<u>Winery and Vineyard Analysis Blog Assignment</u> Due week 12 5% of course grade

<u>Task</u>

Visit a vineyard with a winery in any AVA. Explain the techniques the winery employs when making their wine. Identify and analyze the unique qualities of the wines using the following information:

- Grapes grown
- Approach to agriculture
- Vinification practices utilized
- Knowledge of tasting room personnel
- Customer service skill of tasting room personnel
- Additional comments/recommendations

<u>Role</u>

As a student studying wine and beverage management, you will be in the role of investigator, seeking out a better understanding of how grapes are grown, how wine is made and the various styles of wine grown in any particular AVA.

<u>Audience</u>

The audience of the assignment is anyone interested in visiting a winery and vineyard as well as anyone wanting to know more about vineyards, wine making and wine tasting.

<u>Format</u>

- Create a new post on the OpenLab for the analysis
 - Change the "category" to "winery and vineyard visit blog"
- Include six descriptive photos including at least one of each of the following: tasting room, marketing, wine making, vineyard management and life cycle of the vine.
 - \circ $\;$ For each photo, explain what is portrayed.
- Comment on at least one other student's post

Expectations

- Analysis must include a minimum of 10 vocabulary words (**bold** the word)
- The photos are included in the post in a logical manner
- The analysis is approximately 400 words in length
- Two citations to support the analysis are included

Student Learning Outcomes

- a. Communicate in diverse settings wine making methods using wine industry terminology (HMGT: Skill; Gen Ed: Skill)
- b. Gather, interpret and apply information about the factors that affect the taste of wine (HMGT: Knowledge; Gen Ed: Integration)
- c. Gather, interpret and apply information about the geographic regions where fermented beverages are produced (HMGT: Knowledge; Gen Ed: Integration)