



# Enology & Viticulture

at Walla Walla Community College

[www.wwcc.edu/wine](http://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

## 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		YEAR TWO	
<b>Fall Quarter</b>		<b>Summer Quarter</b>	
<b>Credits</b>		<b>Credits</b>	
CHEM&110*Chemical Concepts with Lab . . . . .	.5	EV 131    Essentials of Winery Compliance . . . . .	.2
AGPR 201    Basic Soil Science . . . . .	.5	EV 189    Sensory Analysis of Wine . . . . .	.3
EV 107    Introduction to Viticulture and Enology. . . . .	.5	EV 203    Science of Winemaking I . . . . .	.3
EV 196    Viticulture Practicum I . . . . .	.1	<b>EV 299    Professional Wine Leader(L)</b> . . . . .	<b>.1</b>
<b>OCSUP 105 Intro. to Quantitative Problem Solving(M)</b> .5		<b>ENGL&amp; 101 English Composition I (W)</b> . . . . .	<b>.5</b>
<b>Total Credits . . . . .</b>	<b>.21</b>	<b>Total Credits . . . . .</b>	<b>.14</b>
<b>Winter Quarter</b>		<b>Fall Quarter</b>	
<b>Credits</b>		<b>Credits</b>	
AGPR 113    Plant Anatomy and Morphology . . . . .	.5	EV 286    Winemaking Practicum I . . . . .	.3 - 12
EV 101    Establishing a Vinifera Vineyard . . . . .	.4	<b>Total Credits . . . . .</b>	<b>.3 - 12</b>
EV 197    Viticulture Practicum II . . . . .	.1	<b>Winter Quarter</b>	
WTM 112    Irrigation Principles . . . . .	.5	<b>Credits</b>	
EV Elective Offering(s) ** . . . . .	.2	EV Elective Offering(s)** . . . . .	.3
<b>Total Credits . . . . .</b>	<b>.17</b>	EV 204    Science of Winemaking II . . . . .	.5
<b>Spring Quarter</b>		EV 287    Winemaking Practicum II . . . . .	.1
<b>Credits</b>		EV 141    Intro to Wine Marketing. . . . .	.3
AGPR 202    Soils and Fertility Management . . . . .	.5	<b>CMST&amp; 220 Public Speaking (O)</b> . . . . .	<b>.5</b>
WTM 220    Drip Irrigation . . . . .	.2	<b>Total Credits . . . . .</b>	<b>.17</b>
EV Elective Offering(s) ** . . . . .	.5	<b>Spring Quarter</b>	
EV 102    Maintaining a Vinifera Vineyard . . . . .	.5	<b>Credits</b>	
EV 198    Viticulture Practicum III . . . . .	.1	EV 142    Applied Wine Marketing . . . . .	.3
<b>EV 108    Wine Industry Marketplace(J)</b> . . . . .	<b>.3</b>	EV 193    Winery Operations Management. . . . .	.3
<b>Total Credits . . . . .</b>	<b>.21</b>	EV 205    Science of Winemaking III . . . . .	.5
<b>Total Year One Credits . . . . .</b>	<b>.59</b>	EV 288    Winemaking Practicum III . . . . .	.1
		<b>PSYC&amp; 100 General Psychology (R)</b> . . . . .	<b>.5</b>
		<b>Total Credits . . . . .</b>	<b>.17</b>
		<b>Total Year Two Credits . . . . .</b>	<b>.51 - 60</b>
		<b>Total Credits . . . . .</b>	<b>110 - 119</b>

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 Science Certificate before completing the Fermentation Science Certificate.

\*- CHEM& 110 is recommended for students who have met the math prerequisite, otherwise AGPR 120, Agricultural Chemistry can be taken.

\*\* - EV elective offerings: EV 180, Wines of the World; AGPR 105, Weed Biology and Identification; AGPR 114, Plant Physiology; CA 133, Food and Wine/Beverage; AGPR 211, Small Business Management; WELD 141, Welding Basics; EV 100, Forklift Operator Training; AGPR 230, Plant Diseases & Insects; SPAN&121, Spanish; BUS 215, e-Marketing; BUS& 170, Intro to Hospitality & Tourism. A total of ten elective credits must be met for degree completion.

(R) - BUS 102, BUS 157, OCSUP 101, PSYC 111, PSYC& 100                    (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.**