

# VITICULTURE AND ENOLOGY (AAS)

Degree: Associate of Applied Science  
Major: Viticulture and Enology  
Program Code: 1309

## About This Major . . .

About This Major . . . The Viticulture and Enology curriculum is designed to provide the entrepreneurial and technical skills necessary to manage a profitable, environmentally sound, vineyard and/or winemaking business. Students learn the fundamentals of sustainable viticulture, focusing on cultivars that are suitable for Colorado, as well as the science of fermentation, and the fundamentals of producing and testing wine. Emphasis is placed on entrepreneurial and practical field training. As part of their education, students will participate in the establishment and management of a vineyard, and the production of wine. Graduates are qualified for employment in a variety of positions associated with viticulture and winemaking businesses.

This program will provide the student with an understanding of the viticulture and enology industry, the principles and science underlying operation and control decisions, and financial practices and measures common to the businesses. The graduate will understand the technical aspects of the work, the responsibilities of the work and the importance of safety in this vitally important career.

For more information on what you can do with this major, visit WCCC's Programs of Study (<https://www.coloradomesa.edu/wccc/programs/>) page.

All CMU/WCCC associate graduates are expected to demonstrate proficiency in specialized knowledge/applied learning, quantitative fluency, communication fluency, critical thinking, personal and social responsibility, and information literacy. In addition to these campus-wide student learning outcomes, graduates of this major will be able to:

1. Apply business communication using listening, verbal and written and electronic forms that are needed for entry level employment. (Communication Fluency)
2. Apply mathematical and applied physics concepts for industry to meet employment requirements. (Quantitative Fluency)
3. Research, evaluate, synthesize and apply information/data relevant to business, sciences and technical careers. (Critical Thinking)
4. Demonstrate knowledge of terminology, symbols, business practices, and principles and application of technical skills. (Specialized Knowledge)

## Requirements

Each section below contains details about the requirements for this program. Select a header to expand the information/requirements for that particular section of the program's requirements.

**To print or save an overview of this program's information, including the program description, learning outcomes, requirements, suggested course sequencing (if applicable), and advising and graduation information, scroll to the bottom of the left-hand navigation menu and select 'Print Options.'** This will give you the options to either 'Send Page to Printer' or 'Download PDF of This Page.' The 'Download PDF of This Page' option

prepares a much more concise presentation of all program information. The PDF is also printable and may be preferable due to its brevity.

## Institutional Degree Requirements

The following institutional degree requirements apply to all CMU and WCCC Associate of Applied Science (AAS) degrees. Specific programs may have different requirements that must be met in addition to institutional requirements.

- 60 semester hours minimum.
- Students must complete a minimum of 15 of the final 30 semester hours of credit at CMU/WCCC.
- 2.00 cumulative GPA or higher in all CMU/WCCC coursework.
- A course may only be used to fulfill one requirement for each degree/certificate.
- No more than six semester hours of independent study courses can be used toward the degree.
- Non-traditional credit, such as advanced placement, credit by examination, credit for prior learning, cooperative education and internships, cannot exceed 20 semester credit hours for an AAS degree.
- Pre-collegiate courses (usually numbered below 100) cannot be used for graduation.
- Capstone exit assessment/projects (e.g., Major Field Achievement Test) requirements are identified under Program-Specific Degree Requirements.
- The Catalog Year determines which program sheet and degree requirements a student must fulfill in order to graduate. Visit with your advisor or academic department to determine which catalog year and program requirements you should follow.
- See "Requirements for Undergraduate Degrees and Certificates" in the catalog for a complete list of graduation requirements.

## Specific to this degree:

- 65 semester hours total for the AAS, Viticulture and Enology.
- A minimum of 16 semester hours taken at CMU in no fewer than two semesters.

## Essential Learning Requirements

(15 semester hours)

See the current catalog for a list of courses that fulfill the requirements below. If a course is an Essential Learning option and a requirement for your major, you must use it to fulfill the major requirement and make a different selection for the Essential Learning requirement.

Code	Title	Semester Credit Hours
<b>Communication</b>		
ENGL 111	English Composition I-GTCO1	3
Select one of the following courses:		
ENGL 112	English Composition II-GTCO2	3
SPCH 101	Interpersonal Communications	
SPCH 102	Speechmaking	
<b>Mathematics</b>		
MATH 107	Career Math (or higher)	3
<b>Other Essential Learning Core Courses</b>		

Select one Social and Behavioral Sciences, History, Natural Sciences, Fine Arts or Humanities course	3
Select one Social and Behavioral Sciences, History, Natural Sciences, Fine Arts or Humanities course	3
<b>Total Semester Credit Hours</b>	<b>15</b>

## Other Lower Division Requirements

Code	Title	Semester Credit Hours
<b>Wellness Requirement</b>		
KINE 100	Health and Wellness	1
Select one Activity course		1
<b>Total Semester Credit Hours</b>		<b>2</b>

## Program Specific Degree Requirements

(48 semester hours, must earn a "C" or better in each course.)

