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 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 and the places they come from, starting with Chardonnay, and progressing to Pinot Noir, Rhône varietals and blends, right bank Bordeaux blends and Merlot, with left bank Bordeaux blends and Cabernet Sauvignon and ending in the Loire valley with Sauvignon Blanc, Pinot Noir, Cabernet Franc, Chenin Blanc and Muscadet.

*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: Jan 30  
Introduction to geology and wines, a global view.

Week 2: Feb 6  
Understanding Chardonnay, from Chablis, Burgundy and the California coastal ranges

Week 3: Feb 13  
Understanding Pinot Noir, from the Côte d’Or in Burgundy and California

Please contact the Stanford Continuing Studies office with any questions  
365 Lasuen St. Stanford, CA 94305  
continuingstudies@stanford.edu  
650-725-2650
Week 4: Feb 20
Understanding Rhône varietals and blends from the northern and southern Rhône Valley and from the central coast of California.

Week 5: Feb 27
Understanding Bordeaux blends from the Right Bank (St. Emilion and neighbors) and Merlot blends from California

Week 6: Mar 6
Understanding Bordeaux blends from the Left Bank (Medoc) and Cabernet Sauvignon’s from California.

Week 7: Mar 13
Understanding Loire Valley wines from Sancerre, the Touraine, Anjou and the Pays Nantais with Sauvignon Blanc, Pinot Noir, Chenin Blanc, Cabernet Franc and Muscadet.