Viticulture and Enology Programs

Viticulture & Enology Associate of Applied Science

The Viticulture and Enology program prepares students for entry into the industry as production winemaking technicians, vineyard owners, winemakers, or 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 both one-year certificates. Students must be over 18 years of age to participate in wine tasting. 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.

REQUIRED CURRICULUM (ALL CLASSES BELOW)

OFFERED ALL TERMS
- VE 101 Introduction to the Wine Industry (1cr)
- VE 205 Sensory Evaluation of Wine (4cr)
- VE 204 Wines of the Southern Hemisphere (3cr)
- VE 222 Wine Marketing (3cr)
- **VE 280 CWE Practicum (10cr)

SPRING
- VE 205 Wines of Northern America (3cr)
- VE 210 Science of Winemaking I (3cr)
- Total: 20 credits

SUMMER TERM ONLY CLASSES
- VE 101 Soils, Plant Nutrition and Irrigation (4cr)

GENERAL CLASSES REQUIRED
- MTH 095 Intermediate Algebra OR higher (4cr)
- WR 115 Intermediate Writing OR higher (4cr)
- Choice of one of the four classes below or approved Human Relations course: (4-6cr)
  - PSY 101 Psychology of Human Relations
- SP 105 Listening
- SP 218 Interpersonal Communications
- SP 219 Small Group Discussion
- CH 104 Intro to Chemistry I (4cr)
- CH 105 Intro to Chemistry II (4cr)
- CH 106 Intro to Chemistry III (4cr)
- OR
- CH 221, CH 222, and CH 223 General Chemistry (5 credits each)
- Total: 96-99 credits

*Class fulfills program requirement but, please see advisor for course recommendations if transferring to 4-year institution.
**CWE is Cooperative Wine Experience or hands-on experience. It can be taken in 1-10 credit segments and can be spread over many terms if desired. 1 credit equals 33 hours of work per term or 3.3 hours per week over a 10-week term. A student taking 10 credits would have to work 33 hours per week for 10 weeks.

Wine Marketing Assistant Pathway Certificate

The Wine Marketing Assistant Pathway Certificate includes parts of both the full Viticulture and Enology one-year certificate and two-year degree that prepare students for entry level positions in wine sales and distribution. Students can continue with either the Viticulture/Enology program or augment business skills. Students completing the marketing pathway certificate will be able to demonstrate understanding of the role and function of marketing in the wine industry, familiarity with the basic chemistry of winemaking, the ability to conduct sensory evaluations of wine, and knowledge of worldwide wine varieties, regions, and markets. Students must be over 18 years of age to participate in wine tasting.

REQUIRED CURRICULUM (ALL CLASSES BELOW)

SUMMER
- VE 101 Introduction to the Wine Industry (1cr)
- VE 201 Winemaking for Viticulturists (3cr)
- VE 203 Wines of Europe (3cr)

WINTER
- VE 202 Sensory Evaluation of Wine (4cr)
- VE 204 Wines of the Southern Hemisphere (3cr)
- VE 222 Wine Marketing (3cr)
- Total: 20 credits

SPRING
- VE 205 Wines of Northern America (3cr)
- VE 210 Science of Winemaking I (3cr)
- Total: 20 credits

SUMMER TERM ONLY CLASSES
- VE 101 Soils, Plant Nutrition and Irrigation (4cr)

GENERAL CLASSES REQUIRED
- MTH 095 Intermediate Algebra OR higher (4cr)
- WR 115 Intro to Expository Writing OR Higher (4cr)
- Choice of one of the four classes below or approved Human Relations course: (4-6cr)
- PSY 101 Psychology of Human Relations
- SP 105 Listening
- SP 218 Interpersonal Communications
- SP 219 Small Group Discussion
- CH 104 Intro to Chemistry I (4cr)
- CH 105 Intro to Chemistry II (4cr)
- CH 106 Intro to Chemistry III (4cr)
- OR
- CH 221, CH 222, and CH 223 General Chemistry (5 credits each)
- Total: 96-99 credits

For more information, contact: The Southern Oregon Wine Institute | 541.440.7760 | sowi@umpqua.edu

UCC is an equal opportunity employer and educator.