PROGRAM MISSION
The mission of the Viticulture & Enology Associate of Applied Science degree program is to prepare students for entry-level positions in the winegrape production and winemaking industries by educating them in the fundamental concepts, practices, and skills of grape growing and vineyard management; fundamental wine marketing concepts and strategies; and the chemistry, principles, and techniques of wine production.

PROGRAM DESCRIPTION
The Viticulture & Enology Associate of Applied Science degree program prepares students for entry into the winegrape production and winemaking industries. This program provides education in winegrape production, basic principles of soil science, vineyard practices throughout all four seasons, chemistry of the winemaking process, and principles and techniques of wine production through online content and full day in-person labs and supervised practical work experience. Students must be 18 years of age to participate in wine tasting. This degree program can be completed in 2 years.

PROGRAM OUTCOMES
Students who successfully complete the AAS degree in Viticulture and Enology will:
1. Demonstrate knowledge of marketing and distribution principles for wine
2. Apply basic principles and techniques of wine sensory evaluation
3. Demonstrate knowledge of vine phenology, seasonal vineyard operations, and the effects of vineyard cultural operations on fruit quality
4. Demonstrate knowledge of vineyard pests and diseases as well as common control strategies
5. Interpret soil and plant tissue analysis results and plan fertilization programs
6. Perform sensory analysis and chemical analysis of juice and wine during various stages of production, and use this data to plan fermentation management and quality control tactics
7. Demonstrate knowledge of winemaking techniques and equipment used to produce various wine styles

CAREER CONSIDERATIONS
The Viticulture and Enology program prepares students for employment and future careers in the following areas: Winemaking Technicians, Assistant winemakers, and Vineyard and Winery Managers/Owners.

PROGRAM COURSE REQUIREMENTS

**Year One**
- MTH 095 Intermediate Algebra (or higher) 4
- SPAN 121 Spanish in the Workplace for Viticulture 4
- VE 101 Introduction to the Wine Industry 1
- VE 102 Integrated Pest Control for Grapes 4
- VE 103 Vineyard Soils, Plant Nutrition & Irrigation 4
- VE 110 Vineyard Practices I 4
- VE 111 Vineyard Practices II 4
- VE 112 Vineyard Practices III 4
- VE 201 Wine Making for Viticulturists 3
- VE 280 Cooperative Work Experience Viticulture & Enology 6
- VITPSY 000 Viticulture human relations options* 3
- WR 115 Introduction to Expository Writing (or higher) 4

**Total Credits 96**

**Year Two**
- CH 104 Introductory Chemistry 4
- or CH 221 General Chemistry 5
- CH 105 Introduction to Chemistry 4
- or CH 222 General Chemistry 5
- CH 106 Introduction to Chemistry 4
- or CH 223 General Chemistry 5
- VE 202 Sensory Evaluation of Wine 4
- VE 203 Wines of Europe 3
- VE 204 Wines of the Southern Hemisphere 3
- VE 205 Wines of North America 3
- VE 209 Laboratory Analysis of Musts & Wines 4
- VE 210 Science of Wine Making I 5
- VE 211 Science of Wine Making II 5
- VE 212 Science of Wine Making III 5
- VE 223 Wine Marketing 3
- VE 280 Cooperative Work Experience 6

*APPROVED HUMAN RELATIONS OPTIONS
- PSY 101 Psychology of Human Relations 3
- SP 105 Listening 3
- SP 218 Interpersonal Communication 3
- SP 219 Small Group Discussion 3

Total Credits 96
Please see an advisor for a degree planning worksheet for this program. Scheduling requirements may prevent all courses from being offered every term. Consultation with an advisor is critical to student’s selection of courses.

CWE can be taken in 1-4 credit increments. 33 hrs = 1 credit

PROGRAM AND COURSE FEES
Additional program and course fees may apply. See class schedule for more information.