

Course Syllabus

Department: Conservation and Horticulture
Date: September 29, 2008

I. Course Prefix and Number: HRT 100

Course Name: Introduction to Wines and Vines

Credit and contact hours: 3 hours

Catalog Description including pre- and co-requisites: This course is designed to introduce the student to the world of wine grapes, from cultural history and geography to plant taxonomy and anatomy. Topics covered in this course include wine producing regions, varieties grown, and important factors for successful crops. The wine tasting component of the course will be conducted at the Canandaigua Wine and Culinary Center, where the students will learn to distinguish wines and how to pair wines with food. They will take the examination to become internationally certified wine tasters. This course is dual-listed with VIT100.

II. Course Outcomes and Objectives

Learning Outcomes: Students will

- understand the social impact of wines on human societies
- the cultural requirements of grape varieties
- the reasons for successful wine production in different regions of the world
- be able to explain the importance of specific horticultural techniques in creating wines with good flavor and aroma.

Relationship to Academic programs and curriculum:

This fall semester course broadens the world view of the student both in terms of geography and history, and concentrates the understanding of the introduction to horticulture class on a single plant genus. The economic and practical education will motivate the student to pursue the basic field techniques taught in the spring viticulture class. The Certificate and training will assist the student in locating appropriate internships for the Spring semester.

College competencies addressed by the course:

<input checked="" type="checkbox"/> writing	<input checked="" type="checkbox"/> ethics/values
<input checked="" type="checkbox"/> oral communications	<input checked="" type="checkbox"/> citizenship
<input checked="" type="checkbox"/> reading	<input checked="" type="checkbox"/> global concerns
<input checked="" type="checkbox"/> mathematics	<input checked="" type="checkbox"/> information resources
<input type="checkbox"/> problem-solving	<input checked="" type="checkbox"/> professional competency
<input type="checkbox"/> computer literacy	

III. Methods of Instruction

Types of Course materials: PowerPoint lectures, current periodicals in the FLCC Library as well as the Jordan Hall library at the NYSAES.

Methods of instruction: Lecture, discussion, field trips, in-depth interview with vineyard and winery owners/managers

Assessment measures: Project, research paper, oral reports on current topics

Methods of Evaluation: In class examination, Certificate examination

IV. General Outline of Topics covered

- A. Diversity within the Genus *Vitis*
- B. Wine growing regions of the world
- C. Cultural history of winemaking
- D. Anatomy and development of the grape plant
- E. Impacts of cultural practices on successful wine grape production
- F. Specific production of grapes and wines in New York State
- G. The impact of agri-tourism, local markets, and wine sales on the economy