



## LEVEL III SYLLABUS

Level III is a survey of the world's major wine producing regions, with a focus on their respective styles, philosophy, rules and regulations, and unique grape varieties.

For students seeking professional certification, **two exams are required**. Part One will be a short answer/fill in the blank exam on the last day of class. Part Two is a written exam taken on the National Wine School's testing platform at [www.wineschool.us](http://www.wineschool.us). The online portion must be completed within two (2) weeks of the last class.

In addition, each online lesson will contain its own quiz questions. The quiz must be completed before moving on to the next lesson. The quiz questions will be similar to those on the final exam. Your professor cannot see your scores, and they do not count towards the final exam.

### Course Objectives

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

- (1) Identify the eight noble grape varieties and their variants in the major winemaking regions of the world, as well as unique local varieties;
- (2) Describe advanced concepts of climatology for each of the major winemaking regions;
- (3) Elaborate upon Old World and New World winemaking styles and blind taste respective characteristics of each; and
- (4) Understand the important events in the history of wine from antiquity through the modern era.

**Prerequisites:** Wine Foundation Program at the Wine School of Philadelphia (may be taken simultaneously)

**Required Texts:** None; however, every serious student of wine will own at least one of the following:

- *The World Atlas of Wine*, Hugh Johnson (Author), Jancis Robinson (Author), MITCH; 8<sup>th</sup> Revised edition (2019)
- *Oxford Companion to Wine*, Jancis Robinson (Author), Oxford University Press; 4<sup>th</sup> Revised edition (2015)

### Class Rules

1. No cell phone use during class.
2. No fragrance (men or women).
3. No entry to the classroom until 15 minutes before the start time.
4. No eating in the classroom.

*Anyone who appears intoxicated, in our sole judgment, will have to refrain from participating in the class, and may forfeit his or her right to continue with the program. Only the instructor may handle the wine unless otherwise specified. Wine served during the class can never leave the premises.*

### **Class Suggestions**

1. Eat a small snack before arrival.
2. Bring a 16 oz. bottle of water.
3. Restrict diet before class: no coffee, acidic, or spicy foods.
4. Be interactive with your instructor and other students.

### **A Note About Classroom Behavior:**

Participation in our classes must be carried out with a positive attitude towards each other and the instructors. Disrespectful behavior is never tolerated.

**Depending on the circumstances, any violation of this policy may result in a student receiving either a verbal warning, a written warning, or dismissal from the next lesson or the entire semester.**

### **Schedule**

April 24- Intro  
May 8 - France  
May 15 - U.S.  
May 22 - Oceania  
May 29 - Italy  
June 5 - Spain  
June 12 - South America  
June 19 - In-class Exam; Start time is 2:30 PM

### **Exam Rules**

1. Do not take the final exam until after the last day of the semester. No exceptions!
2. All exams must be completed in the time allotted and are closed-book.
3. Special accommodations must be discussed with the instructor ahead of the exam date.