



**Course Title:** Grape to Glass: A Beginner's Guide to Wine

**Course Code:** FD 01

**Instructor Name:** Desiree Harrison-Brown

## Class Sessions and Recording

Meeting days and times (approx. 90 min including the wine tasting):

July 13, 2023 (Thursday) at 4:30 PM

July 20, 2023 (Thursday) at 4:30 PM

July 26, 2023 (Wednesday) at 4:30 PM

August 3, 2023 (Thursday) at 4:30 PM

August 10, 2023 (Thursday) at 4:30 PM

August 17, 2023 (Thursday) at 4:30 PM

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
  - Wine tasting segment
- Assignments & Coursework
  - Readings/videos/media links posted in Canvas
  - Required discussions in Canvas
  - Letter grade students will complete a final project (see Grade Requirements below).

## 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.

## 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

## 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.

*\*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.

[Link to purchase wine bundle](#) (or you can source the wines from your preferred retailer)

### Wine List:

Spy Valley Sauvignon Blanc 2022  
Louis Jadot Bourgogne Pinot Noir 2019  
Fonseca LBV Port 2016  
Domaine William Fevre Chablis 2020  
Bohigas Gran Reserva Brut Nature Cava  
Château de Trinquedel Tavel Rosé 2021  
St Urbans Hof Riesling Kabinett Wiltinger 2018  
Clos la Coutale Cahors 2020

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365 Lasuen St., Stanford, CA 94305  
continuingstudies@stanford.edu  
650-725-2650

While it is recommended to purchase the course pack, you have the option to source the wines from a local shop. In case you are unable to find the exact producers listed, here are some suggestions for wines with similar characteristics and from similar regions:

New Zealand Sauvignon Blanc or other Marlborough Sauvignon Blanc  
 Burgundy Pinot Noir or any other French Pinot Noir  
 LBV Port from a reputable producer  
 Chablis or unoaked Chardonnay from Burgundy  
 Cava from Spain, preferably a Gran Reserva Brut Nature  
 Tavel Rosé from the Rhône Valley or a Rosé from Navarra, Spain  
 Kabinett Riesling from Germany or other reputable producers  
 Cahors, a French Malbec, or alternatively, a Malbec from Argentina

**Tentative Weekly Outline**

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

**PRELIMINARY COURSE SYLLABUS**

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

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