Course Title: The Geology and Wines of California and France
Course Code: GEO 03 W
Instructor: David Howell and Douglas Posson

Course Summary:
GEO 03 W is designed for curious people who enjoy wine, especially wine from California and France. We will examine the connection between wines and their terroir. We will explore the geologic setting of wine regions in California and France and with comparative tastings form the basis for understanding why certain grapes seem to prosper and others do not. The course is structured around the wines we will be tasting, starting with Chardonnay, and progressing to Pinot noir, Rhone varietals and blends, right bank Bordeaux blends and Merlot, and ending with left bank Bordeaux blends and Cabernet sauvignon.

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

Grade Options and Requirements:
- Letter Grade (A, B, C, D, No Pass) - A small research project will be required
- Credit/No Credit (CR/NC) A passing grade (for "Credit") - at least 70% of expectations accomplished
- No Grade Requested (NGR) - This is the default option- no credit will be received and no proof of attendance can be provided.

*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.

Tentative Weekly Outline:
Week 1:
Introduction to geology and wines, a global view.

Week 2:
Understanding Chardonnay, from Chablis, Burgundy and the California Coast Ranges

Week 3:
Understanding Pinot noir, Côte d’Or and adjoining regions of Burgundy and California

Week 4:
Understanding Rhone varietals and blends from the upper and lower Rhone Valley and from the central coast of California.

Please contact the Stanford Continuing Studies office with any questions
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650-725-2650
Week 5:
Understanding Bordeaux blends from the right bank and Merlot of California

Week 6:
Understanding Bordeaux blends from the left bank and Cabernet sauvignon from California. If time allows we will also taste and assess Sauvignon blanc in the session.