

Wine Studies Programs

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Career opportunities in the wine Industry are diverse, exciting, and rewarding. Chemeketa’s Wine Studies department offers four programs of study to meet the present and future challenges of the wine industry: a certificate in Vineyard Operations, and associate degrees in Vineyard Management and Winemaking.

The college operates the Northwest Wine Studies Center at Chemeketa Eola, which includes a vineyard planted with cool climate grapes and a commercial-sized winery. Oregon LIVE, a non-profit organization dedicated to sustainable viticulture practices is housed there as well.

For additional information about the Wine Studies programs, call 503.399.6565.

Program outcomes

Students completing the Vineyard Operations certificate should be able to:

- Evaluate the potential of a site for vineyard development through soil and environmental analysis
- Perform skills necessary for the seasonal vineyard operations of pruning, disease and pest control, grapevine canopy management, and crop regulation
- Prepare reports to track ripening data, vineyard pesticide applications, fertilizer requirements, and canopy measurements

In addition to the certificate outcomes, students completing the Vineyard Management degree should be able to:

- Project timing of vineyard operations and make correct decisions on relevant grapevine management choices
- Use knowledge of government regulations related to vineyard operations, OSHA rules, employment requirements, pesticide application postings, and field sanitation requirements
- Use computer skills to track vineyard operations; prepare and use budget information
- Research and develop a vineyard business management plan

Students completing the Winemaking degree should be able to:

- 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 these programs is to take part in an assessment process, which includes taking the college’s free placement test and meeting with Advising and Counseling Services. You may need to complete program entry requirements. Then your advisor will help you develop an individualized program of study, which may include one or more of the following:

For the Vineyard Operations program

CA121A	Keyboarding A (if less than 25 wpm).....	1
MTH060	Introductory Algebra	4
SSP112	Effective Learning.....	3
	or	
RD090	College Textbook Reading.....	3
WR090	Fundamentals of Writing.....	4

For the Vineyard Management program

CA121A	Keyboarding A (if less than 25 wpm).....	1
MTH060	Introductory Algebra	4
SSP112	Effective Learning.....	3
	or	
RD090	College Textbook Reading.....	3
WR090	Fundamentals of Writing.....	4



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For the Winemaking program

CA121A	Keyboarding A (if less than 25 wpm).....	1
MTH070	Elementary Algebra.....	4
SSP112	Effective Learning.....	3
	or	
RD115	Academic Thinking and Reading	3
WR115	Introduction to Composition.....	4

Note: In some cases, students can enroll in program courses without competing all of the above prerequisite courses. If you have questions about the program requirements, contact the Agricultural Sciences department at 503.399.5139 or e-mail sherrie.magarrell@chemeketa.edu.

Vineyard Management AAS

Vineyard Operations Certificate of Completion

Coursework for the Vineyard Operations certificate includes instruction and hands-on training in the basic knowledge and practical skills required for successful employment as a vineyard technician or for those wanting to establish a vineyard. Students must begin this program winter term.

For more information about this program, contact Jessica Cortell at 503.584.7278.

In addition to tuition, estimated costs for students who complete the entire program listed below are books, \$1,500; class fees, \$444; universal fee, \$588. Contact the Financial Aid Office at 503.399.5018 to find out if you qualify for help with these costs.

You may earn a certificate of completion by successfully completing the required 41 credit hours with a grade of "C" or better in all courses:

Course	Title	Credit Hours
Winter Term		
MTH070	Elementary Algebra (or higher)	4
VMW101	General Viticulture.....	3
VMW114	Winter Vineyard Practices	4
VMW261	Vine Physiology (or higher).....	4
Spring Term		
PSY101	Psychology of Human Relations (or higher)	4
VMW115	Spring Vineyard Practices.....	4
WR115	Introduction to Composition+ (or higher).....	4
Summer Term		
VMW116	Summer Vineyard Practices.....	4
Fall Term		
CIS101	Introduction to Microcomputer Applications (or higher).....	3
VMW117	Fall Vineyard Practices.....	4
VMW260	Vineyard Nutrition and Irrigation Management	3

Vineyard Management Associate of Applied Science Degree

Rapid growth in the region's wine industry, as well as national demand for qualified vineyard managers, has created a need for a wine industry workforce that is grounded in basic principles and creative in tackling challenges.

