

SEMESTER AT SEA COURSE SYLLABUS

Voyage: Fall 2013

Discipline: Geography

SEMS 2500-501: Geography of Wine (Section 1)

Division: Lower

Faculty Name: John Boyer

Pre-requisites:

none

COURSE DESCRIPTION

Analysis of physical and cultural forces which shape the production, consumption and great variety of wine in the world. This complex commodity will be examined through its economic, social, political and ideological impacts in different parts of the world throughout history, and up to the present. Particular emphasis will be focused on PLACE as an agent in defining the product, along with the tangible skills of interpreting wine labels, wine etiquette, and incorporating wine with food as a part of a healthy lifestyle.

COURSE OBJECTIVES

To introduce students to geographic concepts and spatial thinking using a familiar commodity as a vehicle. At course completion, students will be able to

- ≡ Utilize an historical geography approach--how this commodity evolved, changed and moved throughout the world, as well as how they are shaping the world of today.
- ≡ Be able to interpret labels, pair wines with foods, and recognize major stylistic differences and grape varieties from around the world.
- ≡ Appreciate cultural diversity and history at the global scale, as manifested in the great variety of wines and wine styles.
- ≡ Understand and be able to elaborate on how the physical and cultural components of a PLACE combine to form a unique commodity identity, and identify major wine regions of the world by styles and grape varieties.
- ≡ Identify the role of globalization in the production and consumption patterns, as well as marketing and distributional ones.

REQUIRED TEXTBOOKS

AUTHOR: Zraly, Kevin

TITLE: Kevin Zraly's Complete Wine Course, 30th Anniversary Edition

PUBLISHER: Sterling Epicure

ISBN #: 978-1454913641

DATE/EDITION: Paperback

AUTHOR: Boyer, John

TITLE: Drink This Now!: Step by step lessons for the aspiring wine connoisseur

PUBLISHER: Wiley

ISBN #: ISBN-10: 0470610727; ISBN-13: 978-0470610725

DATE/EDITION: 2nd edition (January 7, 2010)

(Digital version available here: http://www.amazon.com/Drink-This-Now-connoisseur-ebook/dp/B006Y2RBJ6/ref=sr_1_3?ie=UTF8&qid=1369509459&sr=8-3&keywords=drink+this+now%21)

TOPICAL OUTLINE OF COURSE

A1- September 15:

A1: Intro to wine. Wine: the basis of civilization? The commodity's influence, past & present

Read Phillips, Introduction p xiii-xviii

Read Phillips, Chapter 1 On the trails of the earliest wines, pp 1-28

Read McGovern, 'Wine for Eternity' & 'Wine's Prehistory', from Archaeology, July/August 1998, pp. 28-34 (on-line)

Q:How/where/when did wine begin, and how did it affect human culture both in antiquity and even now in the modern age?

A2-September 17:

A2: The Sip & Swirl: Basic Wine Etiquette, Label Reading, & the Language of Wine

Read Zraly, Introduction pp viii-xi

Read Zraly The Physiology or Tasting Wine pp. 255-264

Read Zraly Understanding Your Own Sense of Taste pp. 273-278

Read Boyer, Lesson 2: Glassware, yes it does make a difference

Q:What is all that swirling and sniffing about? How do I serve wine? How do I make sense of those confusing wine labels? How do I understand all those crazy wine words that snobs use when drinking wine?

A3- September 19:

A3: Evolution of Modern Wine Regions: Italy

Read Zraly Class 7: Wines of the World, Italy

Read Boyer, Lesson 13: The Italian Stallions

Q: What are the major wines and wine styles of Italy? What are the major wine regions of the countries? How is their industry changing radically in the modern era?

Assignment: Wine Quiz #1

September 21-26: Italy

A4- September 27:

A4: What is alcohol? 3 forms to know: Beer vs. wine vs. liquor...vs liqueur?

Read Boyer, intro

Q:What are the basic differences between the major categories of alcoholic products, and how are each crafted?

A5- September 29:

A5: Viticulture: Grape Growing , Grape Diffusion, & Modern Grape Varieties

Read Unwin, Chapter 2, pp. 27-46

Read Zraly, A Prelude to Wine pp. 1-26

Q: How are grapes grown? How do regional, seasonal, and cultural variation affect the finished wine? What is the difference between a Cabernet Sauvignon and a Bordeaux?

Assignment: Wine Quiz #2

Assignment: Tentative Field Tasting Journal Check Date

September 30-October 05: Istanbul

A6- October 07:

A6: Evolution of Modern Wine Regions: Greece

Read Zraly Wines of the World pp. 211-248

Readings specific to Greece wine industry TBA

Q: What are the major wines of Greece? How has their wine industry evolved historically? What are the major wine regions of South Africa? What are the future prospects of their industry?

