

# VITICULTURE AND ENOLOGY (AAS)

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

## About This Major . . .

The Viticulture and Enology curriculum is designed to provide a multifaceted education of the wine business. The Colorado wine industry is made up of boutique size wineries. Owners, managers, and key employees need to have a strong knowledge of all aspects of the business to aid in their success including grape growing, wine production and sales/marketing.

Graduates from the Associate of Applied Science in Viticulture and Enology have the knowledge and skills to start their own winery or begin a variety of careers in viticulture or the wine business. Emphasis is placed on entrepreneurial and practical field training.

For more information on what you can do with this major, visit WCCC's [Programs of Study](#) 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:

- Apply appropriate terminology used in winemaking and sensory analysis, including a presentation of this information to the class. (Communication Fluency)
- Apply chemistry and mathematics principles to solve problems and calculations needed throughout the winemaking process. (Quantitative Fluency)
- Evaluation of wines to assess quality and solve problems through research and information learned throughout the program. (Critical Thinking, Information Literacy)
- Describe the personal and legal responsibility in the wine business; including applicable federal, state and local laws. (Personal and Social Responsibility)
- Recognize and describe the production of a high-quality wine, including starting parameters, fermentation and aging. (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-GTC01	3
Select one of the following courses:		3
ENGL 112	English Composition II-GTC02	
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
ACCT 201	Principles of Financial Accounting	3
AGRS 100 & 100L	Practical Crop Production and Practical Crop Production Laboratory	4
AGRS 125	Agricultural Machinery	3
VITE 101	Introduction to Wine	3
VITE 105	Agriculture Chemistry	3
VITE 115 & 115L	Vineyard Establishment and Management and Vineyard Establishment and Management Laboratory	4
VITE 205	Wine Business and Marketing	3
VITE 210 & 210L	Fermentation Science and Fermentation Science Laboratory	4
VITE 250	Advanced Winemaking I	4
VITE 255 & 255L	Viticulture Harvest and Post-Harvest Management and Viticulture Harvest and Post-Harvest Management Laboratory	3
VITE 260	Science of Winemaking	3
VITE 265	Wines of the World	2
VITE 270	Sensory Analysis of Wine	3
VITE 280	Advanced Winemaking II	3
VITE 299	Winery Internship	3
<b>Total Semester Credit Hours</b>		<b>48</b>

## Suggested Course Plan

<b>First Year</b>		
<b>Fall Semester</b>		
AGRS 100 & 100L	Practical Crop Production and Practical Crop Production Laboratory	4
AGRS 125	Agricultural Machinery	3
VITE 101	Introduction to Wine	3
ENGL 111	English Composition I-GTC01	3
MATH 107	Career Math	3
<b>Semester Credit Hours</b>		<b>16</b>
<b>Spring Semester</b>		
VITE 105	Agriculture Chemistry	3

VITE 210 & 210L	Fermentation Science and Fermentation Science Laboratory	4
VITE 115 & 115L	Vineyard Establishment and Management and Vineyard Establishment and Management Laboratory	4
Select one of the following:		3
ENGL 112	English Composition II-GTC02	
SPCH 101	Interpersonal Communications	
SPCH 102	Speechmaking	
Select one Social and Behavioral Sciences, History, Natural Sciences, Fine Arts or Humanities course		3
<b>Semester Credit Hours</b>		<b>17</b>

### Second Year

#### Fall Semester

VITE 250	Advanced Winemaking I	4
VITE 255 & 255L	Viticulture Harvest and Post-Harvest Management and Viticulture Harvest and Post-Harvest Management Laboratory	3
VITE 265	Wines of the World	2
VITE 299	Winery Internship	3
KINE 100	Health and Wellness	1
Select one Social and Behavioral Sciences, History, Natural Sciences, Fine Arts or Humanities course		3
<b>Semester Credit Hours</b>		<b>16</b>

#### Spring Semester

ACCT 201	Principles of Financial Accounting	3
VITE 205	Wine Business and Marketing	3
VITE 260	Science of Winemaking	3
VITE 270	Sensory Analysis of Wine	3
VITE 280	Advanced Winemaking II	3
KINA Activity Course		1
<b>Semester Credit Hours</b>		<b>16</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.