CAREER DESCRIPTION

The Viticulture and Enology program prepares students for entry into the industry as production winemaking technicians, vineyard and winery owners, vintners, and sales and marketing coordinators. The Enology AAS degree program includes an introduction to grape growing, basic principles of soil science, vineyard and winery practices throughout all four seasons, chemistry of the winemaking process, principles of wine production, and supervised practical work experience. The curriculum builds upon the one-year certificate program in Viticulture and students receive the AAS degree as well as the viticulture and wine marketing assistant certificates. Job opportunities within the industry are very diverse with average earnings according to 2015 industry surveys ranging from $33,488 for entry level tasting room positions, $37,395 for entry-level cellar works, $38,625 for entry-level vineyard positions, $62,401 for cellar masters, $66,660 for sales representatives, $66,955 for assistant winemakers, and $80,947 for vineyard management. Efforts are underway to articulate the degree for transfer to other colleges and universities, including Oregon State University, which has both undergraduate and graduate programs in the field. Students with prior college experience may not have to take any or all general classes required. Students must be over 18 years of age to participate in wine tasting.

PROGRAM OUTCOMES

The second year curriculum emphasizes enology (winemaking) and prepares students for entry into the industry in production and sales as winemaking technicians, vineyard and winery owners, and vintners. Job opportunities exist throughout the Pacific Northwest and northern California and employment trends indicate that wine industry salaries continue to increase.

In addition to achieving the outcomes of the Viticulture Certificate Program students who successfully complete the Associate of Applied Science in Viticulture and Enology will:

1. Apply basic principles and techniques of wine sensory evaluation
2. Conduct statistical analyses of sensory evaluation trials and preference test trials
3. Select and train wine judges and administer sensory evaluation and preference tests
4. Identify and compare wine traits, types, and styles
5. Read and interpret results of analyses performed by commercial laboratories
6. Perform basic chemical analyses and calculations for testing wine during all stages of production, and take appropriate steps to mitigate defects
7. Operate and maintain winery equipment
8. Demonstrate knowledge of marketing and distribution principles for wine cluster industries
## ASSOCIATE OF APPLIED SCIENCE — Viticulture and Enology

Minimum 96 Credits — Recommended Sequence for Students (Students should see an advisor to customize their educational plan.)

### YEAR ONE

#### Fall
- Introduction to the Wine Industry
  - VE 101 1 CR
- Vineyard Practices I
  - VE 110 4 CR
- Winemaking for Viticulturists
  - VE 201 3 CR
- Intermediate Algebra
  - MTH 095 (OR HIGHER) 4 CR

#### Winter
- Spanish in the Workplace: Viticulture
  - SPAN 121 4 CR
- Vineyard Practices II
  - VE 111 4 CR
- Psychology of Human Relations
  - PSY 101 3 CR
  - OR Listening SP 105 3 CR
  - OR Interpersonal Communication SP 218 3 CR
  - OR Small Group Discussion SP 219 3 CR
- * Cooperative Work Experience/Practicum: Viticulture/Enology
  - VE 280 2 CR

#### Spring
- Integrated Pest Control for Grapes
  - VE 102 4 CR
- Vineyard Practices III
  - VE 112 4 CR
- Introduction to Expository Writing
  - WR 115 4 CR
- * Cooperative Work Experience/Practicum: Viticulture/Enology
  - VE 280 2 CR

#### Summer
- Soils, Plant Nutrition, and Irrigation
  - VE 103 4 CR
- * Cooperative Work Experience/Practicum: Viticulture/Enology
  - VE 280 2 CR

### YEAR TWO

#### Fall
- Wines of Europe
  - VE 203 3 CR
- Laboratory Analysis of Musts and Wines
  - VE 209 4 CR
- Science of Winemaking I
  - VE 210 5 CR
- * Cooperative Work Experience/Practicum: Viticulture/Enology
  - VE 280 2 CR
- Introductory Chemistry
  - CH 104 4 CR
  - OR General Chemistry
    - CH 221 5 CR

#### Winter
- Wines of the Southern Hemisphere
  - VE 204 3 CR
- Sensory Evaluation of Wine
  - VE 202 4 CR
- Science of Winemaking II
  - VE 211 5 CR
- Introduction to Chemistry
  - CH 105 4 CR
  - OR General Chemistry
    - CH 222 5 CR

#### Spring
- Wines of North America
  - VE 205 3 CR
- Wine Marketing
  - VE 223 3 CR
- Science of Winemaking III
  - VE 212 5 CR
- * Cooperative Work Experience/Practicum: Viticulture/Enology
  - VE 280 2 CR
- Introduction to Chemistry
  - CH 106 4 CR
  - OR General Chemistry
    - CH 223 5 CR

### NOTES
Scheduling requirements may prevent all courses from being offered every term. Consultation with an advisor is critical to student’s selection of courses.

Please see an advisor for a degree planning worksheet for this program.

* CWE can be taken in 1-10 credit increments. 33 hrs = 1 credit