

VWT-170: EUROPEAN VITICULTURE

Effective Term

Fall 2025

CC Approval

01/21/2025

AS Approval

02/13/2025

BOT Approval

02/20/2025

COCI Approval

05/02/2025

SECTION A - Course Data Elements

CB04 Credit Status

Credit - Degree Applicable

Discipline

Minimum Qualifications	And/Or
Agricultural Production (Any Degree and Professional Experience)	

Subject Code

VWT - Viticulture and Winery Technology

Course Number

170

Department

Viticulture and Winery Technology (VWT)

Division

Career Education and Workforce Development (CEWD)

Full Course Title

European Viticulture

Short Title

European Viticulture

CB03 TOP Code

0104.00 - *Viticulture, Enology, and Wine Business

CB08 Basic Skills Status

NBS - Not Basic Skills

CB09 SAM Code

C - Clearly Occupational

Rationale

In the International wine world, viticultural practices and accepted beliefs vary tremendously from place to place. This course would highlight this diversity of practices found in the international wine industry. This will be offered as a study abroad course.

SECTION B - Course Description

Catalog Course Description

A survey of the winegrowing beliefs, practices, academics, and governmental regulations encountered in the most historic viticultural areas in the world.

SECTION C - Conditions on Enrollment

Open Entry/Open Exit

No

Repeatability

Not Repeatable

Grading Options

Letter Grade or Pass/No Pass

Allow Audit

No

Requisites

Limitation on Enrollment

Student must be at least 18 years of age.

SECTION D - Course Standards

Is this course variable unit?

No

Units

3.00000

Lecture Hours

54

Outside of Class Hours

108

Total Contact Hours

54

Total Student Hours

162

Distance Education Approval

Is this course offered through Distance Education?

No

SECTION E - Course Content

Student Learning Outcomes

Upon satisfactory completion of the course, students will be able to:

1. Identify and explain the viticultural systems and practices found in specific European viticultural areas.

Course Objectives

Upon satisfactory completion of the course, students will be able to:

1. Demonstrate knowledge of the history and culture of the relevant areas.
2. Discuss the various climates encountered in the relevant regions.
3. Identify the varieties grown in the relevant regions and explain their suitability for these regions.
4. Describe the varied regulations governing viticultural practices in the relevant regions.
5. Discuss the impact of climate change in the relevant regions and any steps growers may be taking to address the changes.
6. Demonstrate knowledge of the common soil types in the relevant area and how this impacts vine growth.
7. Identify the rootstocks commonly used in the relevant area and discuss their suitability.

8.	Explain the vineyard topographies encountered and the impact this has on vine performance and fertility.
9.	Identify and describe the trellis and training systems most typically encountered and the reasons for their use.
10.	Describe vineyard floor management practices in the relevant areas.
11.	Identify common canopy management practices of the relevant areas and compare those with common practices in the North Coast.
12.	Identify the most problematic pest and diseases of the relevant area.
13.	Discuss the new world vs. old world interpretation of vineyard "terroir."
14.	Articulate the benefits and drawbacks of the viticulture systems in the relevant area.
15.	Analyze crop thinning practices of the area relative to yield goals and vine balance.
16.	Understand the wine quality and grape ripeness parameters desired for the wine styles of the area.
17.	Evaluate wines and discuss attributes in relation to vineyard practices and terroir.

Course Content

1. History and Culture
2. Local climate and weather patterns
3. Suitable varieties
4. Local government regulations and laws
5. Impact of climate change on local viticulture
6. Common rootstocks
7. Soil types
8. Common vineyard topographies
9. Trellis systems and vine training styles
10. Pruning techniques
11. Local vineyard floor management
12. Local canopy management practices
13. Local crop yield management and yield goals
14. Vine balance assessment
15. Common pests and diseases
16. Definition of terroir
17. Wine evaluation

Methods of Instruction

Methods of Instruction

Types	Examples of learning activities
Activity	Field trips to local vineyards.
Lecture	Lecture on comparison of farming practices to Napa Valley.

Methods of Evaluation

Methods of Evaluation

Types	Examples of classroom assessments
Essays/Papers	Write up of field trip summaries.
Projects	Project researching an aspect of the local industry.

Assignments

Reading Assignments

Chapter on Terroir from Managing Wine Quality Volume 1

Writing Assignments

Write up of field trip summaries

Other Assignments

Journal of reflection on differences and similarities with Californian viticultural systems.

SECTION F - Textbooks and Instructional Materials

Material Type

Textbook

Author

Jancis Robinson and Hugh Johnson

Title

The World Atlas of Wine

Edition/Version

8th

Publisher

Mitchell Beazley

Year

2019

Rationale

Most recent edition of a highly regarded compendium of winegrowing throughout the world.

Course Codes (Admin Only)

ASSIST Update

No

CB00 State ID

CCC000652265

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