

College of Extended Studies

never stop learningsm

$\textbf{6000}_{\text{BC}}$ Evidence of wine production

DO YOU KNOW WINE? Study at SDSU, and learn the facts

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100AD • Wine is exported all across Europe
 1500-1600s • Exploration, conquest and settlement brings wine to many continents
 2010 • 27 million liters of wine are consumed throughout the world

Exploring Wine*

500BC • The Romans begin to classify varieties and colors, and recognize soil-type preferences

1905 • French law on viticultural designations considers terroir (geography, geology and climate)



1683 • First recorded planting of a vineyard in California

1976 • Two Napa Valley wines bested top French wines at a blind tasting

California Intensive*

1693 • Dom Perignon



Franciscan missionaries plant California's first sustained vineyard



1500s

700bc

The Greeks stamp wine amphorae with the seal

of the region/terroir

Wine makes a Renaissance resurgence after almost disappearing during the Middle Ages



Dishes and wines of particular French regions are considered classic pairings

1970s

Australia, New Zealand, and South Africa increase mechanization and scientific winemaking for lack of workers

*Wine courses available at SDSU

2000BC • Evidence of wine production in Italy

2008 • Italy surpasses France for the title of world's biggest wine producer



1700s • In Italy, many wine-makers start crafting their wines to be "food friendly"
1980s • The Neo-Prohibitionists in the U.S. prompts the reexamination of wine-drinking as a component of dining



6000BC • Crushing grapes to produce liquid starts in Georgia and Iran
 44BC-1453AD • The use of oak becomes prevalent for storing wine, altering taste





creates champagne **1935** • Numerous laws are passed to control the quality of French wine



3000BC • Egyptians create the first wine list for inventory and to administer wine rations **1985** • James Christie's auction wine list includes the most expensive created one bottle of wine (Bordeaux, a 1787 Chateau Lafite) sells for \$160,000



100BC-2000s • White wine characteristics are established **1970** • Robert Parker rates wine using a numerical method of scoring in which character is key to a high score



900BC • The Greeks start trading their wines throughout the ancient world by ship **2010** • 20.7 million tourists visit California wine region

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After earlier vine uprooting, vines are allowed to be replanted in northern France



A sommelier, one who creates wine lists, becomes a defined and known profession

1300s

Wine tasters determine wine quality by judging it by its flavors, aromas, and characteristics



To learn more about the Professional Certificate in the Business of Wine program at SDSU College of Extended Studies,

