

## HRT 430 – Exploring Wines and Vines –Sept 3, 2015

### Fall Semester 2015

Instructor: Ron Perry  
Office: PSSB 338 Office Hours: Mondays 10-noon  
Phone: 517-355-5191 Ext. 1433  
Email: [perryr@msu.edu](mailto:perryr@msu.edu)

**Teaching Assistants:** Louis Hull, TA, [hullluis@msu.edu](mailto:hullluis@msu.edu), Grace Byrne, TA, [byrnegra@msu.edu](mailto:byrnegra@msu.edu), Brian Poel, TA, [bpoel@msu.edu](mailto:bpoel@msu.edu)

### CLASS SCHEDULE

3 credits, Lectures: **Thursday 5:00-7:50 pm** Building/Room : MPS/PSSB 1200.

### COURSE DESCRIPTION

This course is the study of wine, its history, production methods, climactic, social and cultural impacts, and economic impact of wine industry as part of modern agriculture. Sensory evaluations of wines are conducted in relationship with food pairings.

**PREREQUISITES: No courses, but students must be 21 years of age as of the first lecture (9/3//2015). Students will be required to show state/federal government pictured identification to the instructor or his teaching assistants at the first class and upon request at any time during the term to prove age.**

### TEXTBOOKS AND COURSE PARAPHENALIA

- Required reference: “Wines and Other Hospitality Beverages” by Borchgrevink and Perry** [EBook by Great River Technologies (purchase directly through GRT On-line at [www.grtep.com](http://www.grtep.com). Click on “purchase an access code now” and then select Michigan State University) or you can purchase from the MSU Book Store.
  - Quizzes will be administered On-line through GRT / EBook.**
- Wine Glasses: Students will be required to bring their own wine glass(es) to class. Glasses must be made of plastic or Polycarbonate material. To avoid breakage and cleanup, do not bring containers made of glass into the classroom. At least two glasses will be necessary.** Wine glasses should hold a minimum 8 ozs with a bowl wider than the rim. Local sources of “stemless” cups include the Govina (plastic) wine glasses that are easy to carry without fear of breakage (available at the MSU Bookstore) \$3.60. Also the “Spartan Helmet” Flexible Beverage Cup \$3.25, printed with the Spartan helmet in green. Made from BPA-free plastic, this 16 oz. cup is shatter-resistant, reusable, and recyclable. [http://shop.msu.edu/product\\_p/us-66.htm](http://shop.msu.edu/product_p/us-66.htm), Angell Building, Michigan State University, 166 Service Rd., Room 101. Three ounce “Dixie” paper bath cups will be given to students who attend without glasses.

### COURSE OBJECTIVES

- All students enrolled in this course will obtain an overview of the scientific principles and practices behind grape and wine production, and practical experience in sensory evaluation of wines.
- Understand how basic chemistry and biology apply to viticulture and wine making.
- Gain exposure to general grape cultivation and wine production techniques practiced in different traditional and non-traditional regions of the world.
- Students will develop an ability to recognize different classes, types and origins of wine.
- Students will gain an understanding of wine consumption, pairing with food and social responsibility.

## GRADING

Grades will be dependent on exams, quizzes, Michigan Winery Tour Report, and participation in Wine and Food Service team.

### 1. Quizzes

Students will be examined for their knowledge on the subjects covered in class and in assigned reading (mostly the textbook). Quizzes, valued at 10 points each, will be administered via the ETextbook online within a limited time frame each week. The lowest scored Quiz of **eleven** will be omitted in determining final grade. Students will be given two tries for each quiz, recording only the highest score. Quizzes will be available over a 29 hour period with a 20 minute time limit for each time accessed (most quizzes take students about 5 minutes).

### 2. Exams

Students will be examined for their knowledge on the subjects covered in class and in assigned reading (mostly the textbook). Two exams (Mid-term and Final) will be administered during the term in class.

### 3. Michigan Winery Tour

Students will be required to make arrangements to tour a commercial Michigan winery within the term (selected from a list provided by the instructor). Tours of wineries in other states are encouraged but DO NOT count for the winery tour credit.

### 4. Wine and Food Service Team Participation

Each student will be assigned to a team once during the semester whose duties are to assist in the preparation and serving of wine and food and clean-up for classmates.

### 5. Attendance

This is a course where sensory is critical to experiential learning about wine. Wine, cheese and bread will be selected and offered which are associated with lecture topics. Attendance is necessary to learning. ***Secondly, in compliance with federal regulations, Michigan State University faculty are required to monitor attendance associated with financial aid.*** There are 14 lectures, 13 will be accounted for regarding attendance (@ 5 points per lecture = 65 points total).

