

**GEOGRAPHY 4054  
A GEOGRAPHY OF WINE  
SPRING, 2013**

Wine and food speak not only to the palate, but the mind and deeper domain of the heart. Like poetry, painting, and song, they are carriers of culture and celebrants of life, returning us to the world of the senses of memory and imagination.

--Anon.

"Wine is one of the most civilized things in the world, and one of the material things of the world that has been brought to the greatest perfection, and which offers a greater range of enjoyment and appreciation than, possibly, any other purely sensory thing that may be purchased."

-- Ernest Hemingway

**STANDARD STATS**

Geography 4054

Index # 13540

T/Th 5.00PM-6.15PM in McB 100

Final exam: May 9, 2-4PM

**PEEPS**

Instructor: John Boyer

125 Major Williams

231-4071

[joboyer@vt.edu](mailto:joboyer@vt.edu)

Office Hours: Monday on-line, 8:30 to 9:30PM. Or by appointment.

[For On-line Office Hours on W/Th go to:

<http://plaidavenger.com/live/>

And you will see me LIVE answering questions that you have sent to me through AIM or Google Chat. My AIM screen name is: "geog1014" and gchat is "joboyer@vt.edu" I only answer questions sent in through AIM or gchat, but you can also feel free to converse with your fellow students in the chat room that you will see under the live picture of me.

**Teaching Assistants:**

*\*Please contact TA's for all questions about grades and questions.*

**TA for last names A-M**

TA: Aya Masilela

Contact info: [ayamm12@vt.edu](mailto:ayamm12@vt.edu)

Office hours: Tuesday 1-2pm, 112 Major Williams Hall

**TA for last names N-Z**

TA: Catherine Howey

Contact info: [catherine.howey@gmail.com](mailto:catherine.howey@gmail.com)

Office hours: Monday 1:20-2:20pm, 112 Major Williams Hall

**Please contact TA's for *all* questions about grades.**

## **TEXTS**

**Windows on the World. Complete Wine Course;** Zraly, Kevin 2013 Edition Available at the bookstore or on-line at Amazon. ISBN-10: 1454900180 It's pretty cheap, like \$15. Dig it: [http://www.amazon.com/Kevin-Zralys-Windows-Complete-Course/dp/1454900180/ref=sr\\_1\\_cc\\_2?s=aps&ie=UTF8&qid=1358876273&sr=1-2-catcorr&keywords=zraly](http://www.amazon.com/Kevin-Zralys-Windows-Complete-Course/dp/1454900180/ref=sr_1_cc_2?s=aps&ie=UTF8&qid=1358876273&sr=1-2-catcorr&keywords=zraly)

**Drink This Now;** by some dude named Boyer. 2010 Edition It probably sucks, but check it out anyway. It's pretty damn cheap too, like \$20, but there are limited print copies for sale on Amazon, so there is now a fully digital Kindle version of it for wicked cheap at: [http://www.amazon.com/Drink-This-Now-connoisseur-ebook/dp/B006Y2RBJ6/ref=tmm\\_kin\\_title\\_0/175-2761719-1611024](http://www.amazon.com/Drink-This-Now-connoisseur-ebook/dp/B006Y2RBJ6/ref=tmm_kin_title_0/175-2761719-1611024)

**A Short History of Wine;** Phillips, Rod. 2000 (will be provided on-line)

**Wine and the Vine: An Historical Geography of Viticulture and the Wine Trade;** Unwin, Tim. 1996 ( I will provide excerpts from this text to you online)

Various other short articles, which will be posted on Scholar, will be announced in class.

## **LINKS**

Wine Library TV <http://tv.winelibrary.com/>

Multiple episodes of this web show will be used for weekly quizzes

Boyer Wine Site <http://www.boyerwine.com/>

A veritable cornucopia of local wine and food events, tastings, and specials. Get involved!

## **TENTATIVE LECTURE SERIES**

### **Intro Topics**

January 22--An Intro to wine's role in society across time and place

January 24--What is alcohol? 3 forms to know

January 29-- Alcohol, general

January 31-- Beer

February 5-- Beer

February 7--Beer

February 12—Liquors & Liqueurs

### **The Vine & the Wine: Production**

February 14-- Viticulture: What is so special about the grape? The PHYSICAL world of Viticulture

February 19-- Viticulture: Grape Growing & Modern Grape Varieties

**February 21-- Mid-term Exam: Thursday February 21rd from 5PM to 6.15PM (in-class)**

February 26-- Vinification: How wine is made.

February 28-- Vinification con't

March 5-- NO LIVE LECTURE; on-line video substitute

March 7— NO LIVE LECTURE; on-line video substitute

March 9 to March 17--Spring Break. Party on!

March 19 – Vinification con't: Stylistic summary: New World vs. Old World wines

March 21--Wine Across History: the migration of the vine & wine's changing role in societies

March 26-- Serving Practices: the Sniff & Swirl

March 28-- Lab: Bad Wines

### **Wine Regions**

April 2-- France

April 4--France

April 9-- Germany & Austria

April 11-- Italy

April 16-- Spain & Portugal

April 18-- Wine in the USA

April 23--Southern Hemisphere Style: South America, South Africa, Australia

April 25-- Panel Discussion: How to buy wine; deals, on-line, building a cellar

April 30—Panel Discussion: Winemakers & Grapegrowers

May 2—Panel Discussion: Food & Wine

May 7— Labels: Tips for all types and regions

May 8 -- Classes end

May 9-- Reading Day

**May 9 (reading Day) -Label Examination 1PM McB 100**

**May 9 (reading Day) -Final Examination 2PM McB 100**

Also:

-Every Thursday night from now until end of semester: Regional wine/food pairing dinner at Palisades restaurant, Eggleston (anytime 6.30-8.30PM). The cost is \$18.95 for your taste of three wines and three appetizers.