Students in this program take classes in chemistry, plant science, and business management, along with a variety of

electives, to create a solid educational foundation from which to begin a career in the viticulture industry.

For more information about this program, contact Jessica Cortell at 503.584.7278.

In addition to tuition, estimated costs for students who complete the entire program listed below are books, \$3,362; class fees, \$743; universal fee, \$1,358. 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 required 99 credit hours with a grade of "C" or better in all courses.

Course	Title	Credit Hours
Term 1		
CIS101	Introduction to Microcomputer Applications (or higher).....	3
MTH095	Intermediate Algebra+ (or higher)	4
VMW101	General Viticulture.....	3
VMW131	Wine Appreciation (or higher).....	3
VMW222	Science of Winemaking.....	4
Term 2		
SOIL205	Soil Science	4
VMW114	Winter Vineyard Practices	4
VMW122	Introduction to Winemaking	3
VMW223	Fundamentals of Chemistry for Winemaking	5
WR121	The College Essay+ (or higher)	4
Term 3		
VMW115	Spring Vineyard Practices.....	4
WR227	Technical Writing (or higher).....	4
	Vineyard Management elective*	4
Term 4		
VMW116	Summer Vineyard Practices.....	4
VMW262	Vineyard Pest Management (IPM)	3
Term 5		
COMM111	Fundamentals of Public Speaking (or higher).....	4
SPN101	First Year Spanish, Term 1 (or higher).....	4
VMW117	Fall Vineyard Practices.....	4
VMW260	Vineyard Nutrition and Irrigation Management	3
Term 6		
PSY101	Psychology of Human Relations+ (or higher)	4
VMW105	Spanish in the Vineyard.....	3
	or	
SPN102	First Year Spanish, Term 2 (or higher).....	4
VMW261	Vine Physiology (or higher).....	4
VMW280C	Cooperative Work Experience	3
Term 7		
VMW256	Agriculture Business Management.....	3
VMW280C	Cooperative Work Experience	3
	Vineyard Management electives*	8

+Meets related instruction requirement, see page 50. For subject areas, see page 56.

***Vineyard Management electives (select 12 credit hours):**

BA223	Principles of Marketing (or higher)	4
BI101	General Biology (or higher)	4
BI131	Environmental Science 1 (or higher).....	4
CA220	QuickBooks-Computerized Bookkeeping	3
CH123	College Chemistry (or higher)	5
CIS125A	Micro Database Software-Access	3
CIS125E	Excel-Workbooks.....	4
CIS178I	Introduction to the Internet/World-Wide Web	3
HOR211	Plant Propagation.....	4
VMW102	Wine Industry Exploration	3
VMW132	Wines of the World	3
VMW134	Wines of the Pacific Northwest	3
VMW170	Introduction to Wine Marketing	3
VMW198A-D	Independent Studies.....	1-4
VMW232	Sensory Evaluation of Wine Varietals	3
VMW233	Sensory Evaluation of Wine Components.....	3
VMW244	Wine Production.....	6
VMW245	Wine Clarification and Stabilization	4
VMW246	Wine Aging, Filtration, and Bottling	4
VMW254	Winery Process Planning and Design.....	3
VMW257	Direct to Consumer Wine Sales Management	3
VMW271	Wine Marketing: Brand Development	4
VMW272	Wine Sales and Distribution	4
VMW273	Wine Consumer Behavior	4
VMW280B-F	Cooperative Work Experience	2-6
WLD151	Basic Arc Welding	5

Winemaking Associate of Applied Science Degree

The northwest section of Oregon wine country is celebrated for its cool-climate grape varieties, including Pinot Gris, Chardonnay, and especially, Pinot Noir. Though winemaking in Oregon can be traced back to before statehood, the industry has really come into its own over the past 50 years. Presently, there are approximately 14,000 wine-related jobs at Oregon’s 900+ vineyards and 545 wineries, and the industry is growing at a double-digit rate. The need for workers with the specific training and skillset required for successful employment in this field is only expected to grow.

