

ACKNOWLEDGEMENT

UBC’s Point Grey Campus is located on the traditional, ancestral, and unceded territory of the xwməθkwəyəm (Musqueam) people. The land it is situated on has always been a place of learning for the Musqueam people, who for millennia have passed on in their culture, history, and traditions from one generation to the next on this site.

COURSE INFORMATION

Course Title	Course Code Number	Credit Value
AN INTRODUCTION TO WINE SCIENCE PART I	FNH 330	3 credits

PREREQUISITES

No prerequisites; however, the student must be at least 19 years of age and a minimum of 3rd year standing

COREQUISITES

No corequisites

CONTACTS

Course Instructor(s)	Contact Details	Office Location	Office Hours
Jay Martiniuk (Dr. David McArthur)	Preferred is Canvas Mail or At the end of class lecture or office hours (email david.mcarthur@ubc.ca)	MacMillan Bldg rm 133	Tuesdays & Thursdays TBA or by appointment

COURSE INSTRUCTOR BIOGRAPHICAL STATEMENT

Lecturer in Wine Science and Horticulture (Agroecology) in Land and Food Systems UBC; Faculty member of UBC Wine Research Centre; Ph.D. in Plant Physiology

OTHER INSTRUCTIONAL STAFF

Teaching Assistants for labs and assistance with marking:

Jake Medeiros, Yalda Safaei, Aleksander Sochan, Vivienne Zhang

COURSE STRUCTURE

An introduction to the principles of viticulture, enology, wine appreciation and the regulation & classification of wines from selected regions of the world. Includes some consideration of wine microbiology/chemistry, wine marketing, social, economic and health aspects of wine consumption.

Lectures are in room 166 MCML Bldg: A 50-min (4:00 pm to 4:50 pm) lecture/discussion class is provided Tuesdays & Thursdays. Note: the first lecture will introduce many of the topics of this wine science course & discuss expectations, labs & mark distribution. Lectures and resources (labbook,

Reading files on lectures, aromachart, study materials for quiz/exam prep) are available in Canvas. Use of Canvas Discussion is encouraged.

A 1.0-hr laboratory (5:00-6:00 pm*) with sensory training and also wine-tasting. Labs are held in MCML rooms 160, 256, 258 & 260 each Tuesday or each Thursday (depends on lab section: 1A-1H).

(*Note a few labs may go slightly overtime as we try to taste as many wines as feasible; please address any concerns to the Instructor re. schedule issues).

***Note **Labs will start (September 3rd & 5th; 5:00 pm)** and that during the first week of labs September 3/5 there will be a general collection of wine-tasting fees (\$45) and pickup of your wine glasses for all lab sections (1A-1D Tuesday and 1E-1H Thursday). The wine-tasting fee payment must be completed by September 12th. (so that the actual wine reviews can begin sooner rather than later!) A late fee will be applied after September 13th.

Please read the additional information sheet (Important course & lab Information September 2019) found in Wine Science Week 1 Folder

Note that our wines are tasted (and then spit into a spit-cup), there will be NO CONSUMPTION OF ALCOHOL. Failure to comply with this rule will result in student failure of the lab and expulsion from the course lab without refund. The TAs & Instructor will monitor all tastings and periodically check each student's spit cup every lab.

SCHEDULE OF TOPICS

Tentative LECTURE & LAB OUTLINE (presentation order of wine may be altered; Food & wine pairing discussions will be added by the TAs time permitting)

T Lab Sections A, B, C, D (respectively MCML 256, 258, 260, 160)

Th Lab Sections E, F, G, H (respectively MCML 256, 258, 260, 154)

WEEK 1 Lectures (SEE CANVAS notes; also see labbook directions for each week)

An overview of course topics and requirements

Pre-lab: the **SENSORY** components of wine assessment; white & red wine varietals

T/Th Lab *First sensory exercise & Sections A-H pickup ISO glasses & pay wine-tasting fee

WEEK 2 Lectures (Reference: CANVAS notes)

Pre-lab: continued the SENSORY components of wine assessment; white & red wine varietals.

*******Lab fees must be paid by Thursday; late fee applied after this week.**

A brief history & overview of wine & society; regulations & economics considerations

T/Th Lab: *Sections A-H pickup ISO glasses & pay wine-tasting fee

Start analytical sensory evaluation exercises– training: aroma recognition, taste.

WEEK 3 Lectures (Reference: CANVAS notes)

A primer on reading wine labels.

Viticulture: the vine, grapes, training systems

T/Th Lab: Analytical sensory evaluation exercises– training: aroma recognition, taste.

WEEK 4 Lectures (Reference: CANVAS notes)

Viticulture & Terroir

Viticulture & Oenology Harvest considerations: whites versus reds

Starting this week –on your lab day, always put your labeled wine glasses, spit cup, & aroma chart into your assigned lab room MCML 256, 258, 260, 154 BEFORE lecture. Bring your lab book & water bottle when you come to lab.