-Every other Sunday evening from now until end of semester: Regional wine/food pairing dinner at Zeppoli's Italian restaurant, Blacksburg (set times of 6pm and 8pm - must call to reserve). The cost of \$15 per person and includes 6-10 wines for tasting, light Hors d'oeuvres, and wine presentation.

-Every Thursday from noon to 7.15PM, a special wine tasting just for this class is being conducted at the Vintage Cellar...for free!

-Every Saturday 10AM-6PM: free wine tasting at the Vintage Cellar, Blacksburg

### **REQUIREMENTS/ASSESSMENTS:**

**(aka..How to earn your grade)** This is a radical, experimental semester when it comes to grading, and I hope you embrace and enjoy this change. Instead of having a set amount of mandatory activities that you are required to do and then assessing your grade from your performance, I am going to provide a host of opportunities for you to earn points towards your grade, thus allowing you to choose your path according to your interests and skills.

It's a 'create your fate' grade: you choose what you want to work on, and keep earning points doing different activities until you achieve the grade you desire. Are you an excellent test-taker? Then take lots of tests. Not good at taking exams? Then do alternative written or film viewing assignments to earn your points. I would suggest mixing it up and doing a little of everything to cover all your bases and ensure you get enough points to get the grade of your desires.

**BUT BUYER BEWARE!** You can't wait until the last minute to make this happen! The one way you can screw this up is to keep putting off things until the end of the semester, living under the delusion that you can do a whole bunch of stuff in the last weeks of class to make up for slacking all semester. **THIS WON'T WORK!** Almost all of these assignments consist of turning in things every week and/or attending scheduled events all semester long...AND THERE ARE NO 'MAKE-UPS' or 'EXTRA CREDIT' or any other additional opportunities offered at the end of the semester to earn points. So choose and plan your semester wisely!!!

Please note that the point totals shown for each activity are the maximum points **possible**; you don't simply get all the points simply for participating. In other words, you **can** earn up to 100 points for taking the Final Exam, but if you only get half the questions right (a 50% conventional grade) than you would only receive 50 points towards your final grade (50% of 100 points = 50 points earned). The inverse is true for films: they are worth 25 points each, and you can attend as many of them as you like, so you could earn anywhere from 0 to 100 points for that activity based upon how many you do.

Here are the possible activities you can do to earn points towards your final grade, followed by the grading scale.

<u>Assignment</u>	<u>Maximum points POSSIBLE</u>
<u>1)13 weekly quizzes x 30pts</u>	=400 (+10 for doing all 13)
<u>2)Zraly Quizzes</u>	=300
<u>3)Midterm Exam</u>	=100
<u>4)Final Exam</u>	=100
<u>5)Wine Label Exam</u>	=100
<u>6)Random Attendance</u>	=???

#### BLOG INSTRUCTIONS FOR #7 to #13

<u>7)Tastings Blog 20pts/week</u>	=260 max (4 pts/each x 5/week x 13 weeks)
<u>8)Wine Dinner Blog 3x50pts</u>	=150 max (50 pts each x 3 max, 1 per week)
<u>9)Winery visitation Blog Report</u>	=100 max (50 pts each x 2 max, 1 per week)
<u>10)Grape Varietal Blog Entry</u>	=75 max (25 pts each x 3 max, 1 per week)
<u>11)Region Report Blog Entry</u>	=75 max (25 pts each x 3 max, 1 per week)
<u>12)Wine Film Report Entry</u>	=75 max (25 pts each x 3 max, 1 per week)
<u>13)Wine Book Report Blog Entry</u>	=100 max (50 pts each x 2 max, 1 per week)

Total 1700+ ??? possible

#### Final Grade Breakdown:

1150 points = A  
 1100 points = A-  
 1070 points = B+  
 1030 points = B  
 1000 points = B-  
 970 points = C+  
 930 points = C  
 900 points = C-  
 870 points = D+  
 830 points = D  
 800 points = D- (Minimum passing grade for P/F)  
 less than 799 = LOSER

My advice: DEFINITELY do the weekly quizzes, plan on taking the mid-term and final exams, plan on taking the Wine Label Exam, and attend as many classes as you can. That alone will pretty much get you a strong B, if you do well on exams. If you are really smart, you will completely lock in a high grade by completing an assortment of the other blog activities that interest you most...either tasting blog (highly recommended), book reports, wine dinner reports, wine tasting reports. And it will behoove you to come to class, especially when we have guest speakers and special events, as attendance credits will be awarded randomly at those. Hell, if you do enough work early enough, you may have no need to take the exams at all! But that is up to you and your work ethic!

Here is an explanation of each possible assignment:

#### **1) WEEKLY BOOK/PODCAST QUIZZES:**

Each week, an on-line quiz will be posted on the Scholar website. The quiz will consist of questions from selected chapters of the *Drink This Now!* tasting textbook, as well as questions from select episodes of *Wine Library TV* <http://tv.winelibrary.com/>. These quizzes are open-notes, open-book, open-website and can be taken as many times as you like. In other words, keep taking the damn thing until you get a 100% on it. Each weekly quiz will be posted on Tuesday after class and will be available until the following Tuesday before class begins, when it will be replaced by the new quiz for that week. *Take it early, take it often, but just don't forget to take it! It's worth 400 points towards your freakin' grade!*

The TA's will be sending you an announcement about it, an announcement which will tell you what chapters/podcasts that week's quiz is on. Each weekly quiz is only active for exactly a week, at which point it is replaced by the next quiz. As added incentive, if you complete all 13 quizzes, you will automatically receive a +10 point bonus. Again, take the quizzes as many times as you want! Only your highest grade will be recorded! You should earn 400 points towards your final grade by semester's end.

