



Enology & Viticulture

at Walla Walla Community College

www.wwcc.edu/wine

The Industry

The Institute for Enology and Viticulture provides students with hands-on experience in wine-making, viticulture practices, and wine marketing and sales. To this end, the Institute has developed several acres of teaching vineyards where students actively participate in vineyard management and the growing of quality wine grapes used to support the teaching winery. In addition to the teaching vineyard, the Institute has created a state-of-the-art teaching winery at College Cellars where students are responsible for winemaking and wine chemistry.

Career Opportunities

- Winemaker/Assistant Winemaker
- Viticulturist
- Vineyard Manager
- Cellar Master
- Wine Sales and Promotion
- Vineyard & Winery Equipment Sales Representative
- Enologist

WWCC's Degree Options

- **Associate in Applied Arts And Sciences (AAAS) Degree in Enology and Viticulture**
Earned upon completion of the two-year program of study.
- **Associate in Applied Arts And Sciences (AAAS) Degree in Wine Business**
Earned upon completion of the two-year program of study.
- **Associate in Applied Science – Transfer (AAS-T) Enology and Viticulture**
This degree is articulated with WSU and earned after completion of the two-year program of study.
- **Viticulture Science Certificate**
This certificate is awarded upon completion of the first year of the program.
- **Fermentation Science Certificate**
This certificate is awarded upon completion of the second year of the program.



For More Information

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Walla Walla Community College ... *Your Best Choice*

Enology & Viticulture

This schedule lists all courses required for completion of the Associate in Applied Arts and Sciences Degree in Enology & Viticulture, but the actual order and specific coursework may vary depending on student placement, start date, and quarter. Please check with your advisor prior to any substitutions.

The required related instruction is noted in bold print. The letter in parenthesis indicates which category of related instruction is represented by the given course as follows: **(W)** -Written Communications, **(O)** - Oral Communications, **(J)** - Job Seekings Skills, **(R)** - Human Relations, **(M)** - Computation/Mathematics, **(L)** - Leadership

YEAR ONE – VITICULTURE CERTIFICATE		YEAR TWO – FERMENTATION SCIENCE CERTIFICATE	
Quarter One	Credits	Quarter One	Credits
EV 107	Introduction to Viticulture and Enology.5	EV 131	Essentials of Winery Compliance2
EV 196	Viticulture Practicum I.1	EV 189	Sensory Analysis of Wine3
AGPR 113	Cultivated Plants5	EV 203	Science of Winemaking I - Oenochem.5
AGPR 201	Basic Soil Science5	EV Elective(s)*2	
	Total Credits16	EV 299 Professional Wine Leadership(L)1	
			Total Credits13
Quarter Two	Credits	Quarter Two	Credits
EV 101	Establishing a Vinifera Vineyard4	EV 286	Winemaking Practicum I3-12
EV 197	Viticulture Practicum II1	EV Elective(s)*0-10	
AGPR 202	Soils Fertility and Management5		Total Credits 3-22
OCSUP 105 Intro. to Quantitative Problem Solving(M) .5			
PSYC& 100 General Psychology (R) 3-5			
	Total Credits18-20	Quarter Three	Credits
Quarter Three	Credits	EV 143	Wine Marketing5
EV 102	Maintaining a Vinifera Vineyard5	EV 204	Science of Winemaking II5
EV 198	Viticulture Practicum III1	EV 287	Winemaking Practicum II1
WTM 112	Irrigation Principles5	EV Elective(s)*5	
WTM 220	Drip Irrigation2	ENGL& 101 English Composition I (W)5	
CMST& 220 Public Speaking (O). 3-5			Total Credits21
	Total Credits16-18	Quarter Four	Credits
	Total Year One Credits50-54	EV 193	Winery Operations Management.3
		EV 205	Science of Winemaking III5
		EV 288	Winemaking Practicum III1
		EV Elective(s)*3	
		EV 108 Wine Industry Marketplace(J)3	
			Total Credits15
			Total Year Two Credits52 - 71
			Total Credits 102 - 125

Students must complete related instruction requirements in the following categories to

receive a certificate: Written Communications, Computation/Mathematics, and Human Relations. Students must complete all six related instruction categories for the degree.

Students must complete the Viticulture Certificate before completing the Fermentation Science Certificate.

**EV Electives: A minimum of ten to twenty elective credits must be met for degree completion. A full listing of elective course options can be found online at <https://dept.wvcc.edu/enology/courses-degrees/>*

(R) - BUS 102, BUS 157, PSYC& 100, PSYC 111

(J) - EV 108

(M) - OCSUP 105 or higher, MATH& 146, BUS 112

(O) - CMST 102, CMST& 220, OCSUP 102

(L) - EV 299

(W) - ENGL& 101

Transferability: *The AAAS Degree is designed primarily for students planning to enter their chosen career upon graduation. Only selected credits are considered transferable to public or private baccalaureate institutions in Washington State. However, students interested in studying Enology and Viticulture and continuing to a four-year institution may be able to adjust their coursework to facilitate this transfer.*

CIP:01.0309 / EPC: 121

For the most current information please see our website.