Code	Title	Semester Credit Hours
AGRS 100	Practical Crop Production	3
AGRS 100L	Practical Crop Production Laboratory	1
AGRS 101	Fermented Beverages	3
AGRS 104	Agriculture Chemistry	3
AGRS 106	Fermentation Science	2
AGRS 106L	Fermentation Science Laboratory	1
AGRS 130	Vineyard Establishment and Management	3
AGRS 130L	Vineyard Establishment and Management Laboratory	1
AGRS 165	Winemaking I	3
AGRS 165L	Winemaking I Laboratory	1
AGRS 170	Sensory Analysis	3
AGRS 189	Viticulture Practicum	3
AGRS 202	Winery Operations and Marketing	3
AGRS 205	Farm and Ranch Management	3
AGRS 240	Introduction to Soil Science	3
AGRS 240L	Introduction to Soil Science Laboratory	1
AGRS 245	Winemaking II	2
AGRS 245L	Winemaking II Laboratory	1
AGRS 255	Viticulture Harvest and Post-harvest Management	2
AGRS 255L	Viticulture Harvest and Post-harvest Management Laboratory	1
AGRS 270	Science of Winemaking	2
AGRS 275	Winemaking III	3
<b>Total Semester Credit Hours</b>		<b>48</b>

## Suggested Course Plan

First Year		Semester Credit Hours
Fall Semester		
AGRS 100 & 100L	Practical Crop Production and Practical Crop Production Laboratory	4
AGRS 101	Fermented Beverages	3

ENGL 111	English Composition I-GTC01	3
MATH 107	Career Math	3
KINA 1XX	Activity Course	1
<b>Semester Credit Hours</b>		<b>14</b>

Spring Semester		
AGRS 104	Agriculture Chemistry	3
AGRS 106 & 106L	Fermentation Science and Fermentation Science Laboratory	3
AGRS 130 & 130L	Vineyard Establishment and Management and Vineyard Establishment and Management Laboratory	4
AGRS 165 & 165L	Winemaking I and Winemaking I Laboratory	4
Select one of the following:		3
ENGL 112	English Composition II-GTC02	
SPCH 101	Interpersonal Communications	
SPCH 102	Speechmaking	
<b>Semester Credit Hours</b>		<b>17</b>

Summer Semester		
AGRS 189	Viticulture Practicum	3
<b>Semester Credit Hours</b>		<b>3</b>

Second Year		
Fall Semester		
AGRS 240 & 240L	Introduction to Soil Science and Introduction to Soil Science Laboratory	4
AGRS 245 & 245L	Winemaking II and Winemaking II Laboratory	3
AGRS 255 & 255L	Viticulture Harvest and Post-harvest Management and Viticulture Harvest and Post-harvest Management Laboratory	3
AGRS 270	Science of Winemaking	2
Social and Behavioral Sciences, History, Natural Sciences, Fine Arts or Humanities course		3
KINE 100	Health and Wellness	1
<b>Semester Credit Hours</b>		<b>16</b>

Spring Semester		
AGRS 170	Sensory Analysis	3
AGRS 202	Winery Operations and Marketing	3
AGRS 205	Farm and Ranch Management	3
AGRS 275	Winemaking III	3
Social and Behavioral Sciences, History, Natural Sciences, Fine Arts or Humanities course		3
<b>Semester Credit Hours</b>		<b>15</b>
<b>Total Semester Credit Hours</b>		<b>65</b>

## Advising and Graduation

### Advising Process and DegreeWorks

Documentation on the pages related to this program is intended for informational purposes to help determine what courses and associated requirements are needed to earn a degree. The suggested course sequencing outlines how students could finish degree requirements. Some courses are critical to complete in specific semesters, while others may be moved around. Meeting with an academic advisor is essential in planning courses and altering the suggested course sequencing. It is ultimately the student's responsibility to understand and fulfill the requirements for her/his intended degree(s).

DegreeWorks is an online degree audit tool available in MAVzone. It is the official record used by the Registrar's Office to evaluate progress towards a degree and determine eligibility for graduation. Students are responsible for reviewing their DegreeWorks audit on a regular basis and should discuss questions or concerns with their advisor or academic

department head. Discrepancies in requirements should be reported to the Registrar's Office.

## Graduation Process

Students must complete the following in the first two months of the semester prior to completing their degree requirements:

- Review their DegreeWorks audit and create a plan that outlines how unmet requirements will be met in the final semester.
- Meet with their advisor and modify their plan as needed. The advisor must approve the final plan.
- Submit the "Intent to Graduate" form to the Registrar's Office to officially declare the intended graduation date and commencement ceremony plans.
- Register for all needed courses and complete all requirements for each degree sought.

Submission deadlines and commencement details can be found at <http://www.coloradomesa.edu/registrar/graduation.html>.

If a student's petition for graduation is denied, it will be her/his responsibility to consult the Registrar's Office regarding next steps.