T/Th Lab: Wine review: white varietals: Sauvignon Blanc, Gewurztraminer, late-harvest white (if time is available). Review the label information;

WEEK 5 Lectures (Reference: CANVAS notes)

Oenology Overview of white winemaking.

T/Th Lab: Wine review: unoaked and oaked Chardonnay, late-harvest white (if available). Review the label information.

WEEK 6 Lectures (Reference: CANVAS notes)

Thursday - Quiz (45 min) material up to & including whatever lecture has been covered in week 5 (TBC - includes relevant lab info, but no wine ID/tasting component)

Oenology: Overview of red winemaking

T/Th Lab Analytical sensory evaluation exercise– training: aroma recognition and retrieval for reds. Wine review: red varietal: Pinot Noir, Cabernet Sauvignon. Review the label information.

WEEK 7 Lectures (Reference: CANVAS notes)

Finish red winemaking; begin overview of specialty winemaking – sparkling wines and sweet wines.

T/Th Lab: A red such as Syrah &/or Merlot, Review the label information.

WEEK 8 Lectures (Reference: CANVAS notes)

Wines of the old world: Some history, cru classé, AOC: infrastructure & regulations

T/Th Lab Lab: Sparkling wine (Champagne), sweet fortified Port wine. Review the label information.

WEEK 9 Lectures (Reference: CANVAS notes)

Wines of the old world: Wines of the old world: France & its appellations.

Thursday MID-TERM EXAM (50 min) Includes material from & including week 5 to week 10 (TBC - includes lab info, but no wine ID component)

T/Th Lab: Wine review: Wines of France (e.g.; Bordeaux, Rhone, Sauternes). Review the label information.

WEEK 10 Lectures (Reference: CANVAS notes)

Wines of the old world: Germany & its appellations.

Wines of the new world: USA – California & the PNW

T/Th Lab: Wine review: Wines of Germany: (eg QbA Riesling & Spatlese-Pradikatswein). Review the label information.

WEEK 11 Lectures (Reference: CANVAS notes)

Wines of the new world: California & the PNW, Canada

T/Th Lab: Wine review: Chardonnay, Pinot Noir, Zinfandel,

WEEK 12 Lectures (Reference: CANVAS notes)

Wines of the new world: Canada and southern hemisphere

T/Th Lab: Wine review: BC White-style, BC Meritage-style, BC Icewine. Review the label information.

WEEK 13 Lectures (Reference: CANVAS notes)

Wine & health

T/Th Lab: Wine review: Oz Shiraz & others TBA Review the label information.

LEARNING OUTCOMES

Upon completion of this course, students should be able to:

- 1) Discuss the role of wine as a specialty food and its impact on nutrition, health, and society,
- 2) Be able to critically assess specific classes of wine for attributes and basic faults,
- 3) Be able to relate viticulture, geography, & climate to a typical wine profile e.g. wine regions,
- 4) Explain basic fermentation processes & describe the production of various classes of wine,
- 5) Compare and contrast the wine classification and appellation system of example wine regions.

LEARNING ACTIVITIES

Participation in discussions in class is highly appreciated – a requirement for clickers may be introduced (to be announced -TBA). Participation and discussion is essential in the labs. Review of the viticulture and sensory training videos will be required and short quizzes are planned for Canvas (TBA).

LEARNING MATERIALS

Reference: CANVAS will have PDFs of the lectures and also the course labbook (print off and bring to every lab), some reading files/notes to supplement the lecture slides and other resources.

ASSESSMENTS OF LEARNING

Canvas quizzes	(TBA)
Quiz (TBD 2019)	20%
Midterm exam (TBD 2019)	30%

Final exam (TBA, April, 2019) 45%

Note: The final exam will include a sensory evaluation of wine and wine-type identification.

(Makeup quizzes/exams may be possible, but only with valid medical documentation (e.g. doctor's note; as each of the quiz, midterm exam, and final exam is not cumulative – students must complete each to pass the course)

Lab Participation/attendance marked each lab 5%

(20% deduction from the 5 Lab marks for each lab missed (exception for document supported illness-related absences, a makeup may be possible; contact Instructor). Students must remain in their selected lab room for the entire term (no switching labs).

UNIVERSITY POLICIES

UBC provides resources to support student learning and to maintain healthy lifestyles but recognizes that sometimes crises arise and so there are additional resources to access including those for survivors of sexual violence. UBC values respect for the person and ideas of all members of the academic community. Harassment and discrimination are not tolerated nor is suppression of academic freedom. UBC provides appropriate accommodation for students with disabilities and for religious observances. UBC values academic honesty and students are expected to acknowledge the ideas generated by others and to uphold the highest academic standards in all of their actions.

Details of the policies and how to access support are available on [the UBC Senate website](#).

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