



School of Humanities and Social Sciences

HIS 340-AIX 1

The History and Culture of Wine in the Mediterranean

202425 Fall

Course Details

Credit Hours: 3

Days: Tuesdays and Thursdays

Time: 17h-18h25

Prerequisites: This course is suitable for an undergraduate student who has successfully completed at least 3 semesters of college-level coursework. Successful completion of ENG 101 or equivalent and 6 credit hours above the 100-level (introductory) in the arts, humanities, social sciences, and/or business are strongly recommended; or instructor permission. No prior experience with a Wine Studies course is necessary.

Instructor Information

Anthony Triolo

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Course Description

Wine has been produced and consumed in the Mediterranean region for thousands of years and these activities have become synonymous with many local cultures. In this three-credit course, students will study the evolution of wine from its pre-historic origins near the fertile crescent through to the modern era in the Mediterranean basin. We will learn how production methods and consumption habits developed over time and space, from aging in clay jars to French oak, from the Dionysian symposium to a Spanish bodega, how wine became associated with the gods, a spiritual beverage employed in religious rite, enjoyed ceremoniously and daily. We seek answers

to these central questions: What is wine? Where did it originate? What is a culture of wine? How did it co-evolve with local identities in the Mediterranean basin? How is this still present today?

Course Objectives

- To gain an understanding of the historical origins and evolution of wine production in the Mediterranean Basin, including its inception in the Caucasus region and slow expansion south and west into the Mediterranean basin. Students will learn about the forging of local wine cultures, and how they have influenced and been influenced by different peoples, ancient and contemporary religions and bio-cultural spaces, during different eras in the Mediterranean region. Students will understand how this culture of wine and our consumption of it today all over the world is deeply tied to this past. This class enjoys a field visit and tastings of regional wines.

Learning Outcomes

- Students will have an understanding of the origins of viticulture and wine production.
- Student will demonstrate an understanding of how the production of wine evolved in both time and space across the Mediterranean Basin and the influence of this on local/regional cultures as well as the global expansion of the wine industry to today.
- Students will develop analytical tools for examining historical evidence, in primary, secondary and tertiary sources.
- Student will be able to articulate and describe how human societies and cultures are intertwined with our environments and the resources we produce and consume for sustenance.

Instructional Methods and Activities

Class meetings will be oriented around lecture and symposium style discussions and later in the term will include student-presented material. We will use a variety of learning materials, literature, texts, art and other platforms. You may be expected to attend guest speaker conferences to supplement class work. Tastings and a field study trip are part of the course as well.

CLASS PRESENTATIONS: Class presentations will be no more than 30 minutes. Respecting the time limit will make for a successful presentation. Group presentations are possible (no more than 3 to a group).

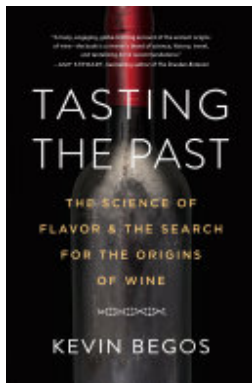
A good presentation will always be improved by the use of audio-visual material. Powerpoint or Prezi are well suited for this. Keep in mind that audio-visual material should supplement rather than repeat your presentation's main points. Images are better than words. Remember the presentation is for your audience, not for you.

Your notes should be on cards, in your head, or in your computer. And some clichés are true, including practice makes perfect.

FIELDTRIP: There is a mandatory field trip, the site to be determined. There is a 2 page reflection paper to be written based on this field trip, which will count towards your participation grade.

WRITTEN WORK: All written work must be submitted electronically to anthony.triolo@iau.edu. Format should be double-spaced, Times New Roman 12pt. If used, I prefer footnotes to endnotes.

Primary/Required Textbooks and Materials



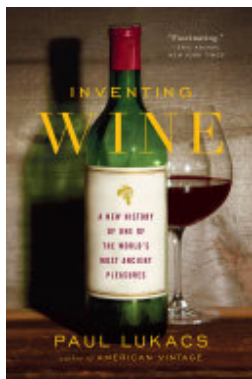
Tasting the Past

ISBN: 9781616205775

Authors: Kevin Begos

Publisher: Algonquin Books

Publication Date: 2018-06-12



Inventing Wine: A New History of One of the World's Most Ancient Pleasures

ISBN: 9780393239645

Authors: Paul Lukacs

Publisher: W. W. Norton & Company

Publication Date: 2013-10-21

Class Reader: access will be on-line

Assessment, Evaluation, and Grading

Participation (15%) You are expected to contribute to:

- class discussions and informal presentations
- Mandatory attendance at 1 open tasting

Tasting Journals: (10%): you are required to keep a journal of all of the wines we taste as a class this semester.

