

Course Title: Wine Basics: From Grape to Glass

Course Code: FD 01

Instructor Name and Bio: Desiree Harrison-Brown

Desiree Harrison-Brown is a certified Wine & Spirit Education Trust (WSET) Level 3 wine educator. She has experience in wine marketing and sales and has represented global brands as a national wine ambassador. She has been featured in Wine Enthusiast and is a wine instructor at the Napa Valley Wine Academy.

Class Sessions and Recording

Meeting days and times: Thursdays at 4:30 pm PST

Meeting location: Zoom

The class sessions will be recorded. To get the full benefit of the course, student should attend the live session and participate with questions and discussions. Students are not required to attend live and can watch the recordings.

Course Features

- Live session
 - Lecture, discussions, and Q&A
 - Optional wine tasting
- Assignments & Coursework
 - Course materials posted in Canvas
 - Required discussions in Canvas

Course Summary

In this 6-week course, you will go on a journey to explore the world of wine. Each week will begin with online readings, videos/podcasts, and discussions regarding the topic of the week. Live lectures will be held on Thursday at 4:30 pm PST- 5:30pm PST. This will be followed by a short Q&A session (5 - 15 minutes), and then the optional wine-tasting of two wines selected to reflect the week's topic (15 - 20 minutes). Students opting to take the course for a letter grade will also complete a final project. For the final project Students will curate food and wine pairings for a 3-course meal of their choice identifying the grape variety, region, tasting notes, and the rationale for the wine pairing. Students will have the option to record a 3-5 minute video, design a detailed menu, or present live.

**Please see course page for full description and additional details.*

Course Level and Target Audience

This is an introductory course. It does not require any prior educational experience in wine. It is designed to support the Stanford Continuing Studies mission components of “nourishing the life of the mind” and “promoting the pleasures of intellectual exploration and exchange.” It is appropriate for anyone who is interested in learning more about wine and feeling more confident in their ability to buy, taste, and serve wines for any occasion.

Grade Options and Requirements

- No Grade Requested (NGR)
 - This is the default option. No work will be required; no credit shall be received; no proof of attendance can be provided.
- Credit/No Credit (CR/NC)
 - Students must attend and/or watch at least 4 class sessions.
- Letter Grade (A, B, C, D, No Pass)

Students must attend and/or watch at least 4 class sessions and complete the final project. For the final project Students will curate food and wine pairings for a 3-course meal of their choice identifying the grape variety, region, tasting notes, and the rationale for the wine pairing. Students will have the option to record a 3-5-minute video, design a detailed menu, or present live.

**Please Note: If you require proof that you completed a Continuing Studies course for any reason (for example, employer reimbursement), you must choose either the Letter Grade or Credit/No Credit option. Courses taken for NGR will not appear on official transcripts or grade reports.*

Textbooks/Required Materials

Optional: This course includes optional wine tastings. Students will spend approximately \$160-\$200 to purchase the wines.

[Click here to purchase bundle.](#) (or you can source the wines from your preferred retailer)

Wine List

Spy Valley Sauvignon Blanc 2021
Louis Jadot Bourgogne Pinot Noir 2018
Fonseca LBV Port 2014
Domaine William Fevre Chablis 2019
Bohigas Gran Reserva Brut Nature Cava
Château de Trinquedel Tavel Rosé 2021
2018 Selbach 'Trutta Fario' Kabinett Riesling
Clos la Coutale Cahors

Learning Objectives

- Students will be able to describe growing cycle of a vine, define wine and describe alcoholic fermentation
- Students will be able to write a tasting note using wine terminology
- Students will be able to describe how red, rosé, orange, white, sparkling, and fortified wine is made and identify the main grape varietals used for production, their flavor profiles, and popular growing regions
- Students will be able to demonstrate opening and serving different styles of wine Students will be able to describe proper glassware and serving temperatures for different styles of wines, proper storage and preservation methods.
- Students will be able to use a wine label to infer the flavor and characteristics of the wine
- Students will understand food and wine pairing principles

Tentative Weekly Outline

Week #	Date and Live Zoom Session	Major Topics Covered
Week 1	Zoom Session Thursday 4:30 - 5:30 PST Followed by Q&A session & wine tasting (20-30 min)	<ul style="list-style-type: none"> • Alcoholic fermentation • 5 Ss of wine tasting • “5 Golden characteristics of wine” • Wine aroma wheel
Week 2	Zoom Session Thursday 4:30 - 5:30 PST Followed by Q&A session & wine tasting (20-30 min)	<ul style="list-style-type: none"> • The annual vine growth cycle • What a grape needs to grow • White wine production: tank vs oak, aging
Week 3	Zoom Session Thursday 4:30 - 5:30 PST Followed by Q&A session & wine tasting (20-30 min)	<ul style="list-style-type: none"> • Red wine production: tan vs oak, size, and type of oak, aging, blending • Rosé and orange wine production: skin contact

PRELIMINARY COURSE SYLLABUS

Week 4	Zoom Session Thursday 4:30 - 5:30 PST Followed by Q&A session & wine tasting (20-30 min)	<ul style="list-style-type: none">• Traditional Method vs Tank Method• Cava, Prosecco, Champagne• Port and sherry
Week 5	Zoom Session Thursday 4:30 - 5:30 PST Followed by Q&A session (5-15 min)	<ul style="list-style-type: none">• Wine accessories and tools• Glassware options• Serving temperatures• Long-term wine storage and preservation
Week 6	Zoom Session Thursday 4:30 - 5:30 PST Followed by Q&A session (5-15 min)	<ul style="list-style-type: none">• ABV, vintage, producer, named, wines, regions,• Reading a restaurant wine list• Food and wine pairing principals

Please contact the Stanford Continuing Studies office with any questions
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