October 08-13: Piraeus

A7- October 15:

A7: Vinification: How wine is made.

Read Unwin, Chapter 2, pp. 46-57

Q: How is wine produced, what are the major steps in the process, and how does winemaker variation in these steps affect finished wines aromas, flavors, and body?

A8- October 17:

A8: Evolution of Modern Wine Regions: Spain

Revisit Zraly Class 7: Wines of the World, Spain

Read Johnson Atlas of Wine, pp Spain

Read Boyer, Lesson 14: The Spanish Princes

Q: What are the major wines and wine styles of Spain? What are the major wine regions of the countries? How is Spain leading an exciting period of experimentation in European wine?

Assignment: Wine Quiz #3

September 18-23: Barcelona

A9- October 25:

A9: Vinification: Stylistic variations and the use of wood

Read Boyer, Lesson 4: Got Wood?

Read Boyer, Lesson 5: Dry vs. Sweet

Read Boyer, Lesson 6: Color Me Clueless

Read Boyer, Lesson 7: Rock Your Body, But Keep Your Balance

Q: How does the use of wood affect finished wines aromas, flavors, and body? And what specific processes and traditions do winemaker's utilize to produce quality, distinctive wines?

Assignment: Tentative Field Tasting Journal Check Date

October 26-31: Casablanca, Morocco

A10- November 02

A10: Wine history: Wine origins & diffusion up to Middle Ages & wine's changing role in societies

Read Phillips, Chapter 2 Democratic Drinking: Wine in Ancient Greece and Rome, pp 29-63

Read Phillips, Chapter 3, Were the 'Dark Ages' the Dry Ages? Europe 500-1000 AD, pp 62-83

Read Phillips, Chapter 4, Wine Resurgent The Middle Ages, 1000-1500, pp 84-115

Q: Where did grapes come from? How did the specific grapes used for wine diffuse from their origin to all corners of the classic world? How did wine affect the Near Eastern and European societies of the classic and medieval world?

Assignment: Wine Quiz #4

A11- November 04

A11: Evolution of Modern Wine Regions: This very special French term: *terroir*

Read Robinson, 'Why are some vintners reluctant to put a wine's true geography on the label?'

Read Robinson, 'When Geography Overrides Reality'

Read Tradition, Territory, and Terroir in French Viniculture: Cassis, France and Appellation Controlee

Read Zraly Class 1: The White Wines of France pp 29-56

Read Zraly Class 8: Champagne pp. 193-200

Q: What is the concept of terroir, and how is it a central component in understanding all wine? How is it increasingly being applied to other commodities? What are the major white wine producing regions of France? What are the major white grapes and white wine styles of France?

A12- November 07:

A12: Evolution of Modern Wine Regions: France

Read Zraly Class 4: The Red Wines of Burgundy and the Rhone

Read Zraly Class 5: The Red Wines of Bordeaux

Read Boyer, Lesson 12: Bordeaux's Big Boys

Read Boyer, Lesson 13: Burgundy's Big Hitter

Q: What are the major red wines of France? What are the major red wine producing regions of France? What are the major red grapes and red styles of France?

Assignment: Wine Quiz #5

A13- November 09:

A13 – Written Midterm, Visual Wine Label Exam

A14- November 11:

A14: Evolution of Modern Wine Regions: South America

Read Zraly Wines of the World pp. 211-248

Readings specific to South American wine industries TBA

Read Boyer, Lesson 16: America's Finest

Q: What are the major red and white wines of Chile, Argentina, Uruguay, and southern Brazil? What are the major wine producing regions? Their major grapes? How did their industries evolve and what are the current trends in this explosively growing part of the wine world?

November 12-17: Salvador, Brazil

A15- November 19:

A15: Evolution of Modern Wine Regions: Germany & Austria

Read Zraly Class 3: The White Wines of Germany

Read Johnson Atlas of Wine, pp Germany

Q: What are the major wines and wine styles of Germany and Austria? How can we make sense of their very unique labeling system? What are the major wine regions of the countries?

Assignment: Tentative Field Tasting Journal Check Date

A16- November 21:

A16: Wine history: Wine in New Worlds

Read Phillips, Chapter 6 Wine in New Worlds: America, Africa & Australia 1500-1800, pp 152-178

Read Zraly p. 40: American Wine and Winemaking: A Short Story

Read Boyer, pp 181-197

Q: How did the European wine grapes and wine styles spread to the rest of the world? What part did European colonization patterns play on the current wine styles and wine cultures of New World countries?

