant to discussing and tasting wine and cultural norms about wine tasting. Finally, you will have ample opportunity to discuss your opinions of the featured wines and compare notes with your classmates.

Lecture Topics

- Week 1: Wine production and barrel fermentation
- Week 2: Introduction to grape varieties
- Week 3: Deciphering wine labels
- Week 4: Organic, sustainable and biodynamic vineyards
- Week 5: Bottle closures and the cork industry, old vs. ancient vines
- Week 6: Restaurant food and wine menus, talking to the sommelier

Featured Varietals

- Week 1: Overview
- Week 2: Chardonnay
- Week 3: Pinot Noir
- Week 4: Sauvignon Blanc
- Week 5: Zinfandel
- Week 6: Cabernet Sauvignon and sparkling wines

Requirements

- Attend at least 90% of class meetings
- Participate enthusiastically in all tasks and activities
- Report on wines you have tried and wineries you have visited
- Complete in-class final review activity