

# INTRODUCTORY COURSE SYLLABUS

*This syllabus is an outline of the subjects covered in the Introductory Course.*

***Further study within each topic is required!!***

*For each topic or region outlined dive into the factors of production such as the location, climate, topography, soil, major grape or grape varieties planted, viticultural and vinification practices, history and regional wine law. This will provide a solid base of knowledge for success in the Introductory Course.*

- I. Viticulture and Vinification**
  - a. Viticulture: How the grapes are grown
  - b. Vinification: How wine is made
- II. The Deductive Tasting Method**
- III. Basics of Food and Beverage Pairing**
  - a. How to approach pairing
  - b. Classic pairings
- IV. The French Paradigm- Understanding European Wine Law**
- V. France**
  - a. Burgundy
  - b. Bordeaux
  - c. Champagne and World Sparkling Wines
  - d. Loire Valley
  - e. Alsace
  - f. Rhône Valley
  - g. Languedoc/Roussillon
- VI. Italy**
- VII. Greece**
- VIII. Germany**
- IX. Austria**
- X. Spain**
- XI. Portugal**
- XII. North America**
  - a. California
  - b. Oregon
  - c. Washington
  - d. New York
- XIII. South America**
  - a. Chile
  - b. Argentina

- XIV. South Africa**
- XV. Australia**
- XVI. New Zealand**
- XVII. Dessert/Sweet Wines**
- XVIII. Fortified Wines**
  - a. Sherry
  - b. Port
  - c. Madeira
- XIX. Beer**
- XX. Sake**
- XXI. Spirits**
- XXII. Wine Service**