Assignment: Wine Quiz #6

A17- November 24:

A17: Wine history: Wine troubles of the last two centuries

Read Phillips, Ch 7 Wine, Enlightenment & Revolution, Europe in the 18th Century, pp 179-217

Read Phillips Ch 8 Towards an Age of Promise, Uncertainty & Prosperity, 1800-1870, pp 218-270

Read Phillips, Ch 9 A Time of Troubles, Wine and Its Enemies, 1870-1950

Q: What major events almost destroyed the wine industry worldwide? How did these challenges, and the solutions to them, affect modern wine regions, wine industries, and wine styles?

Assignment: Wine Quiz #7

A18- November 26:

A18: Wine history: Wine's great rebounding...1950 to the present

Read Phillips Chapter 10 Into the Light, A Half-Century of Prosperity, 1950-2000, pp 305-333

Read The Economist, Survey of Wine, 18DEC1999, pp. 91-105

Read Boyer, pp 181-197 Stylistic summary: New World vs. Old World wines

Q: How has the world of wine been revolutionized in the last 50 years? What accounts for its explosive growth? How is the increase of both production and consumption of wine worldwide manifest itself on landscapes, cultures, and diets worldwide?

November 27-28: Port of Spain

A19- November 30:

A19: Evolution of Modern Wine Regions: Other world highlights

Revisit Zraly Class 2: The Wines of Washington, Oregon, and New York

Revisit Zraly Class 6: The Red Wines of California

Read Johnson Atlas of Wine, pp Australia, New Zealand

Revisit Zraly Class 7: Australia

Read Zraly Wines of the World pp. 211-248

Q: What are the other major wine regions outside the Atlantic world's wine heartland? What are their major grape varieties, styles, and histories?

Assignment: Wine Quiz #8

A20- December 03:

A20: Evolution of Modern Wine Regions: Other world highlights

Revisit Zraly Class 2: The Wines of Washington, Oregon, and New York

Revisit Zraly Class 6: The Red Wines of California

Read Johnson Atlas of Wine, pp Australia, New Zealand

Revisit Zraly Class 7: Australia

Read Zraly Wines of the World pp. 211-248

Q: What are the other major wine regions outside the Atlantic world's wine heartland? What are their major grape varieties, styles, and histories?

Assignment: Wine Quiz #9

A21- December 05:

A21: Current Trends & Future Regions

Read Boyer, Lesson 17: When Worlds Collide

Read Boyer, Lesson 18: Significant Others

Q: How about the future of wine? Where are the up and coming wine regions in the world? How are changing consumption patterns affecting wine production? How are the changing economic fortunes of places like China, Russia and South America affecting demand and production? How is a more wine educated generation of Americans changing their alcohol consumption patterns?

December 06-11: Puntarenas, Costa Rica

A22- December 13:

A22: Wine and food pairings

Read Zraly "Matching Wine and Food" pp 278

Q: How do you pair wine and food? What are the general rules? Do you pair lighter wines with lighter food? What goes best with pizza?

Assignment: Tasting Journal Due

A23- December 15:

A23: Panel Discussion with Fellow Faculty Wine Enthusiasts

Q: How did fellow faculty and staff first get introduced to wine? Do they drink wine on a regular basis? Do they collect and store wine? What wines did they drink when they were in college? What changes have they witnessed in the world of wine, and in drinking behavior in the US?

Assignment: Wine Quiz #10

A24- December 8: Finals

A24: Final exam

Assignment: Tentative Field Tasting Journal Check Date

FIELD WORK

Other than the mandatory **FIELD LAB** for our class, students are encouraged to go on other faculty-led trips and wine-inspired exploration in order to learn more and build a more solid foundation for the **FIELD ASSIGNMENT** listed below.

FIELD LAB (At least 20 percent of the contact hours for each course, to be led by the instructor.) **Attendance and participation in the Field Lab is MANDATORY.** Outline and requirements for the paper/blog entry for this field lab are as follows, and will also be discussed further in class.

Field Lab title: Greek Wines & Terroir: Nemea Region Winery/Lunch Tour

Port: Piraeus (Athens), Greece

Date/Time: Tuesday October 6; 10AM-6PM

Description: Wine has been an important part of Greek culture for over 4000 years as the numerous archeological discoveries throughout Greece indicate. The ancient Greeks knew well the nutritional value of wine as it became an inseparable part of their daily regimen, as a component of their medical tradition, and wine even took on hugely important symbolic value with their deities and philosophies. And those ancestors of the "Western tradition" also realized the important influence of the local ecosystem on the characteristics of wine; what we now refer to as "terroir." They traded their wines throughout the ancient world inside sealed amphorae and even created their own Appellations of Origin...the Greeks were the first do do that, creating the beginnings of the geographic tradition that still defines wine production up to this day.

