



Winemaking

Our internationally acclaimed online Winemaking Certificate Program gives you the knowledge, confidence and practical insight to pursue your passion for winemaking. Learn the scientific framework to launch a successful career in the wine industry.

- **World-class instructors**—Learn from experienced faculty members of the world-renowned UC Davis Department of Viticulture and Enology and industry experts
- **Real-world learning**—Practical knowledge and techniques that can be used immediately in the vineyard and winery
- **Networking opportunities**—Expand your skills, exchange ideas and build an extensive network with fellow winemakers and industry professionals
- **Convenient, online learning**—Engaging, interactive format allows you to learn from the comfort of your own home

For more information or to enroll

cpe.ucdavis.edu/winmakingcert

Program at-a-Glance

- 18 months-2 years
- 5 online courses
- \$8,810 plus textbooks

FOR MORE INFORMATION

Talk to an enrollment coach today to learn more about how you can benefit from our Winemaking Program!

EMAIL cpecoach@ucdavis.edu

“The Winemaking Certificate Program provided a great foundation to build a career in winemaking.”

—Michael Budd, Dracaena Wines

UCDAVIS

Continuing and Professional Education

Your Academic Path

Introduction to Wine and Winemaking

3.0 quarter academic credits, X402.26

Explore topics such as the history of wine, fundamentals of the winemaking process, wine and health issues, basic wine tasting, interpreting a wine label and wine-growing regions around the world. This course can be taken as a stand-alone course or as the first course in the *Winemaking Certificate Program*.

Wine Production

4.0 quarter academic credits, X402.21

Learn the principles and practices of producing standard types of wines, with particular emphasis on the methods of vinification and their effect on wine style. Gain an overview of many technical aspects of wine production, focusing on fermentation management and pre-fermentation processes, options and strategies, and explore how the many winemaking decisions affect the resulting wine's style.

Quality Control and Analysis in Winemaking

4.0 quarter academic credits, X402.22

This course is focused on wine microbiology, wine analysis and quality control. You will learn both the theory and practice of winemaking analytical methods, when they should be used and how they impact the critical decision-making moments during winemaking. You'll also learn the theory and evaluation of wine chemical and microbiological analyses and their role in wine quality controls.

Viticulture for Winemakers

3.5 quarter academic credits, X402.25

Review how basic viticulture relates to wine production and wine quality. Learn the science behind how wine grapes are grown and study the biological, environmental and managerial factors that influence fruit quality. Gain an understanding of growing season influences and practices, vineyard design and economic analysis.

Wine Stability and Sensory Evaluation

4.0 quarter academic credits, X402.27

Explore various methods for testing and controlling wine stability including: filtration, bitartrate stability, protein instability, metal stability, fining agents, and oxidative and hydrolytic enzymes. Learn the basic anatomy and physiology of the human organoleptic senses as they influence our interaction with wine, as well as basic sensory science analyses.

**Prerequisite: One semester of university/college-level chemistry is required before enrolling in course two, Wine Production.*



COMPLETE YOUR PREREQUISITE

Fulfill your chemistry requirement with our **online Basic Chemistry for Winemakers course**. In this 13-week, online course, you will receive an introduction to basic chemistry topics and areas of organic and biochemistry not usually covered in typical single-semester college chemistry. Enroll online!



"I have already recommended the program to two friends who are also changing careers to the wine industry."

—Sanne Poulsen, Babich Wines

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