VITICULTURE AND ENOLOGY

Program Description
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. The new Warren Winiarski-Gerald Ivancie Institute of Viticulture and Enology allows students to collaborate with grape growers and wine makers providing valuable research that is needed for a thriving wine industry. 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.

Contact Information
Office of Student Services
WCCC, Bishop B102
2508 Blichmann Avenue
970.255.2670

Programs of Study
Associates
• Viticulture and Enology (AAS)

Certificates
• Enology, Viticulture and Enology (Technical Certificate)
• Viticulture, Viticulture and Enology (Technical Certificate)
• Wine Professional, Viticulture and Enology (Technical Certificate)