

## VE /HORT 113 - INTRODUCTION TO VINES AND WINES Fall Semester 2015

**INSTRUCTOR:** Dr. John Fellman (335-3454), 51 Johnson Hall, [fellman@wsu.edu](mailto:fellman@wsu.edu)

**TRI-CITIES INSTRUCTOR:** Dr. Tom Collins (372-7515) 239A Wine Science  
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**OFFICE HOURS:** TBD

**TIME/PLACE:** T-101, FSHN Tuesday/Thursday 12:00 - 1:15 p.m. In The TriCities: TWSC 202  
*No Textbook required, aka "Bookstore unable to obtain"*

**Recommended textbook:** Johnson, H. and Robinson, J. 2013. The World Atlas of Wine 7<sup>th</sup>  
Edition. Mitchell Beasley, London, UK ISBN: 1-84000-332-4.  
Available on Amazon \$35

**"If you like wine and are interested in learning more, you need  
this book!"** *John Fellman 2015.*

### **Suggested REFERENCE TEXTS:**

Henderson, J. and Rex, D. 2007. About Wine. Thomson Delmar Learning, New York,  
NY. ISBN: 4018-3711-5.

Baldy, M. The University Wine Course. The Wine Appreciation Guild. San Francisco,  
CA. ISBN: 932664-69-5.

Zraly, K. 2007. Windows on the World: Complete Wine Course. Sterling Publishing  
Company, New York, NY. ISBN: 4027-3928-1.

**PREREQUISITES:** None

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### **COURSE DESCRIPTION:**

This course will provide an introduction to viticulture (grape growing) and enology (wine making) and help students understand more about wine.

### **COURSE OBJECTIVES:**

Develop an understanding of the importance of both viticulture and enology in the final quality of the wine. Students will learn about various topics from WSU faculty involved in the viticulture/enology program at WSU, as well as guest speakers

- Learn about the wine growing regions of the world, as well as Washington's position
- Understand the viticultural inputs into winemaking
- Understand the steps and equipment involved in basic wine making

- Learn about wine varietals and their characteristics
- Understand the importance of sensory evaluation and receive basic training in sensory evaluation of wines
- Develop communication and writing skills
- Develop technical skills for using and evaluating information.

### **CLASS ATTENDANCE AND PARTICIPATION:**

Students must attend each class and actively participate in class discussion. Attendance will be taken at random times throughout the semester.

### **COURSE ASSESSMENTS:**

The course will be comprised of lectures, 4 exams, and a special topics paper. The special topics paper will cover an aspect of grape or wine production that you wish to investigate.

Lecture materials, miscellaneous assignments(if any) and e-mail are posted through the class learning site on BB learn. University of Idaho students have been provided access through their "Friends of WSU" accounts.

The URL for Blackboard is [learn.wsu.edu](http://learn.wsu.edu).

**EXAM POLICY:** Make-up exams are not given. If you anticipate missing an exam because of an official university holiday or an emergency, please contact the instructor at your earliest convenience. You must give the instructor notice before the scheduled exam. If you are ill the day of the exam, you are still required to notify the instructors prior to the scheduled exam period. Failure to notify the instructor in advance will result in a "0" for that exam.

### **LECTURE SCHEDULE:**

#### **Part I: The Vineyard (Weeks 1-7)**

- A. History
- B. Origin of commercial grape varieties and botany of the grape
- C. Overview of wine regions
- D. Climate and environment
- E. Soils and geology
- F. Vineyard production cycle
- G. Production and management "styles"
- H. Harvest parameters

#### **Part II: The Winery (Weeks 8-15)**

- I. Science of winemaking: Red wine
- J. Fermentation and microbiology
- K. Science of winemaking: White wine
- L. Sparking and dessert wine production

- M. Wine varieties and geographical regions (New and Old World)  
France, Spain, Italy, Germany, Australia, New Zealand, South Africa, Chile, Argentina, United States, Canada
- N. Sensory evaluation overview
- O. Wine evaluation and wine faults
- P. Wine attributes

**Important Dates to Remember:**

September 29:	EXAM 1; paper topic selected
October 23:	Citation list for papers due
November 3:	EXAM 2 (VIT & ENOLOGY)
November 23-27:	Thanksgiving Break
December 1:	Rough draft of papers due
December 3:	EXAM 3 (ENOLOGY)
December 10:	Special topics papers due
December 17:	FINAL EXAM (VIT & ENOL) 1:00 pm

**GRADING:**

Attendance and Participation	50 pts
Exams (100 pts each)	400 pts
Special topics paper	100 pts
TOTAL:	<hr/> 550 pts

**Grade% of Total Points**

A	>93.0
A-	90.0 - 92.9
B+	87.0 - 89.9
B	83.0 - 86.9
B-	80.0 - 82.9
C+	77.0 - 79.9
C	73.0 - 76.9
C-	70.0 - 72.9
D+	67.0 - 69.9
D	60.0 - 66.9

**SPECIAL TOPICS PAPER:**

This project will be worth 100 points and will be graded on completeness and accuracy of the information, writing skills and mechanics, and completion of all components of the assignment.

