

# VITICULTURE AND ENOLOGY

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## Program Description

The Viticulture and Enology curriculum is designed to provide the entrepreneurial and technical skills necessary to manage a profitable, environmentally sound vineyard and/or winemaking business. Students learn the fundamentals of sustainable viticulture, focusing on cultivars that are suitable for Colorado, as well as the science of fermentation, and the fundamentals of producing and testing wine. The new Warren Winiarski-Gerald Ivancie Institute of Viticulture and Enology allows students to collaborate with grape growers and wine makers providing valuable research that is needed for a thriving wine industry. Emphasis is placed on entrepreneurial and practical field training. As part of their education, students will learn the challenges of establishing a vineyard and growing high-quality grapes in a harsh environment, and apply knowledge learned in all aspects of the winemaking process in a hands-on atmosphere. Graduates are qualified for employment in a variety of positions associated with viticulture and winemaking businesses.

This program will provide the student with an understanding of the viticulture and enology industry, the principles and science underlying operation and control decisions, and financial practices and measures common to the businesses. The graduate will understand the fundamentals of making a high-quality wine starting in the vineyard through bottling in this vitally important career.

## Contact Information

CMU Tech

Office of Student Services, Kayenta Hall 102  
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## Programs of Study

### Associates

- Viticulture and Enology (AAS)

### Certificates

- Viticulture and Enology: Enology (Technical Certificate)
- Viticulture and Enology: Viticulture (Technical Certificate)
- Viticulture and Enology: Wine Appreciation (Technical Certificate)
- Viticulture and Enology: Wine Fermentation (Technical Certificate)
- Viticulture and Enology: Wine Professional (Technical Certificate)