## **2) ZRALY'S WINDOWS ON THE WORLD QUIZZES**

This assignment pertains to the optional textbooks: *Windows on the World, Complete Wine Course*; Zraly, Kevin 2013 Edition. ISBN-10: 1454900180 ISBN-13: 978-1454900184  
Available at the bookstore or on-line at Amazon. ISBN-10: 1454900180 It's pretty cheap, like \$15. Dig it: [http://www.amazon.com/Kevin-Zralys-Windows-Complete-Course/dp/1454900180/ref=sr\\_1\\_cc\\_2?s=aps&ie=UTF8&qid=1358876273&sr=1-2-catcorr&keywords=zraly](http://www.amazon.com/Kevin-Zralys-Windows-Complete-Course/dp/1454900180/ref=sr_1_cc_2?s=aps&ie=UTF8&qid=1358876273&sr=1-2-catcorr&keywords=zraly)

This wine quiz assignment is worth a possible 300 points.

The assignment consist of 10 on-line quizzes on 10 different chapters/regions of the book. You will have until the last day of class, **May 2nd** to take the quizzes and they must be submitted **BEFORE 7:00pm** or you will not receive credit. There are a total of 10 quizzes on 10 broad wine regions and **you must take ALL 10 to receive credit**. The quizzes are found on the Scholar site. The details for each quiz are as follows:

1) Unlike the weekly textbook quizzes that have unlimited attempts and unlimited time, you will only have **ONE HOUR** to take each quiz and only **TWO CHANCES** to take it!! **NO EXCEPTIONS OR EXCUSES!** Each quiz is 30 questions.

In other words, you really need to thoroughly read through each chapter, perhaps a couple of times, perhaps even take notes if that helps you. But trying to take it blind with no prep will likely do you no good. Explore the chapter, including the side bars and illustrations, before beginning the quiz.

2) You will have the opportunity to earn up to 300 points towards your final grade depending on your **overall quiz average of the highest score of all 13 quizzes**. The scale is as follows:

98%+ quiz average = 300 points  
95% quiz average = 270 points  
90% quiz average = 240 points  
85% quiz average = 210 points  
80% quiz average = 180 points  
75% quiz average = 150 points  
70% quiz average = 120 points  
65% quiz average = 90 points  
<65% quiz average = 0 points. 0. Nada. Nothing.

## **3) MID-TERM EXAM & 4) FINAL EXAM**

Are just that, and each is worth a possible 100 points, so combined you could earn another 200 points toward your final grade...but that's only if you get a perfect score on both tests! And these exams are killa', so don't bank on getting perfect scores!

The midterm exam will be held on February 21st in class, McB 100, 5PM.

The visual LABELS exam will be held on May 3 (Reading Day) at 1PM, McB 100.

The final exam will be held on May 3 (Reading Day) at 2PM, McB 100.

These are mandatory dates, with no rescheduling, and no exceptions. If you cannot attend these exam dates and are convinced that you can't pass the class without these points, please go ahead and drop the class. Take it next semester!

**The bad news:** The exams are extremely challenging; few score higher than 90%

**The worser news:** The final exam is on Reading Day

**The worst news:** The exams cannot be 'made-up'. No excused absences. If you can't make it, you can't take it. Period. But that's the beauty of the points accumulation system: if you can't make an exam, then plan to do other activities to earn points.

### **5) WINE LABELS VISUAL EXAMS**

May 3 (reading Day) -Label Examination 1PM McB 100

This is another new option that I have never offered before which will act as both a way to earn points, while simultaneously providing you with a study guide/practice for the midterm and final exams. On Reading Day, just before the final exam, in McB 100. Worth 100 possible points.

So what's the deal with this exam? It is truly for the brave of heart and strong of will. It will focus solely on actual wine labels themselves, and nothing more, and is a visual exam. That means that the exams will be on-screen, and entail the identification of major characteristics of the wine in the bottle by interpreting the information presented on the label.

Good luck with this one. Please do not try and scam the semester thinking that you will make up a bunch of points at the very end of the semester by taking this exam. If you haven't been dedicated to learning about wine all semester, you really won't have a prayer on this exam so don't rely on these points.

### **6) RANDOM ATTENDANCE BONUS**

Well, this one is pretty self-explanatory. But I shall endeavor to explain to the utterly clueless. At any given time throughout the semester during class lecture on Tuesdays and Thursdays, I may get exceptionally giddy and generous and feel the need to give bonus points to everyone who is physically present in the classroom at that time. How many points? Depends on my mood and how hard I have laughed that day...perhaps +10, perhaps +20, or even more radical gifts have occurred in the past. It's all such a delicious mystery! Possible points: ?????

### **FOR ALL OTHER ASSIGNMENTS, READ THIS FIRST:**

\*\*\*\*\*

**FOR ASSIGNMENTS #7, #8, #9, #10, #11, #12 and #13 YOU WILL HAVE TO CREATE A BLOG!**

#### **INSTRUCTIONS:**

Setting up a Blogger account:

Log into you VT gmail account at <http://mail.gmail.com>

At the top of the page click on "More" then "Blogger"

Now click the button "New Blog" on the left to create your wine blog.