**Papers should include:**

- A title describing the topic
- Name of the author
- An introduction to your topic and its importance to Washington
- Information on your topic, including
  - Production practices
  - Processing and use (if applicable)
  - Current technology (if applicable)
- An example of a current research project (published after 2000) involving your topic, preferably a WSU research project.
- A list of references, following science citation format (*need at least 5 sources - these can be scholarly journals, newspapers, books, personal communication, trade journals, or websites.*) **PLEASE LIMIT YOUR USE OF POPULAR ARTICLES TO ONE OF EACH.**
- Cite your references within the paper, as well as in the list of references at the end. See <http://www.wsulibs.wsu.edu/quickguides> for the correct format.
- **Make sure all charts, graphs, and pictures are in the list of references at the end.**

***Grading criteria used for final paper:***

Writing skills and mechanics	30 points
Accuracy of information	30 points
<u>Completeness of required information</u>	<u>40 points</u>
<b>Total</b>	<b>100 points</b>

Please note that late submissions will lose 10% of the possible points for each day the paper is late.

**ACADEMIC ETIQUETTE:**

Please do not carry on side conversations or read the newspaper during class. Please turn off smartphones, laptops and other personal electronic devices during class. Web surfing and text messaging during class are *rude and prohibited*.

## ACADEMIC DISHONESTY:

Cases of academic dishonesty shall be processed in accordance with the Academic Integrity Policy as printed in the *Washington State University Student Handbook, Faculty Manual*, and as available from the Office of Student Affairs.

## PLAGIARISM:

Plagiarism is defined by Webster's Dictionary as, "to steal and pass off the ideas or words of another as one's own." There are two general forms of plagiarism:

- (a) Unintentional: the use of other writers' words, phrases, sentences, paragraphs as though they were your own *without understanding* the need to cite the original source. Unintentional plagiarism normally occurs when the individual does not understand the conventions of scientific writing and the need to cite sources of information.
- (b) Intentional: the use of other writers' work and claiming it as your own. Intentional plagiarism includes *knowingly copying* or incorporating sections of books, articles, or other sources into your work without citation.

To avoid plagiarism, you must acknowledge the source of information. In scientific writing, this can be performed in the text of your work through the use of surnames of authors and the year of publication or by using numbers enclosed by parentheses which correspond to specific citations in the reference section. In addition to employing citations in the text, plagiarism can be avoided by applying special techniques when writing about information obtained from a source:

- (a) Paraphrase: rewording information in which you accurately present the main ideas from the source but do so using your own organization, words, and sentence structures.
- (b) Summary: a concise statement of the main idea from a section within a source.
- (c) Direct quotation: use of quotes surrounding the passage written by another author.

In general, paraphrasing (a) and the use of summary statements (b) are very common techniques used in scientific writing. Use of quotations (c) in scientific writing is rare and should be avoided.

Plagiarism is dishonest and is **not** tolerated. If caught using all or portions of a current or former classmate's writing or other sources of information, a grade of "zero" will be given for the exercise. Additional penalties for plagiarism are possible as outlined in the *Washington State University Student Handbook*. If you would like a more in-depth definition of plagiarism, please consult the following web site: <http://www.wsulibs.wsu.edu/plagiarism/policy.html>. All plagiarism is cheating but not all cheating is plagiarism. Cheating (using text-messaging or crib

notes for test answers, etc.) is also prohibited. Students caught cheating will fail the test in question and will be reported to the Office of Student Affairs.

### **SAFETY POLICY:**

Washington State University is committed to maintaining a safe environment for its faculty, staff, and students. Safety is the responsibility of every member of the campus community and individuals should know the appropriate actions to take when an emergency arises.

Please, go to:

WSU Pullman Campus Safety Plan at: <http://safetyplan.wsu.edu>

WSU Emergency Management web site: <http://oem.wsu.edu/emergencies>

WSU Tri-Cities Campus Safety Plan at: <http://www.tricity.wsu.edu/disability/>

### **DISABILITY STATEMENT:**

**Students with Disabilities:** We are committed to providing assistance to help you be successful in this course. Accommodations are available for students with a documented disability. Go to the Disability Resource Center (DRC) <http://www.drc.wsu.edu> as soon as possible to seek information or to qualify for accommodations. All accommodations MUST be approved through the DRC, located in the Washington building room 217; please stop by or call 509-334-3417. Tri-Cities resource: <http://www.tricity.wsu.edu/disability> West building room 269; 509-372-7352.

### **SYLLABUS CHANGES DISCLAIMER:**

The instructor reserves the right to alter the syllabus via class announcements or email.

**SUGGESTED PAPER TOPICS** will be Posted on BB in a forthcoming separate document.