

Winemaking

winemaking.chemeketa.edu

The Winemaking program includes instruction and hands-on training in the basic knowledge and technical skills required for successful employment as a winemaker in the cool-climate wine industry. Training is appropriate for employees or potential employees of wineries or for people wanting to establish such a business. Practical skills will also be emphasized, and students will gain on-the-job work experience through the Cooperative Work Experience program.

For more information about this program, contact Barney Watson at 503.584.7255 or D. Craig Anderson at 503.399.6565.

Program outcomes

Students completing the AAS will:

- Evaluate wine grape maturity and make harvest decisions for quality wine production, including sensory and chemical analysis of juice, and must and chemical adjustments.
- Perform wine grape processing, fermentation management, and wine processing practices, including operating and maintaining winery equipment from primary processing through bottling.
- Use chemical and sensory quality control analysis techniques and appropriate winery processing practices for the chemical, microbial, and physical stability of wines.
- Research and develop a winery facility, including winery design, layout, operational systems, process calculations, and equipment selection.
- Comply with government regulations for wine production, including licensing, operating a winery premise, recordkeeping, regulatory compliance, and health and safety programs.

Getting started

The first step to entering this program is to take part in an assessment process, which includes taking the college's free placement test and meeting with Counseling and Career Services. You may need to complete pre-program courses. Then, your advisor will help you develop an individualized program of study, which may include one or more of the following:

CA121A	Keyboarding A (if less than 25 wpm).....	1
MTH060	Introductory Algebra.....	4
RD115	Academic Thinking and Reading.....	3
SSP112	Effective Learning.....	3
WR115	Introduction to Composition.....	3

If you have questions about the requirements, call Counseling and Career Services at 503.399.5120 or 503.399.6071. Failure to be assessed may delay your entry into program classes.

Winemaking Associate of Applied Science

In addition to tuition, estimated costs for students who complete the entire program listed below are books, \$1,487; class fees, \$446; student services fee, \$50.50; universal fee, \$606. Contact the Financial Aid Office at 503.399.5018 to find out if you qualify for help with these costs.

You may earn an Associate of Applied Science degree by successfully completing the required 101 credit hours with a grade of "C" or better in all courses.

Course	Title	Credit Hours
Term 1		
BI230	Introductory Microbiology.....	4
CHI21	College Chemistry (or higher).....	5
MTH070	Elementary Algebra+ (or higher).....	4
VMW101	General Viticulture.....	3
Term 2		
CHI22	College Chemistry (or higher).....	5
PSY104	Psychology in the Workplace+ (or higher).....	3
SPI11	Fundamentals of Public Speaking (or higher).....	3
VMW122	Introduction to Winemaking.....	3
	Winemaking elective*.....	3
Term 3		
CHI23	College Chemistry (or higher).....	5
CHI72	Chemical Methods for Analysis of Musts and Wines.....	3
CIS101	Introduction to Microcomputer Applications (or higher).....	3
VMW131	Wine Appreciation.....	3
VMW222	Science of Winemaking.....	3
Term 4		
VMW244	Wine Production.....	6
VMW280D	Cooperative Work Experience.....	4
WR121	English Composition—Exposition+ (or higher).....	3
	Winemaking elective*.....	4
Term 5		
VMW132	Wines of the World.....	3
	or	
VMW134	Wines of the Pacific Northwest.....	3
VMW170	Introduction to Wine Marketing.....	3
VMW245	Wine Clarification and Stabilization.....	4
VMW280D	Cooperative Work Experience.....	4
WR227	Technical Writing (or higher).....	3
Term 6		
VMW233	Sensory Evaluation of Wine Components.....	3
VMW246	Wine Aging, Filtration, and Bottling.....	4
VMW254	Wine Process Planning and Design.....	3
VMW255	Wine Industry Business Management.....	3
VMW280D	Cooperative Work Experience.....	4
+Meets related instruction requirement, see page 44.		
*Winemaking electives (select 7 credit hours):		
BI101	General Biology.....	4
BI102	General Biology.....	4
BI103	General Biology.....	4
CA091	QuickBooks—Computerized Bookkeeping.....	3
CIS125A	Micro Database Software—Access.....	3
CIS125E	Excel—Workbooks.....	4
VMW102	Wine Industry Exploration.....	3
VMW110	Fall Vineyard Practices.....	4
VMW111	Winter Vineyard Practices.....	4
VMW112	Spring Vineyard Practices.....	4
VMW113	Summer Vineyard Practices.....	4
VMW232	Sensory Evaluation of Wine Varietals.....	3
VMW261	Vine Physiology.....	4