Name it something like "First name wine blog" for me: John's wine blog

For the address - use your PID-wine (PID is part before @ in your VT email)

for me: [joboyer-wine.blogspot.com](http://joboyer-wine.blogspot.com) or if you can't get that add a 2 at the end so

[joboyer-wine2.blogspot.com](http://joboyer-wine2.blogspot.com)

Choose any template for now - you can always change it later.

Click start posting.

You now have a blog!

Now to get back to it each time to post you need to sign in under you VT gmail account and then click “More” and “Blogger”

For more information on Blogger, this is your best guide on how to post, upload images, customizing your layout, etc

<http://support.google.com/blogger/?hl=en>

- if you've read through this and still have questions please email your TA

**BLOG DUE DATES:**

ALL WEEKLY BLOG ENTIREES ARE DUE BY SUNDAY NIGHT AT MIDNIGHT!

THUS, THE ‘WEEK’ PERIOD FOR ALL ENTIREES IS SUNDAY NIGHT TO SUNDAY NIGHT!

LAST DAY TO TURN IN ANYTHING ON YOUR BLOG IS SUNDAY APRIL 28th

This is important as all the blog assignments listed below have a limit of 1 per week, that is, you can only turn in one wine book report per week, or one wine movie review per week....and that week runs Sunday to Sunday. Of course you may do more than one type of assignment per week, but you can only have a single entry per type of assignment. That make sense?

For instance, in Week 5 of class, you could do a tasting report blog entry, a wine movie review entry and a wine visitation report entry, a grape varietal report entry....but you cannot do 2 grape varietal report entries in a single week.

***YOUR FIRST BLOG ASSIGNMENT...AND IT IS MANDATORY!!!***

For an easy 10 points, write your first entry of 3 to 4 paragraphs on your newly established wine blog. The topic: your personal experience with wine thus far in in your life! You can write about experiences, or lack thereof, your tastes, what you like, what you don't like, how often you have tried wine, and in what circumstances. Also, include some things you hope to learn about wine from this course. Be as specific as possible How easy is that to grab 10 points right out of the gate?

If you are intending to do any blog work at all the entire semester, the creation of your blog and this mandatory first exercise MUST be completed in the first week and a half of class. In other words, the ‘due date’ for this exercise is February 1st. If you have not created a blog, done this exercise, and sent your blog link to your TA by Feb 1, then you cannot do any other blog entries for the entire semester.

In other words: DO IT! AND DO IT NOW! Don't put it off, don't wait until you realize that you are failing this course two months from now and then decide to start a blog with the intent of getting 1000 points by slamming in bunch of entries in the final weeks of class. NO. CAN. DO.

\*\*\*\*\*

And now for the specific blog entirees.....

## 7) WINE TASTINGS BLOG REPORTS

The main weekly assignment that I most heartily encourage is a blog report where you can go out to free wine tastings at local wine shops (not wineries!) on the weekends/whenever and write up your [extensive] tasting notes on your blog. You can do these for 5 different wines each week (Sunday midnight to the following Sunday at midnight). You need to include a photo of the wine label (either taken yourself or found online) the name, variety, region, country, year, price, the winery/magazine review (found online) or whatever information they give you at the store, and ***your personal review of the wine***, and if you had it with food or not.

Format for the wine tasting report:

Title: Tasting - "Wine name"

In the body of the blog:

- Photo
- Name
- Variety
- Region
- Country
- Year
- Price
- Shop/wine critic/winery review (these will be cross-referenced with info provided by the shops to us)
- Your review (this is in your own words and opinions, it IS NOT a re-wording of the provided shop/critic review)
- If you had it with food or not and if you did how it effected the wine.

example: <http://kpritcha-wine.blogspot.com/2012/01/tasting-adrian-fog-pinot-noir.html>

Each wine review is worth 4 points, and you can do up to 5 per week, for all 13 weeks of the semester, so it is possible for you to earn a whopping 260 points...and more importantly, you will have an awesome log of all your wine experience to carry with you into the future.

To earn the points, you must have posted your tasting notes for up to 5 wines EVERY WEEK! You cannot wait until the last weeks of class to post 50 wines at one time! The TA's will grade your blog sites several unannounced times during the semester, so retro-actively post-dating your blog entries for weeks earlier won't cut the mustard either.

LAST DAY TO TURN IN TASTING BLOG ENTRIES IS APRIL 28th.

And this shizzle is free too! Here is the list of places that I know of that do free tastings, usually on Fridays and Saturdays although there are many other special wine tastings events that occur sporadically. Check their sites for times and dates of tasting, and even sign up on their email lists to get up-to-date info all semester:

Vintage Cellar, Blacksburg <http://www.vintagecellar.com/>

FB: <http://www.facebook.com/vintagecellar>

Gourmet Pantry, Blacksburg <http://www.gourmetpantryonline.com/>

FB: <http://www.facebook.com/GourmetPantry>

Oasis World Market (mostly sake and beer) <http://www.oasisworldmarket.com/>

FB: <http://www.facebook.com/pages/Oasis-World-Market>

Mr. Bill's Wine Cellar, Roanoke [http://www.mrbillswinecellar.com/Mr.\\_Bills/Tasting\\_Schedule.html](http://www.mrbillswinecellar.com/Mr._Bills/Tasting_Schedule.html)

FB: <http://www.facebook.com/mrbillswinecellar>

In addition, I think that maybe Kroger's does tastings every now and again (can someone confirm this?) as does the ABC store (liquor only), and there is a wine bar at 622 North <http://www.622north.com/> at which there are many wines by the glass...but they do not have free tastings. They are also an awesome restaurant that you could utilize for the Wine Dinner Blog Report as well if you like, which is next:

## **8) WINE DINNER BLOG REPORT**

This is another weekly assignment created to encourage you to engage more deeply in the real deal about wine: experiencing it as it was created for, as an accompaniment with food. Wine is food, dude! So here is a great chance to see what it is like to pair a region's wine with a region's cuisine...albeit in a totally local venue that uses locally produced foods, as organic as possible, and does a nice job of creative fusion to represent the cuisine of the wine regions of the world that each pairing focuses on.

