

BEV 200 - GLOBAL WINE PRINCIPLES: ADVANCED EXPLORATION LAB

Course Description

Building on the Foundations of Wine courses, this advanced course deepens an understanding of the world of wine. Students will explore principal and regionally significant grape varieties, the regions where they are cultivated, and the diverse styles of wine they produce. Through a combination of guided tastings and in-depth theory, you'll examine the key factors that influence wine style and quality while developing the confidence to describe and assess wines with greater precision. The course also includes site visits to local vineyards, cellars, and tasting rooms, offering real-world context and experience. Group 2 course.

Credit Hours

2

Contact Hours

4

Lab Hours

4

Required Prerequisites

BEV 110, BEV 111, CUL 110

General Education Outcomes supported by this course

Critical Thinking - Direct

Course Learning Outcomes

Knowledge:

- Identify principal and regionally significant grape varieties, including their typical characteristics and regions of cultivation.
- Describe the factors that influence wine style and quality, such as climate, soil, viticulture, and wine making techniques.

Application:

- Apply structured tasting techniques to describe and assess wines with increasing accuracy and confidence.
- Analyze wines in terms of style, origin, and quality, applying theory to real-world tasting experiences.

Integration:

- Connect grape variety, region, and production method to sensory outcomes, building a comprehensive understanding of wine identity.
- Integrate classroom knowledge with insights from vineyard and cellar site visits to understand the full lifecycle of wine production.

Human Dimension:

- Develop a clearer sense of their strengths and tasting preferences, gaining confidence as evaluators and communicators of wine.
- Recognize the importance of cultural and regional heritage in shaping wine identity and traditions.

Caring - Civic Learning:

- Develop an appreciation for the craftsmanship, history, and cultural significance of wine and wine making.
- Gain a deeper interest in responsible wine education and service, valuing quality and authenticity.

Learning How to Learn:

- Critically assess their tasting skills and knowledge gaps, setting goals for continued improvement.
- Research new grape varieties, wine regions, and emerging trends, supporting lifelong learning in wine studies.