Students in the Winemaking program take classes in chemistry, biology, and viticulture, along with instruction and hands-on training in the basic knowledge and technical skills of wine production.

Our Cooperative Work Experience program will set you up with an internship related to winemaking where you will have the opportunity to work at a site to gain specific skills and strengthen your professional network.

For more information about this program, contact Jessica Sandrock at 503.584.7255.

In addition to tuition, estimated costs for students who complete the entire program listed below are books, \$3,141; class fees, \$1,004; universal fee, \$1,288. 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 92 credit hours with a grade of “C” or better in all courses.

Course	Title	Credit Hours
Term 1		
CIS101	Introduction to Microcomputer Applications (or higher)	3
MTH095	Intermediate Algebra+ (or higher)	4
	or	
MTH111	College Algebra+ (or higher)	5
VMW101	General Viticulture.....	3
VMW122	Introduction to Winemaking	3
Term 2		
BI230	Introductory Microbiology (or higher)	4
VMW132	Wines of the World	3
	or	
VMW134	Wines of the Pacific Northwest	3
VMW222	Science of Winemaking.....	4
WR121	The College Essay+ (or higher)	4
Term 3		
PSY101	Psychology of Human Relations+ (or higher)	4
VMW131	Wine Appreciation	3
VMW170	Introduction to Wine Marketing (or higher)	3
VMW223	Fundamentals of Chemistry for Winemaking.....	5
	Winemaking elective*	3
Term 4		
COMM111	Fundamentals of Public Speaking (or higher).....	4
VMW224	Chemical Analysis of Must and Wine	4
Term 5		
VMW244	Wine Production.....	6
VMW280F	Cooperative Work Experience	6
	Winemaking elective*	3
Term 6		
VMW232	Sensory Evaluation of Wine Varietals	3
VMW245	Wine Clarification and Stabilization	4
VMW254	Winery Process Planning and Design.....	3
Term 7		
VMW233	Sensory Evaluation of Wine Components.....	3
VMW246	Wine Aging, Filtration, and Bottling	4
VMW256	Agriculture Business Management.....	3
	Winemaking elective*	3

+Meets related instruction requirement, see page 50. For subject areas, see page 56.

***Winemaking electives (select 9 credit hours):**

BA101	Introduction to Business (or higher)	4
BA223	Principles of Marketing.....	4
BI101	General Biology (or higher)	4
CA220	QuickBooks-Computerized Bookkeeping	3
CH117	Chemistry in the Kitchen	4
CH121	College Chemistry (or higher)	5
CH122	College Chemistry (or higher)	5
CH123	College Chemistry (or higher)	5
CIS125A	Micro Database Software-Access.....	3
CIS125E	Excel-Workbooks.....	4
CIS178I	Introduction to the Internet/World-Wide Web	3
SPN101	First Year Spanish, Term 1	4
SPN102	First Year Spanish, Term 2	4
SPN103	First Year Spanish, Term 3	4
VMW102	Wine Industry	3
VMW105	Spanish in the Vineyard.....	3
VMW114	Winter Vineyard Practices	4
VMW115	Spring Vineyard Practices.....	4
VMW116	Summer Vineyard Practices.....	4
VMW117	Fall Vineyard Practices.....	4
VMW132	Wines of the World	3
VMW134	Wines of the Pacific Northwest	3
VMW198A-D	Independent Studies.....	1-4
VMW232	Sensory Evaluation of Wine Varietals	3
VMW257	Direct to Consumer Wine Sales Management	3
VMW260	Vineyard Nutrition and Irrigation Management	3
VMW261	Vine Physiology.....	4
VMW271	Wine Marketing: Brand Development	4
VMW272	Wine Sales and Distribution	4
VMW273	Wine Consumer Behavior	4
VMW280B-F	Cooperative Work Experience	2-6