Worth 50 points every meal you participate in, a maximum of 3 for the semester. What to blog about? Document the hell out of your experience. I want pics of you and your friends at the dinner table, and the food and the wine. I want you to take notes of the dishes you eat, tasting notes of the wines you have (including info on each wine, as well as your tasting/smell descriptions of those wines) and how those wines paired with the foods. Write up a blog entry containing all these details and your overall impressions of the experience.

How cool is that for a grade? Please give me some personal feedback as soon as possible on if this is a good experience and a learning opportunity for you, as this is a first time experiment. Make sure to have captions on all your photos!

LAST DAY TO TURN IN WINE DINNER BLOG ENTRIES IS APRIL 28th.

Format for dinner blog:

Title: Dinner - "Location (Theme)"

Example: Dinner - Palisades (South Africa) or Dinner - Zeppolis (Italy)

<http://kpritcha-wine.blogspot.com/2012/01/dinner-palisades-south-africa.html>

Here are the restaurants I have contacted and that either have a special menu set up for you (usually with a special price) or have knowledgeable staff that are ready and willing to chat with you and help with your assignment:

Palisades Restaurant <http://www.thepalisadesrestaurant.com/>

(special wine/food pairings on Thursdays)

Zeppoli's Italian Restaurant <http://www.zeppolis.com/>

(has special wine/food pairings on Wednesdays)

622 North, Blacksburg <http://www.622north.com/>

(wine bar with dozen or two wines by the glass)

Lucky's, Roanoke <http://www.facebook.com/pages/Lucky-Restaurant/124026724310570> (awesome place, great French-American fusion food, unique French wine selection by glass)

Blue Apron Restaurant & Red Rooster Bar <http://www.facebook.com/BlueApronRedRooster>

(wow. take the rents to this place to impress. Mention me and they will take care of you, staff is stellar at pairing their wines to the small plates selection)

Seriously, these peeps will take care of you. Let me know if there are any other restaurants that you think could be added to this list. Please clear any restaurant not on this list with me first before you go drop dollars on a place that is not appropriate for this assignment...which pretty much means all the other places in town. Getting a glass of the house red at Olive Garden won't make the grade.

Go to "WINE ABOUT TOWN" tab at <http://www.boyerwine.com/> to get full details on these places, their special offerings for this class, and other wine events and tastings.

BTW: If you want to plan a wine/food pairing dinner party at your own house with friends and family, that will totally apply here, as long as you take the pairing part seriously and document all your food and wine decisions along the way.

And no joke: extra points if you do a wine/food event with your parents and family!!!

## **9) WINERY VISITATION BLOG REPORT**

To encourage you to get out there in the real world to see how it is actually done, I will offer credit (up to 50 points each, 100 points max) for a well-documented blog entry on a winery/brewery/distillation house visit. Worth a possible 50 points each, but you can only turn in ONE per week (that is, don't wait until the last week of class to try and turn in 10 of them.) LAST DAY TO TURN IN WINE VISITATION BLOG ENTRIES IS APRIL 28th.

Collect literature from the place, sample their beverages, tour the production facilities, walk through the vineyards, participate in a festival if it is happening...hell, go for the full immersion experience. But document it well! Take pictures, take descriptive notes of the place and your experience, take separate tasting notes of what you tried, and be sure to get details off the bottles themselves to reference.

To turn in, craft a nice, creative blog entry on your experience including everything you can, outlined in a narrative format. In other words, I don't want you posting 2 or 3 words, or a handful of random unlabeled pics. Tell the story of your visit logically, well organized, and place images in along the way, and be sure to put a caption with them.

Because these will be creative and contain images (including some of yourself and the wines), I can't really put a word count on these things for you to shoot for. Like anything else, I know a good report when I see it...here is an example of one:

<http://kpritcha-wine.blogspot.com/2012/01/winery-visit-chateau-morrisette.html>

Format for winery visit:

Title of post: Winery visit (or brewery visit) - "Place you went"

Example: Winery visit: Chateau Morisette or Brewery visit: Starr Hill

Make sure to have captions on all of your photos!

You don't even have to spend a lot of money to go to lots of Virginia wineries either....there are no less than a dozen within an hour's drive of here! <http://www.virginiawine.org/guide/>

## **10) GRAPE VARIETAL BLOG ENTRY**

To provide some blog point opportunities to those not yet 21 and unable to legally consume wine, I will offer credit (up to 25 points each, 100 points max) for a well-documented blog entry on a particular grape variety, which will expand your knowledge base and understanding significantly, even before you drink the stuff. Worth a possible 25 points each, a maximum of 3 of them total, but you can only turn in ONE per week (that is, don't wait until the last week of class to try and turn in 10 of them.) LAST DAY TO TURN IN GRAPE VARIETAL BLOG ENTRIES IS APRIL 28th.

The deal:

This is an assignment where you can do a blog report on a varietal of wine....but NOT one of the 'Big 10' most popular varieties. Here are the 'Big 10' that are EXCLUDED from this assignment: Cabernet Sauvignon, Merlot, Pinot Noir, Syrah/Shiraz, Malbec, Zinfandel, Chardonnay, Sauvignon Blanc, Riesling, Pinto Grigio.