So the ancient Greeks were known for wine; for passing their love and knowledge of wine on to the Romans, who in turn moved wine to the rest of Europe over time; and have continuously produced wines for millennia...but strangely enough, Greece is virtually absent from the modern world wine stage. But change is afoot: In recent years, the Greek wine industry has undergone tremendous improvements with serious investments in modern wine making technology. The new generation of native winemakers is being trained in the best wine schools around the world and their efforts are paying off as Greek wines continue to receive the highest awards in international competitions as well as the recognition they deserve throughout the world.

With more than 300 indigenous grape varieties grown there, some of which have been cultivated since ancient times and are still unknown to the rest of the wine-drinking world, Greece is now poised to explode onto the world palette. Many of the world's best wine critics agree that the distinct flavors that come from these native grape varieties are a strong marketing advantage for the Greek wine industry. Many well-known international grape varieties are also used in Greek wine making. This extensive variety of grapes together with the moderate Greek climate, plentiful sunshine, low average rainfall and soils of moderate fertility combine to provide an excellent environment for the production of high quality wines. Just as it was at the dawn of Western civilization. Let's see what it is all about before the rest of the world finds out.

For our field lab, we will be visiting a winery one hour southwest of Athens, inside the rapidly developing AOC region of Nemea in the Peloponnese. Nemea has a 3500 year history of wine production, is currently the largest and most important red wine producing area of the country. It

is also famous in ancient times as the place where Hercules completed the first of his 12 labors by slaying the wild “Lion of Nemea,” and since 573 BC was the host of Pan-Hellenic athletic games to honor Zeus. After an assessment of the local terroir, we will tour two different wineries, talk with producers about their product, and do tastings focused on one of the most famous of the Greek red grapes, Agiorghitiko, as well as several other varieties rarely seen outside of Greece. Given that this region has vineyards that range in elevation from 250m to 850m above sea level, we will get to sample the large variation terroir and the wines produced in them.

More specifically, our first stop will be at Palivou Vineyards, a large modern wine-producing facility, where we will tour the vineyards and winery, taste some of their white and red wines, and then having lunch inside the winery accompanied with wine pairing and a Q+A with the winemakers. After lunch, we will visit the Ancient Nemea ruins where the Nemean Games were played, then proceed to a small-scale, family-owned winery for a tour and tasting. Thus we will experience a range of wine styles as well as compare and contrast small- to large-scale production operations in this fast-rising wine region.

Field Lab Report:

Participation is mandatory of course, but that is not what you do to earn the grade. After the trip, each student is required to produce a well-documented photo-journal blog entry or .pdf document on the experience. Worth up to a possible 20% of your class grade. LAST DAY TO TURN IN WINE VISITATION BLOG/JOURNAL IS -----

Collect literature from the place, sample their beverages, tour the production facilities, walk through the vineyards, sample the food and wine pairings, participate in a festival if it is happening...go for the full immersion experience. But document it well! Take pictures, take descriptive notes of the place and your experience, take separate tasting notes of what wines and foods you tried, and be sure to get details off the bottles themselves to reference.

To turn in: craft a nice, creative blog entry or pdf document on your experience including everything you can, outlined in a narrative format. In other words, I don't want you posting 2 or 3 words, or a handful of random unlabeled pics. Tell the story of your visit logically, well organized, and place images in along the way, and be sure to put a caption with them.

Because these will be creative and contain images (including some of yourself and the wines), I can't really put a word count on these things for you to shoot for. Like anything else, I know a good report when I see it...here is an example of one:

<http://kpritcha-wine.blogspot.com/2012/01/winery-visit-chateau-morrisette.html>

Make sure to have captions on all of your photos! And for every photo, graphic or map you include, there should be a minimum of 2-3 paragraphs of text around that image. You will also include a separate section of tasting notes for the wines and food pairings, which will be discussed further in class, and the field assignment below. To finish your report, write a bit about what the term “terroir” means to you, how you would now define the “terroir” of central Portugal, and any other things you learned about the Portuguese wine industry more

generally. Cheers!

FIELD ASSIGNMENTS

Each student will be required to maintain a “wine field journal” during the entire voyage that by semester’s end will contain a minimum of 21 wine tasting notes entries, and 3 wine/food pairing entries. Journals graded at 3 dates TBA throughout the semester.

