

WINE SCHOOL of PHILADELPHIA

CORE SOMMELIER SYLLABUS

Course Description: The world of wine is built on the foundation of taste. The top professionals in the food, wine, and hospitality industries understand this: the committed student of wine must learn this. To stand tall in the wine world, the student must learn to unravel the hidden flavors of wine and speak the language of the senses.

About the Foundation (L2) Section

Instructor: Keith Wallace

This foundation program is designed to introduce students to the art and science of wine tasting, helping them unlock the hidden nuances of wines and communicate effectively about their sensory experiences. Whether you're a wine enthusiast, an aspiring sommelier, or simply curious about the world of wine, this course will equip you with the knowledge and skills to appreciate wines on a whole new level.

Students will learn the techniques and knowledge to become extraordinary wine tasters in one semester. Graduates can identify major wine varietals in a blind tasting, a skill many seasoned sommeliers cannot accomplish. Most wine enthusiasts remain tourists of the grape: they drink and enjoy without ever knowing the greater joys hidden just below the surface. The Foundation Course is your key to unlocking that world. With it, you may be able to turn a mere hobby into a deeply passionate and highly creative calling.

The Foundation program is truly a unique and enjoyable learning experience... it is the only chemistry class you will fall in love with.

Bob Pigeon, Executive Editor of De Capo Press.

Course Objectives: By the end of this course, students will be able to:

- Identify major wine varietals in blind tastings.
- Describe and differentiate between Old World and New World wine styles.
- Understand the components that contribute to the complexity of wines.
- Gain insight into the fundamentals of winemaking.
- Develop the ability to communicate effectively about wine using sensory language.

Course Schedule: Week 1: Introduction to Wine Tasting and Sensory Evaluation

- The role of taste in the world of wine
- Developing a sensory vocabulary
- Techniques for blind tasting

Week 2: The Science of Wine

- Understanding the chemistry behind wine flavors
- How terroir influences wine characteristics

Week 3: Exploring White Wines

- Varietal characteristics and tasting profiles of popular white wines
- Old World vs. New World white wine styles

Week 4: Understanding Red Wines

- Varietal characteristics and tasting profiles of popular red wines

- Old World vs. New World red wine styles

Week 5: Wine Components

- Breaking down the components of wine: acidity, tannins, body, and more
- How these components contribute to the overall wine experience

Week 6: Introduction to Winemaking

- The winemaking process from grape to bottle
- How production methods influence wine style

Week 7: Blind Tasting Techniques

- Refining blind-tasting skills
- Identifying varietals, styles, and regions through blind tasting

Week 8: Culmination and Assessment

- Final blind tasting session

Assessment:

- Weekly participation and engagement in class discussions
- Blind tasting exercises during class sessions
- Multiple-choice final exam
- Blind tasting assessment during the final session

Graduation Requirements: To successfully complete the course and earn your wine diploma, you must:

- Attend all class sessions
- Participate actively in discussions and activities
- Achieve a passing grade on the final multiple-choice exam
- Demonstrate proficiency in blind-tasting assessments

Requirements: There are no prerequisites for this course. It is open to individuals of all experience levels who have an interest in expanding their knowledge and appreciation of wines.

About the Intermediate (L3) Section

Instructor: Alana Zerbe

Course Overview: From the picturesque Italian peninsula to the bustling docks of Bordeaux, the Intermediate Certificate of Global Wine Studies offers an immersive journey into the captivating realm of wine. Delve into the intricacies of the global wine landscape as you explore the varied wine styles, diverse varietals, and the art of winemaking across key wine-producing nations. By the end of this enriching semester, graduates will comprehensively understand worldwide wine types and styles, emerging as connoisseurs of the global vineyard.

I got my start at the Wine School of Philadelphia. Their support help launch my winemaking career.

Jenny Shultz, co-owner, Jolie-Laide Wines. Sonoma.

Course Schedule (Subject to Change):

Week 1 : Introduction to Global Wine Society

- Understanding the significance of wine across cultures and history
- Overview of major wine-producing regions and their contributions

Week 2: United States: A Tapestry of Terroirs

- Exploring the distinct wine regions of the United States
- Analyzing varietals and styles unique to American winemaking

Week 3: Australia: Land of Contrasts

- Uncovering Australia's wine heritage and diverse landscapes

- Tasting sessions featuring iconic Australian varietals

Week 4: South America's Vinicultural Charms

- Surveying the burgeoning wine scenes of South American countries
- Delving into the influence of geography on South American wines

Week 5: South Africa's Winemaking Renaissance

- Tracing the evolution of the South African wine industry
- Understanding the role of sustainability and innovation in South African winemaking

Week 6: New Zealand's Cool Climate Wonders

- Discovering New Zealand's cool climate viticulture
- Appreciating the elegance of New Zealand's signature varietals

Week 7: Spain's Rich Tapestry of Flavors

- Immersing in Spain's diverse wine regions and traditions
- Exploring the allure of Spanish Tempranillo and other native grapes

Week 8: Italy and France: Vinicultural Icons

- Examining the timeless allure of Italian and French wines
- Comparing Old World traditions and the concept of terroir

Assessment and Graduation:

- Weekly quizzes to gauge understanding of each region's wine styles and history
- Participation in interactive tasting sessions
- Final project: Presenting a comparative analysis of a chosen varietal across two different countries

Upon completing the program, graduates will receive the Intermediate Certificate of Global Wine Studies, attesting to their mastery of the world's diverse wines and winemaking techniques.