Everything else is fair game. Choose one of any of the other varietals mentioned in the Drink this Now or Windows on the Wine World book, or one that you find that particularly interests you. Here are some varietal suggestions:

Semillion, Chenin blanc, Albarino, Tokay/Tokaj, Gruner Veltliner, Muller-Thurgau, Petit Mensang/Gros Mensang, Pinot Blanc, Roussanne, Semillon, Trebbiano, Rkaziteli, Marsanne, Verdelho, Alicante, Tannat, Nebbiolo, Sangiovese, Barbera, Primitivo, Gamay, Mourvedre, Tempranillo, Grenache, Valdepenas, or any other off-the-beaten-path grape varietals you discover but they must be first approved by Boyer

This report will need to be 2.5-3 pages double spaced, NOT counting graphics.....write it out first on a word document to make sure you have the minimum length (because we will when we grade it), and then cut/paste to your blog.

What to include:

- at least 1 photo of what the grapes look like growing on a vine
- at least 1 photo of a wine label that lists the varietal, or that through research you have found out contains significant amounts of that varietal
- map of where the varietal is mostly found (if possible)
- where the grape is grown around the world and difference in general flavor profile in the major regions
- general flavor profile
- worldwide plantings in hectares
- characteristics of the grape, when does it ripen? thick skin? soil preference?

Please mention your sources as the end of your blog entry.

Here are some professional examples of grape varietal report

<http://www.jancisrobinson.com/articles/jrs03401.html>

[http://www.winepros.org/wine101/grape\\_profiles/cab-sauv.htm](http://www.winepros.org/wine101/grape_profiles/cab-sauv.htm)

Up to 25 points for a great varietal report, 3 maximum during the semester.

***Want to earn an additional 20 points?*** Now this part is for you over-21 full-on wine-drinkers. Your assignment is to buy a bottle of wine of the varietal you have selected for your blog report. Evaluate this wine using the sensory techniques we discussed in class and answer the following questions. Note that the majority of the wine must be a from that varietal listed ( >75 percent). In some cases the wine may not carry a varietal label.

Add all this in addition to the varietal blog entry already described above:

- Identify the wine by: varietal, vintage, region, and sub-region.
- List the bottle price and where the wine was purchased.
- include a photo of the label
- include a map of the wine region it is from
- Suggest a food dish to match with this wine. Why did you select this food? Why would it pair? List the structure/texture, body and flavor synergy and/or contrast that you would expect to occur with this pairing. Justify your response.

And then also discuss the following:

- The overall intensity of the wine's aroma and flavor
- The overall complexity of the wine's aroma and flavor
- The level of astringency in the wine
- The sugar-acid balance in the wine
- The alcohol content of the wine
- The level of bitterness in the wine
- What are the other dominate varieties of this region?
- What are the major climatic/environmental constraints for growing this variety in this region?

This additional part of the blog, worth an additional 20 points, should be another 2 types pages, 12 point font, with 1" margins on all sides, then cut-and-pasted into your blog.

Your will be graded on the following:

- Accuracy and clarity of your responses.
- Logic used in your food and wine pairing.
- Thoroughness of wine assessment and grape knowledge.

## **11) WINE REGION BLOG ENTRY**

To provide some blog point opportunities to those not yet 21 and unable to legally consume wine, I will offer credit (up to 25 points each, 100 points max) for a well-documented blog entry on a particular wine region, which will expand your knowledge base and understanding significantly, even before you drink the stuff. Worth a possible 25 points each, a maximum of 3 of them total, but you can only turn in ONE per week (that is, don't wait until the last week of class to try and turn in 10 of them.) LAST DAY TO TURN IN GRAPE VARIETAL BLOG ENTRIES IS APRIL 28th.

The deal:

An assignment where you can do a blog report on wine region. Choose one of the regions mentioned in the Drink this Now! or Windows on the Wine World book, or one that you find that particularly interests you. This report will need to be 2 pages double spaced, NOT counting graphics.....write it out first on a word document to make sure you have the minimum length (because we will when we grade it), and then cut/paste to your blog.

Wine region report

<http://www.jancisrobinson.com/articles/a2008090549.html>

What to include:

- 2 zoomed out maps of where the region is in the world/country
- 1 zoomed in map of the area
- 2 photos of different major producer wine labels
- If it is a broad region (e.g. Tuscany or Burgundy) and is NOT a distinct, small region, what are the major sub-regions within the region?
- Photos of vineyards/landscape
- History - when did it become a registered wine region
- What are the major grape varieties of that region and sub-region?
- What government-sponsored control agencies, if any, control the production of wine from the region? Are they the same for each sub-region? What are the controls?
- Are the wines from this region and sub-region made from blends of different grape varieties? If so, which ones? Why?
- What information is on wine labels from this region that help to differentiate quality?
- What are the features about this region that contributes to the reputation of superior wine quality?
- Major styles profile of the region
- How many wineries
- Whats the terroir - what makes it unique (soil, altitude, wind, terrain, sun, heat, wood barrels)
- interesting facts

This report will need to be 2.5-3 pages double spaced, NOT counting graphics.....write it out first on a word document to make sure you have the minimum length (because we will when we grade it), and then cut/paste to your blog.

Please mention your sources as the end of your blog entry.

Example of a professional wine region report: <http://www.jancisrobinson.com/articles/a2008090549.html>

Your will be graded on the following:

Accuracy and clarity of your responses.