WINE TASTING NOTES

One of the objectives of this course is to understand the concept of Your main assignment for your semester abroad is to become familiar with wine drinking practices, wine styles, wine grapes, wine and food pairing, and wine vocabulary...but don’t fret: this can all be achieved by just drinking wine, enjoying local cuisine, and paying attention as you do it!

To help you along with this task, I’m going to make you do something I wish someone would have made me do years ago: keep a journal of your wine/beer experiences. Pay attention. Jot down words and phrases that describe the smell, the tastes, the body, the experience. Write it all down. Tear off and save the label if you can. Take pictures. Express opinions. Heck, just describe and document as much as you can while tasting...it really doesn’t have to be complicated, and should not be looked upon as a chore or task that has to be ‘worked’ at. And you don’t have to do this for every single wine you taste all semester, but I insist that you have at least 21 full journal entries for at least 21 different wines and at least 3 distinct food/wine pairings...and the bonus here is that you can do this as part of your regular travels; it need not be a special assignment that you have to go out of your way to do. Wine is a part of life, and so should this field assignment be.

While describing your wine sensory experiences, be honest and open about your perceptions. You don’t have to ‘find’ the flavors or smells that the professional wine writers describe in such flowery terms. If it smells like an old shoe or bubble gum or a cheeseburger to you, then say so. Your personal opinion and tastes are always exactly right for you. Be confident. Talk openly about it. That’s half the fun. After the experience, once back in front of a computer, so a bit of research on the wine. Cut and paste some professional wine writers descriptions of the wine, and put them into your journal as well.

Otherwise, just seek out local bodegas, enotecas, wine bars, or wineries...and do a few wines per week at each port of call...and I’m talking about 3 glasses of wine over the course of your stay, not 3 bottles of wine in a single sitting! And wine, as with life, is meant to be shared and enjoyed with friends and fellow humans, so always do these tastings in groups, regardless of size. And talk to the locals as much as possible about the wines. That way you can always discuss and debate the wines as you imbibe. As it should be.

For the journal entries, you can really do anything that works best for you. Buy a small journal or do it all digitally, either way will work. Just try to somehow standardize your entries so you always hit the same topics for each wine. At a minimum, document this for each wine journal entry:

- Name of the wine/beer/liquor
- Name of the producer/winery
- Identify the varietal(s) used (i.e. Chardonnay, Pinot Grigio, or if a blend, what all is in it)
- List the vintage (year of production)
- Country of origin
- Major region of origin
- Sub-region of origin (if applicable)
- Price
- Alcohol content (if can be determined)
- What the wine color looked like (elaborate)
- What the wine smelled like (elaborate)
- What the wine tastes like (elaborate)
- What you liked about the wine/What you didn't like about the wine
- Grab the label off the bottle, or take a pic of it. You will thank me later for this.
- Cut and paste a professional review of the wine, or the description from the wine-maker themselves
- Where you had this wine, name of the establishment (with a pic), the ambience
- Any food you paired with it, and the whole experience of that.

Once you get more familiar with wine, you should consider also talking/thinking/writing about these themes: The overall intensity of the wine's aroma and flavor, The overall complexity of the wine's aroma and flavor, The level of astringency in the wine, The sugar-acid balance in the wine, The level of bitterness in the wine, List the structure/texture, body and flavor synergy and/or contrast of the wine, What "image" does the wine packaging evoke? Did you have it with food? How did it pair with different flavors?

WINE/FOOD PARING

This component of the field assignment created to encourage you to engage more deeply in the real deal about wine: experiencing it as it was created for, as an accompaniment with food. Wine is food, dude! So here is a great chance to see what it is like to pair a region's wine with a regions cuisine...albeit in a totally local venue that uses locally produced foods, as organic as possible, and does a nice job of creative fusion to represent the cuisine of the wine regions of the world that each pairing focuses on. Mandatory: a single food/wine pairing exercise contains no less than 2 distinct wines and 2 distinct foods. More are encouraged.

And for the journal entry? Document the heck out of your experience. I want pics of you and your friends at the dinner table, and the food and the wine. I want you to take notes of the dishes you eat, tasting notes of the wines you have (including info on each wine, as well as your tasting/smell descriptions of those wines) and how those wines paired with the foods. Choose a variety of dishes off the menu, and a variety of wines they offer. Ask the sommelier for help if you need it. Write up a journal report containing all these details and your overall impressions of the experience, and turn it in either in digital or paper format before the following Thursday. Grab pics, menus, descriptions of each dish, descriptions of each wine,

and description of how the flavors and aromas changed as you tasted different beverages with different food. Talk with the chef if possible. Talk to the wine steward,. Talk to each other, if you are their with friends. Its what food and wine and dining are really all about.

