VWT-150: THE WINES OF THE NAPA VALLEY

Effective Term
Fall 2025

CC Approval
01/21/2025

AS Approval
02/13/2025

BOT Approval
02/20/2025

COCI Approval
05/15/2025

SECTION A - Course Data Elements

CB04 Credit Status
Credit - Degree Applicable

Discipline

Minimum Qualifications	And/Or
Agricultural Production (Any Degree and Professional Experience)	Or
Culinary Arts/Food Technology (Any Degree and Professional Experience)	Or
Agricultural Business and Related Services (Any Degree and Professional Experience)	

Subject Code
VWT - Viticulture and Winery Technology
Course Number
150

Department
Viticulture and Winery Technology (VWT)

Division
Career Education and Workforce Development (CEWD)

Full Course Title
The Wines of the Napa Valley

Short Title
The Wines of the Napa Valley

CB03 TOP Code
0104.00 - *Viticulture, Enology, and Wine Business

CB08 Basic Skills Status
NBS - Not Basic Skills

CB09 SAM Code
D - Possibly Occupational

Rationale
Knowledge of Napa wines and wine styles is important for those looking for careers in the local wine industry.

SECTION B - Course Description

Catalog Course Description
A survey of the varietal wines, blends and wine styles of the Napa Valley, including sparkling, white and red table, dessert and fortified wines. Includes sensory evaluation of representative wines. Lab fee.

SECTION C - Conditions on Enrollment

Open Entry/Open Exit
No

Repeatability
Not Repeatable

Grading Options
Letter Grade or Pass/No Pass

Allow Audit
Yes

Requisites

Limitation on Enrollment
Student must be at least 18 years of age.

SECTION D - Course Standards

Is this course variable unit?
No

Units
1.00

Lecture Hours
18.00

Outside of Class Hours
36

Total Contact Hours
18

Total Student Hours
54

Distance Education Approval

Is this course offered through Distance Education?
Yes

Online Delivery Methods

DE Modalities	Permanent or Emergency Only?
Entirely Online	Emergency Only
Hybrid	Permanent

SECTION E - Course Content

Student Learning Outcomes

Upon satisfactory completion of the course, students will be able to:
1.   Demonstrate an understanding of Napa Valley wine types and styles including descriptions of sensory character.

Course Objectives

	Upon satisfactory completion of the course, students will be able to:
1.	Describe the characteristics of the Napa Valley AVA and all sub AVA's in Napa County.
2.	List and describe the most important grape varieties in Napa County and the wine styles made from these wines.
3.	Appraise the effect of climate, viticulture, and winemaking practices on the qualities of a particular wine type.
4.	Taste and evaluate wines, including wine quality and alignment with price point.
5.	Compare and contrast similar wine types from different areas.
6.	Discuss common blending practices in the Napa Valley AVA.
7.	Explain Napa's place in the Californian, domestic and international wine markets.

Course Content
1. Introduction to the wine regions and AVA's in the area.
2. Discussion of common viticulture and winemaking practices.
3. Description of wine styles found in the area including table, sparkling, dessert and fortified wines.
4. Explanation of common blending practices uses in the Napa Valley.
5. Evaluation of representative wines.
6. Compare and Contrast local wines between sub AVA's, winemaking styles etc.
7. Discussion of Napa's place in the world, domestic and Californian wine markets.

Methods of Instruction

Methods of Instruction

Types	Examples of learning activities
Lecture	Skills-based lecture and guided wine evaluation.
Activity	Tasting and description of representative wines.

Instructor-Initiated Online Contact Types

Announcements/Bulletin Boards
Chat Rooms
Discussion Boards
E-mail Communication
Video or Teleconferencing

Student-Initiated Online Contact Types

Chat Rooms
Discussions
Group Work

Course design is accessible

Yes

Methods of Evaluation

Methods of Evaluation

Types	Examples of classroom assessments
Exams/Tests	Essay, multiple choice and true-false exams.
Oral Presentations	Report on wine type or wine region.

Assignments

Reading Assignments

Instructor assigns readings from textbooks and from other source materials.

Examples:

Description of the Napa Valley AVA (American Viticultural Area) and its 16 nested AVA's (Sub AVA's). Retrieved from: https://napavintners.com/napa_valley/

Writing Assignments
Essay and short answer exam questions.
Examples:
Write about winemaking history and about typical wine styles.

Other Assignments
Research and presentation of the background of an assigned wine.

SECTION F - Textbooks and Instructional Materials
Material Type
Other required materials/supplies

Description
Handouts and web site links.

Material Type
Textbook

Author
Jancis Robinson and Hugh Johnson

Title
The World Atlas of Wine

Edition/Version
8th

Year
2019

Rationale
Classic text with descriptions of all important wine regions including Napa.

Course Codes (Admin Only)

ASSIST Update
No

CB00 State ID
CCC000552668

CB10 Cooperative Work Experience Status
N - Is Not Part of a Cooperative Work Experience Education Program

CB11 Course Classification Status
Y - Credit Course

CB13 Special Class Status
N - The Course is Not an Approved Special Class

CB23 Funding Agency Category
Y - Not Applicable (Funding Not Used)

CB24 Program Course Status
Program Applicable

Allow Pass/No Pass
Yes

Only Pass/No Pass

No