Student Presentations (15%) A presentation of a country wine regions, 30 minutes. Details given in class.

Research Paper (20%) You will write one 8-10 page paper examining a relevant topic to the class. Details will be given in class. Includes Hypothesis

Mid-term grade (20%): 2 Quizzes and 1 Field Trip reflection paper

Final exam (20%): Short answer, essay, covers material after the mid-term.

Grading System/Grade Distribution

Grading System/Grade
Distribution

U.S	ACM	French Equivalent
95-100%	A	17-20
90-94%	A -	16
88-89%	B+	15
84-87%	B	14
80-83%	B-	13
78-79%	C+	12
74-77%	C	11
70-73%	C-	10
68-69%	D+	9
64-67%	D	8
60-63%	D-	7

U.S	ACM	French Equivalent
0-59%	F	0-6

Attendance

One of the primary requirements this semester is that you attend class. This is not a lecture class; it's essential that you come to class on time, be prepared for the lesson, and be ready to participate in discussions and activities. Attendance will be part of your final grade. Any absences can harm your final grade. It will be up to the student to manage and communicate with professors about their absences. For every absence, your final grade may be lowered by one half-letter grade (B+ to become a B, B to become B-, and so on). ACM-IAU professors are empowered to impose academic sanctions (including a lowered grade or even failure) upon students for unexcused absences, frequent tardiness, work submitted late, or any other actions or behaviors that violate ACM's academic standards and policies.

Academic Policies

All students are responsible for reading, knowing, and understanding the information pertinent to their areas of study available in the ACM Catalog. The catalog contains requirements for all degree programs, course descriptions, academic policies, and regulations that govern ACM. All parts of the catalog are subject to annual changes as university rules, policies, and curricula change. It is your responsibility to keep informed of such changes; failure to do so will not exempt you from whatever penalties you may incur. Catalogs are published from August through July.

Review the latest catalog at: <https://www.acmfrance.org/academics/catalog>

Schedule of Classes and Assignments

Week 1: Course Introduction

Week 2: Introduction to Wine: What is Wine?

Readings: Begos, Ch. 1, 2; Class Reader: 1

Week 3: Ancient Wine—Georgia and the Fertile Crescent

Readings: Begos, Ch. 3-5; Class Reader: 2

Week 4: Ancient Wine—The Egyptians, Greeks and Romans

Readings: Begos, Ch. 6-8; Class Reader: 3

Quiz 1

Week 5: Ancient Wine—The Greeks and the Romans

Readings: Begos, Ch. 9-11; Class Reader: 4

Week 6: Ancient Wine— Wine and the Monotheistic Religions

Towards a Philosophy and Culture of Wine in the Ancient World

Readings: Begos, Ch. 12-14 Lukacs, Ch. 1;

Readings: ; Class Reader: 5

Field Trip Reflection Paper Due

Week 7: Ancient Wine— Transformations in Medieval Europe

The Age of Exploration/Renaissance/Enlightenment English/Dutch Influence

Sherry/Port/Madeira/Botrytis Wines

Readings: Lukacs, Ch. 2, 3; Class Reader: 6, 7.

Week 8: Modern Era— France

Bordeaux, Burgundy, Champagne, Cote du Rhone

Readings: Class Reader: 8; Lukacs, Ch. 4;

Quiz 2

Week 9: Fall Break

Week 10: Modern Era—France and Germany

Readings: Lukacs, Ch. 5, 6; Class Reader: 9, 10

Hypothesis Due

Week 11: Modern Era—Spain and Portugal

Readings: Lukacs, Ch. 7; Class Reader: 11

Group Presentation

Week 12: Modern-Era Italy

Readings: Lukacs, Ch. 8; Class Reader: 12

Group Presentation

Week 13: Modern Era—The Expansion of the Wine World: South America, Australia, New Zealand

Readings: Lukacs, Ch. 9; Class Reader: 13

Group Presentation

Week 14: Modern Era— The Expansion of the Wine World; North America and beyond

The Mediterranean Culture of Wine and Food

Readings: Begos: Ch. 15-18; Class Reader: 14

Final Paper Due