Thoroughness of regional assessment and varietal/style knowledge.

## **12) WINE FILM REVIEW**

There are an increasing number of feature films out there that have wine as a major component of the storyline, or background setting. Documentaries are of course always awesome, but feature films are even better to get a sense of wine in our current culture, its impacts and its associations. This assignment encourages you to watch a 'wine' film, hopefully with family/friends, and then do a wine film review on what you gained from the film. Worth a possible 25 points each, a maximum of 3 of them total, but you can only turn in ONE per week (that is, don't wait until the last week of class to try and turn in 10 of them.) =75 max (25 points each x 3 max, 1 per week)

This report will need to be 2.5-3 pages double spaced, NOT counting graphics.....write it out first on a word document to make sure you have the minimum length (because we will when we grade it), and then cut/paste to your blog.

The film review is an important assignment because it allows you to apply the principles and concepts and wine knowledge that you have learned in class, and apply it to a concise review of a pop cultural artifact like film.

This is no standard 8th grade book report, however. You have to apply some mad critical thinking skills to your review....I'm not looking for a 2 page summary of the plot of the film that you stole from Wikipedia, followed by a 'I like it' or 'it sucked' personal assessment. I want you to analyze your own reactions and perceptions of the film in terms of it's WINE information; when writing it, express yourself with clarity, style, and effectiveness; and develop and use good standards of conciseness and criticism.

Content to be considered and expanded upon in review:

- Offer your overall impression of the film while mentioning the movie's title, setting, and key themes as they relate to wine.
- Summarize the plot of the film, concisely. You can even do this for documentaries.
- Expand upon the WINE settings in the film. Talk about regions, terroir, grapes, styles specifically mentioned in the film, and/or the wine background that was the location of the film. Was it filmed on location? Was it an accurate portrayal of that region/place?
- Discuss the wine context of the film—what cultural cues or historical events or current issues does the film explore. What makes this film significant to a WINE drinker/WINE lover?
- Discuss wine terms, wine regions, wine styles, wine grapes or anything else WINE specific that they referenced in the film, especially if it is a major plot device or component of the story.
- Talk about any particular wine knowledge you have gained from class that helped you better understand or appreciate the film....things that a non-wine drinker or someone who knew nothing about wine would totally not understand at all about this film.
- Ending paragraph--your final assessment for the reader. Would you recommend this film to a WINE audience? Why or why not?

Be sure to cite any outside sources. Film titles are underlined or in italics.

Here are some wine film suggestions that I have used in class in the past:

*Sideways*

*Uncorked*

*Merlove*

*Bottle Shock*

*Blood Into Wine*

*Mondovino*

*From Ground to Glass*

*Corked*

*Wine for the Confused*

Of course other titles may be applicable, but must first be cleared with Boyer before you do your review. Recommendations encouraged actually!

### **13) WINE BOOK REVIEW**

You may have written a book report in high school that was a simple summary of a book. OK, so that ensured (more or less) that you read the book, but was pretty mindless and boring. That is NOT what this book review assignment is about. Find a book that has wine as its central topic (or beer or liquor), and do a real book review on it.

The idea of a professional book review is to briefly summarize the ideas of the book, but mainly to give your opinion about the book's merits – it is a critical analysis of the book. Did you find the book engaging? Persuasive? Did you agree with it? Did you enjoy it? Would you recommend it to others? What is the intended audience of the book? Does it succeed in reaching this audience?

Work hard on making your book review very readable to a general audience – it should flow well and be written nicely. You should have an introduction, discussion of the book, and clear conclusion (although these don't have to be broken into explicit sections – you can write this like an essay). Include:

- (1)The title and author of the book you are reviewing
- (2)The author's objective(s) and points
- (3)Your evaluation of the author's interpretation and success with his/her objectives in writing the book (provide examples)
- (4)Your conclusions about the book...what did you get from it?

The papers for these events should be at least 4-5 pages long (12-point font, double-spaced, 1" margins), NOT counting graphics.....write it out first on a word document to make sure you have the minimum length (because we will when we grade it), and then cut/paste to your blog. In the paper, you should describe the main point of the book and then link it to the material of the course to the best of your ability. You may hand in the reports at any time beginning with the second week of class, BUT YOU CAN ONLY TURN IN ONE A WEEK, MAXIMUM. Each of these book reviews is worth up to 50 possible points, and you can do 2 of them max.

Please keep in mind that the book must be centered around wine, but DON'T use wine guides/wine manuals/wine textbooks/wine atlases. I'm talking about actual books of prose...something written in a story form! Here are a few that would apply:

- *Wine and War: The French, the Nazis, and the Battle for France's Greatest Treasure*
- *The Billionaire's Vinegar: The Mystery of the World's Most Expensive Bottle of Wine*
- *Ambitious Brew: The Story of American Beer*
- *Judgment of Paris: California vs. France and the Historic 1976 Paris Tasting That Revolutionized Wine*
- *Wine Politics: How Governments, Environmentalists, Mobsters, and Critics Influence the Wines We Drink*
- *To Cork or Not To Cork: Tradition, Romance, Science, and the Battle for the Wine Bottle*
- *Champagne: How the World's Most Glamorous Wine Triumphed Over War and Hard Times*
- *Hideous Absinthe: A History of the Devil in a Bottle*
- *The Widow Clicquot: The Story of a Champagne Empire and the Woman Who Ruled It*
- *The House of Mondavi: The Rise and Fall of an American Wine Dynasty*
- *Napa: The Story of an American Eden*

If you have another book in mind, please clear it with me first before you do your report!