Be forewarned: while I am open to experimentation, I must insist on this activity being done at a respectable venue, be it a small specialized local restaurant, an enoteca, a local person's home, a big fancy-smancey one...or even just a well planned 2 wine picnic lunch that you and some fellow students plan together and execute yourselves! That is all good! But getting a cheap house wine at an Olive Garden that you found in the touristy section of London won't cut the mustard. No chain restaurants, and nothing that doesn't focus on local/regional cuisine and local/regional wines. That is the real mission for this exercise: to drink and taste a sampling of the local culture. Get outside your comfort zone and experience what these places have to offer!

Post meal, research the wines you had at the meal and include their official description in your report, and assess your level of agreement/disagreement with the official wine-writers views of the wine.

Does all that make sense? Is that cool? If not, give me some feedback and we can modify. We will discuss more in class and I will provide some links to excellent examples of these journal entries from classes in the past.

METHODS OF EVALUATION / GRADING RUBRIC

Assessment

Grades will consist of

- 1)Quizzes (10) (20%)
- 2)Midterm Examination (10%)
- 3)Final Examinations (10%)
- 4)A Visual Wine Label Examination (5%)
- 5)Wine Film Discussion/Quiz (2) (10%)
- 6)Paper/presentation/report/video on your visitation to a wine-producing region (**Field Lab or an independent trip you plan on your own**) (20%)
- 7)Tasting Journal: A descriptive dialogue on the wines and other alcoholic beverages you partake of while traveling, and keeping a detailed photo-journal of the food/beverage experience. (25%)

1)Reading Quizzes

These quizzes will consist of questions from selected chapters of the **Drink This Now!** tasting textbook and the **Windows on the World, Complete Wine Course**; Zraly, Kevin 2014 Edition. These quizzes are open-notes, and open-book.

2) and 3) Midterm and Final Examinations; type of test TBA (essay, multiple choice, short answer)

4) Wine Label Visual Examination

This is a visual on-screen test that acts as both a way to earn points, while simultaneously providing you with a study guide/practice for the midterm and final exams. It will focus solely on actual wine labels themselves, and nothing more, and is a visual exam. That means that the exams will be on-screen, and entail the identification of major characteristics of the wine in the bottle by interpreting the information presented on the label.

5) Wine Film Assignments

Five nights throughout the semester, a wine-themed film will be shown in the evening. It is possible that other film events will become available as special circumstances present themselves during the semester. I will make an announcement and post to the course calendar when additional films are added. It is expected that you will attend at least two of these films, participate in the discussion, and then take a short quiz.

Directly after viewing the film, we will have a discussion and quiz on the wine aspects of film--some of the questions will be used to spark debate and analysis and the answers will be given; other questions will simply be asked and you have to provide the answer. So what we have is a unique kind of test in which some answers are given, and some are not--in both scenarios, you are expected to treat this quiz just as you would a regular examination.

Possible films:

Sideways (2004)

Bottle Shock (2008)

Blood Into Wine (2010)

Mondovino (2004)

Wine for the Confused (2004)

Leading Between the Vines (2012)

6) Wine Region Field Lab Assignment

Throughout our trip, we will be near many, many wine regions on three different continents. We have the scheduled mandatory participation FIELD LAB in ----- of course, and it would be easy to just do your field lab report on that excursion. But feel free to pick a different wine region you want, anywhere you want! Then plan a field excursion to this place, and visit a winery or two. Do some research on the web or the wine books at your disposal on the ship, and figure out in advance where you are going and which wineries you want to visit. Call ahead and make sure that they are open before you take off...it shouldn't be a problem, but it may be the off-season for wine tourism in certain areas. But you are going to this place to find out, and tell me about, their terroir and their wine.

After the trip, each student is required to produce a well-documented photo-journal blog entry or .pdf document on the experience. Worth up to a possible 20% of your class grade. LAST DAY TO TURN IN WINE VISITATION BLOG/JOURNAL FOR PORTUGAL FIELD LAB IS ----- ...unless you have already cleared an alternative trip to an alternative wine region with me personally.

Collect literature from the place, sample their beverages, tour the production facilities, walk through the vineyards, sample the food and wine pairings, participate in a festival if it is

happening...go for the full immersion experience. But document it well! Take pictures, take descriptive notes of the place and your experience, take separate tasting notes of what wines and foods you tried, and be sure to get details off the bottles themselves to reference.