### Scoring and Grading:

#### Final Grading Scale

4.0	92 % +	3.0	81 %		2.0	70 %		1.0	60 %	
3.5	87 %	2.5	75 %		1.5	65 %		0.0	<59.5 %	

<b>Grading Variables</b>	<b>Points</b>	<b>Value (%)</b>
2 Exams*	200	40
Quizzes** (10)	100	20
Michigan Winery Tour***	75	15
Service Team****	60	12
Attendance*^ (13)	65	13
Total	500	100
Bonus Points ***	?	

\* Two exams administered in the term in class.

\*\* 11 Quizzes taken via Ebook, one lowest score will be dropped; 10 pts per quiz

\*\*\*\* 60 full service (before and after class), 40 partial or 20 minimal effort

\*^ 5 pts per lecture, 13 lectures for attendance

\*\*\* Bonus points towards final grade/pt. total for students who select their winery tour of a winery, located in one of four Michigan wine (AVAs) appellations listed...

- o Lake Michigan Shore (3) & Fennville (3)
- o Old Mission Peninsula (5) & Leelanau Peninsula (5)
- o Tip of the Mit (5) - (pending AVA)

\*\*\* Bonus points (2) towards final grade/pt. total for students who select one of several wineries identified as historically under-visited in past classes.

\*\*\* Bonus points awarded during the semester as determined and announced by the instructor (volunteer help harvest local grapes, wine tech sheet, etc.)

**HRT 430 Lecture Schedule: Exploring Wines and Vines**
**2015 Class Schedule 9/3/15**

Week	Date	Lecture Topic	Exams & Assnts	Wines and Beverages Book Reading Assignments	Guest Lecturers and Speakers
1	3-Sep	Introduction, Michigan Wine Social Responsibility, Alcohol Consumption and Michigan Laws, Intro tasting wine		Alcohol Responsibility Wine Sensory Global Wine History	
2	10-Sep	Wine Sensory, Wine and Food Pairing, & Legal	Quiz 1* / Lec 1	Sensory Food and Wine Pairing Alcohol and Health	Dr. Sungeun Cho, Asst Prof, FSHN and Ron Perry
3	17-Sep	General Wine Production Steps; General Process for making still and sparkling wines; Harvest, Crush, Press, Fermentation, Racking, Filtering, Storage/Aging, Bottling and Sealing	Quiz 2 / Lec 2	Wine Making	
4	24-Sep	Grape Production; Global Grape Regions, Climate, Terroir, Grape Varieties, Vineyard Production Systems and Practices, Global Wine History	Quiz 3 / Lec 3	Viticulture Laws and Legal	
5	1-Oct	FRANCE; Appellations, Terms/Labels, Burgundy, Bordeaux, Rhone & Alsace	Quiz 4 / Lec 4	France	
6	8-Oct	Old World Wines: FRANCE - Champagne and GERMANY.	Quiz 5 / Lec 5	France Germany	Larry Mawby, Pending Conf Q&A
7	15-Oct	Old World Wines: ITALY; Terms/Labels, Northern, Central and Southern	Quiz 6 / Lec 6	Italy	Dr. Paolo Sabbatini, Assoc. Professor, Viticulture, Dept of Horticulture
8	22-Oct	Old World: SPAIN AND PORTUGAL; Appellations, Terms/Labels, Regions and process description for making fortified wines, Sherry and Port	<b>Mid Term Exam; In-class paper Lec 1-7</b>	Spain and Portugal	
9	29-Oct	New World: North America, USA Regions, Pacific Northwest	Quiz 7 / Lec 8	North America & USA Oregon & WA	
10	5-Nov	New World Wines: Michigan, NY and Midwest	Quiz 8 / Lec 9	Michigan NY	TBA
11	12-Nov	New World Wines: Northern & Central Coast	Quiz 9 / Lec 10	California	
12	19-Nov	New World Wines: Sierra Foot Hills, Central Valley and South Coast California	Quiz 10 / Lec 11	California	
13	3-Dec	New World Wines: South America - Chile, Argentina & South Africa	Quiz 11 / Lec 12	South Africa Chile and Argentina	
14	10-Dec	New World Wines: Australia & New Zealand		Aus & NZ	
15	14-Dec	Final Exam, 5:45-7:45 PM; yet to be confirmed	<b>Final Exam: Exam 2 Lectures 8-14</b>		

\* Quizzes cover previous lecture topic including reading in text. Electronically administered through Web Com GRT.