



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 Sciences (AAS) Degree in Enology & Viticulture**
Earned upon completion of the two-year program of study.
- **Associate in Applied Science – Transfer (AAS-T) Enology & 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.
- **Cellar Technologist Short Certificate**
Awarded at the completion of 20 credits of specified classes.
- **Wine Marketing Short Certificate**
Awarded at the completion of 19 credits of specified classes.



For More Information

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Walla Walla Community College... Shape your future!

Associate in Applied Sciences Degree in Enology & Viticulture

This schedule lists courses required for degree completion 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	Intro to Viticulture and Enology 4	EV 131	Essentials of Winery Compliance 2
AGPR 113	Cultivated Plants 5	EV 189	Sensory Analysis of Wine 3
AGPR 201	Basic Soil Science 5	EV 203	Science of Winemaking I - Oenochem. 5
	Total Credits 14	EV Elective(s)* 2	
			Total Credits 12
Quarter Two	Credits	Quarter Two	Credits
EV 101	Establishing a Vinifera Vineyard 4	EV 286	Winemaking Practicum I 2-12
EV	EV Elective** 1		
AGPR 202	Soils Fertility and Management 5		Total Credits 2-12
WTM 112	Irrigation Principles 5		
	Total Credits 15	Quarter Three	Credits
Quarter Three	Credits	EV 143	Intro to Wine Marketing. 5
EV 102	Maintaining a Vinifera Vineyard 4	EV 204	Science of Winemaking II 5
WTM 220	Drip Irrigation 2	EV Elective(s)* 4	
ACOM 102 Comm. in the Workplace (O, R, L) 5		AENG 100 Intro To Tech Writing in the Workplace (W, J) . . 5	
AMATH 105 MATH for the Trades (M) 5			Total Credits 19
	Total Credits 16	Quarter Four	Credits
Total Year One Credits 45		EV 193	Winery Operations Management. 3
		EV 205	Science of Winemaking III 4
		EV Elective(s)* 5	
			Total Credits 12
		Total Year Two Credits 45-55	
		Total Credits 90-100	

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.

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|-------------------------------------|--------------|---|
| (R) - BUS 157, PSYC& 100 | (J) - EV 108 | (M) - AMATH 105 or higher, MATH& 146, BUS 112 |
| (O) - CMST 102, CMST& 220, ACOM 102 | (L) - EV 299 | (W) - ENGL& 101, AENG 100 |

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/>

Transferability: The AAS 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.

For the most current information please see our website.