Other things to think about during your trip and while creating your report

- ≡ What are the major sub-regions within the region?
- ≡ What are the major grape varieties of that region and sub-region?
- ≡ What government-sponsored control agencies, if any, control the production of wine from the region? Are they the same for each sub-region? What are the controls?
- ≡ What is the history of this wine region?
- ≡ Are the wines from this region and sub-region made from blends of different grape varieties? If so, which ones? Why?
- ≡ What information is on wine labels from this region that help to differentiate quality?
- ≡ What are the features about this region that contributes to the reputation of superior wine quality? What is unique about this region?
- ≡ What packaging features, if any, differentiate the region or sub-region?
- ≡ See if you can find out what makes up their unique *terroir*...that is, what are their unique soils, climate, grape varieties, wine-making techniques, terrain, blends, etc....you will find that most regions will highly define what makes them unique, as its part of the European way, as well as a marketing technique.
- ≡ Photo-document the landscapes, the wineries, the food, really everything

To turn in: craft a nice, creative blog entry or pdf document on your experience including everything you can, outlined in a narrative format. In other words, I don't want you posting 2 or 3 words, or a handful of random unlabeled pics. Tell the story of your visit logically, well organized, and place images in along the way, and be sure to put a caption with them.

Because these will be creative and contain images (including some of yourself and the wines), I can't really put a word count on these things for you to shoot for. Like anything else, I know a good report when I see it...here is an example of one:

<http://kpritch-wine.blogspot.com/2012/01/winery-visit-chateau-morrisette.html>

Make sure to have captions on all of your photos! And for every photo, graphic or map you include, there should be a minimum of 2-3 paragraphs of text around that image. You will also include a separate section of tasting notes for the wines and food pairings, which will be discussed further in class, and the flied assignment below. To finish your report, write a bit about what the term "terroir" means to you, how you would now define the "terroir" of central Portugal, and any other things you learned about the Portuguese wine industry more generally. Cheers!

7) Weekly Tasting Assignment Journal

Your main assignment for your semester abroad is to become familiar with wine drinking practices, wine styles, wine grapes, wine and food pairing, and wine vocabulary....but don't fret: this can all be achieved by just drinking wine and paying attention as you do it!

To help you along with this task, I'm going to make you do something I wish someone would have made me do years ago: keep a journal of your wine/beer experiences. Pay attention. Jot down words and phrases that describe the smell, the tastes, the body, the experience. Write it all down. Tear off and save the label if you can. Take pictures. Express opinions. Heck, just describe and document as much as you can while tasting...it really doesn't have to be complicated, and should not be looked upon as a chore or task that has to be 'worked' at. And you don't have to do this for every single wine you taste all semester, but I insist that you have at least 3 full journal entries for at least 3 different wines per port for the entire the semester.

While describing your wine sensory experiences, be honest and open about your perceptions. You don't have to 'find' the flavors or smells that the professional wine writers describe in such flowery terms. If it smells like an old shoe or bubble gum or a cheeseburger to you, then say so. Your personal opinion and tastes are always exactly right for you. Be confident. Talk openly about it. That's half the fun. After the experience, once back in front of a computer, so a bit of research on the wine. Cut and paste some professional wine writers descriptions of the wine, and put them into your journal as well.

Otherwise, just seek out local bodegas, enotecas, wine bars, or wineries...and do a few wines per week at each port of call...and I'm talking about 3 glasses of wine over the course of your stay, not 3 bottles on wine in a single sitting! Or just head to the local wine shop or grocer and grab a bottle to do with a small group down by the lake. It doesn't matter to me, as long as you do it! And wine, as with life, is meant to be shared and enjoyed with friends and fellow humans, so always do these tastings in groups, regardless of size. That way you can always discuss and debate the wines as you imbibe. As it should be.

For the journal entries, you can really do anything that works best for you. Buy a small journal or do it all digitally, either way will work. Just try to somehow standardize your entries so you always hit the same topics for each wine. At a minimum, document this for each wine journal entry:

- Name of the wine/beer/liquor
- Name of the producer/winery
- Identify the varietal(s) used (i.e. Chardonnay, Pinot Grigio, or if a blend, what all is in it)
- List the vintage (year of production)
- Country of origin
- Major region of origin
- Sub-region of origin (if applicable)
- Price
- Alcohol content (if can be determined)
- What the wine color looked like (elaborate)
- What the wine smelled like (elaborate)
- What the wine tastes like (elaborate)
- What you liked about the wine/What you didn't like about the wine
- Grab the label off the bottle, or take a pic of it. You will thank me later for this.
- Cut and paste a professional review of the wine, or the description from the wine-maker

themselves

- Where you had this wine, name of the establishment (with a pic), the ambience
- Any food you paired with it, and the whole experience of that.