Oh, and please include a photo of the book cover in your blog entry. Any other graphics you wish to include are optional, but encouraged.

## **ADDITIONAL THEORETICAL COURSE INFO:**

### **Catalog Description**

Analysis of physical and cultural forces which shape the production, consumption and great variety of wine in the world. This complex commodity will be examined through its economic, social, political and ideological impacts in different parts of the world throughout history, and up to the present. Particular emphasis will be focused on PLACE as an agent in defining the product.

### **Learning Objectives**

To introduce students to geographic concepts and spatial thinking using a familiar commodity as a vehicle. At course completion, students will be able to

- Utilize an historical geography approach--how this commodity evolved, changed and moved throughout the world, as well as how they are shaping the world of today.
- Recognize and explain the physical characteristics of the world and their relationship to food crops.
- Appreciate cultural diversity and history at the global scale, as manifested in the great variety of wines and wine styles.
- Understand and be able to elaborate on how the physical and cultural components of a PLACE combine to form a unique commodity identity.
- Identify the role of globalization in the production and consumption patterns, as well as marketing and distributional ones.
- Critique current policy decisions informed by their working knowledge of the social and historical factors which have shaped the landscape of wine use and abuse.

### **Justification**

Virtually all wines, wine regions and wine styles are products of the interaction of people in a particular physical environment. That is, the basic ingredients are a unique expression of the climate, soil, terrain and latitude of a place--every place on earth being unique in these respects. However, unlike most other agricultural commodities, there are also definitive human components of the product: historical style of processing, of finished taste, of tradition, of ritual. Wine, like no other commodity, is inherently tied to *place*, identified by *place*, made unique by *place*, perhaps even made valuable by *place*. As such, wine has played a fundamental economic, social, political and ideological role in different parts of the world throughout history. Indeed wine defines the very world in which we live today: its use or abuse in some parts of the world; its absence in others; its role as a source of revenue, its role as a definer of culture. Burgundy, Napa, Rhine, Chianti, Madeira, Port; these are not just commodities, they are *places*--inherently this THING is partially defined by where it is FROM.

Thus, wine becomes a great vehicle with which to study geographic concepts like diffusion, site and situation, acculturation, climate, biome, globalization, etc., and to do so in a way that connects to our daily lives, with products quite familiar to students and faculty alike. The course will focus on demystifying wine and wine consumption, and then use it as a learning tool.

However, this will not simply be a descriptive account of evolution and diversity of wine, rather it seeks to do two specific things. First, it uses an analysis of wine production to explore the complex interplay between culture and the physical environment through history. Second, it seeks to situate this within a particular formulation of the way in which societies function----with its focus on the interaction between social, economic, political and ideological structures.

This commodity-driven approach allows us to intersect several fields of study including geography, biology, economics, history, and religious studies. This survey of wine will complement courses in the allied disciplines by combining insights from many of them with a geographic perspective that includes an emphasis on an historical geography approach, at various spatial and temporal scales. It will also provide a general yet advanced treatment of world history and world regional geography; vital assets to today's students in an ever-globalizing world.

### **CONCERNING MISSING EXAMS:**

(1) If you cannot take the exam due to personal emergency, the instructor must be notified before the examination in person or message left with the Geography departmental secretary (231-6886). Messages by email or messages left on an answering machine do not constitute prior notification.

(2) Credible proof of the personal emergency in the form of a doctor's note or a letter from the Dean of Students must be demonstrated.

(3) These criteria will be strictly enforced. Only in such cases will a make-up examination be granted. If neither or only one of these conditions is met, students shall receive zero points. ALL MAKE-UP EXAMS WILL BE ESSAY FORMAT. NO EXCEPTIONS. **My advice:** Unless showing up for the exam will result in a painful death, I would not miss it. But remember, all points are optional, so if you have to miss an exam just plan to make up the points in other ways.

### **CONCERNING ON-LINE TESTS & MOVIE QUIZZES:**

The University Honor system is in operation throughout this course. This applies especially to the individual component of your grade performed 'outside' of prescribed class time, i.e. the movie viewing. ALL WORK DONE OUTSIDE OF CLASS IS TO BE CONDUCTED INDEPENDENTLY!!! Any 'sharing' of movie quiz information or skipping the film and showing up at the conclusion only to scam a quiz grade will be considered a serious violation of the University Honors system, and will be dealt with judiciously. The death penalty is encouraged.

### ***Additional Reference Books, Readings, Websites and other Material***

<http://www.decanter.com/specials/57399.html>-includes links to other good sites

Basic Information

[www.wineloverspage.com](http://www.wineloverspage.com)

[www.winepros.org](http://www.winepros.org)

<http://wine.appellationamerica.com/index.aspx>

<http://www.germanwinesociety.org/aboutgermanwine.htm>

<http://www.italianmade.com/wines/home.cfm>

[http://www.slowfood.com/eng/sf\\_vino/sf\\_arch\\_quotidiano.lasso](http://www.slowfood.com/eng/sf_vino/sf_arch_quotidiano.lasso)

<http://www.terroir-france.com/>

[www.wines-france.com](http://www.wines-france.com)

<http://www.winesfromspain.com>

[www.wineeducation.com](http://www.wineeducation.com)

Blogs:

[www.vinography.com](http://www.vinography.com)

<http://thepour.blogs.nytimes.com>

<http://www.jancisrobinson.com>

<http://www.corkjester.com>

<http://www.nataliemaclean.com>

<http://www.fermentation.typepad.com/>

<http://www.goodwineunder20.blogspot.com/>

<http://www.DrVino.com>