Once you get more familiar with wine, you should consider also talking/thinking/writing about these themes: *The overall intensity of the wine's aroma and flavor, The overall complexity of the wine's aroma and flavor, The level of astringency in the wine, The sugar-acid balance in the wine, The level of bitterness in the wine, List the structure/texture, body and flavor synergy and/or contrast of the wine, What "image" does the wine packaging evoke? Did you have it with food? How did it pair with different flavors?*

Does all that make sense? Is that cool? If not, give me some feedback and we can modify. Keep all your journal stuff together and you can turn that stuff into me upon your return, not before. How about we make that 25% of your grade?

RESERVE LIBRARY LIST

AUTHOR: Steven Kolpan, Brian H. Smith, Michael A. Weiss and The Culinary Institute of America

TITLE: Exploring Wine: The Culinary Institute of America's Guide to Wines of the World

PUBLISHER: Wiley

ISBN #: ISBN-10: 0471770639; ISBN-13: 978-0471770633

DATE/EDITION: 3 edition (September 14, 2010)

AUTHOR: Hugh Johnson (Author), Jancis Robinson (Author)

TITLE: World Atlas of Wine

PUBLISHER: MITCH;

ISBN #: ISBN-10: 1845333012; ISBN-13: 978-1845333010

DATE/EDITION: 6 Rev Upd edition (October 1, 2007)

ELECTRONIC COURSE MATERIALS

AUTHOR: Phillips, Rod

TITLE: A Short History of Wine

PUBLISHER: Ecco

ISBN #: ISBN-10: 0066212820; ISBN-13: 978-0066212821

DATE/EDITION: First Edition (October 16, 2001)

(This book is out of print; I will provide .pdf online)

AUTHOR: Unwin, Tim

TITLE: Wine and the Vine: An Historical Geography of Viticulture and the Wine Trade

PUBLISHER: Routledge

ISBN #: ISBN-10: 0415144167; ISBN-13: 978-0415144162

DATE/EDITION: First Edition (June 20, 1996)

(I will provide excerpts from this text online)

AUTHOR: Daniel W. Gade
ARTICLE/CHAPTER TITLE: Tradition, Territory, and Terroir in French Viniculture: Cassis, France, and Appellation Contrôlée
JOURNAL/BOOK TITLE: Annals of the Association of American Geographers
VOLUME: Volume 94, Issue 4
DATE: December 2004
PAGES: pages 848–867
LINK:<http://www.winespectator.com/magazine/show/id/6452>
(I can provide digital copy of this work)

AUTHOR: Robinson, Jancis
ARTICLE/CHAPTER TITLE: ‘When Geography Overrides Reality’
JOURNAL/BOOK TITLE: Wine Spectator
VOLUME: June 15, 1995
DATE: June 15, 1995
PAGES: pp. 2
LINK:<http://www.winespectator.com/magazine/show/id/6452>
(I can provide digital copy of this work)

AUTHOR: Robinson, Jancis
ARTICLE/CHAPTER TITLE: Why are some vintners reluctant to put a wine’s true geography on the label?
JOURNAL/BOOK TITLE: San Francisco Chronicle
VOLUME: March 25, 2004
DATE: March 25, 2004
PAGES: pp. 2
LINK: <http://www.sfgate.com/wine/article/Why-are-some-vintners-reluctant-to-put-a-wine-s-2803829.php>
(I can provide digital copy of this work)

AUTHOR: McGovern, Patrick
ARTICLE/CHAPTER TITLE: ‘Wine for Eternity’ & ‘Wine’s Prehistory’
JOURNAL/BOOK TITLE: Archaeology,
VOLUME: July/August 1998
DATE: July/August 1998
PAGES: pp. 28-34
(I can provide digital copy of this work)

AUTHOR: Boyer, John
TITLE: Drink This Now!: Step by step lessons for the aspiring wine connoisseur
PUBLISHER: Wiley
ISBN #: ISBN-10: 0470610727; ISBN-13: 978-0470610725
DATE/EDITION: 2nd edition (January 7, 2010)
(I will provide digital versions of this entire book for those desiring such option)

ADDITIONAL RESOURCES

N/A

HONOR CODE

Semester at Sea students enroll in an academic program administered by the University of Virginia, and thus bind themselves to the University's honor code. The code prohibits all acts of lying, cheating, and stealing. Please consult the Voyager's Handbook for further explanation of what constitutes an honor offense.

Each written assignment for this course must be pledged by the student as follows: "On my honor as a student, I pledge that I have neither given nor received aid on this assignment." The pledge must be signed, or, in the case of an electronic file, signed "[signed]."