

# Viticulture

Diploma (D275)

## Required Courses

COMP 1120	Intro to Computer Applications.....	3 cr
VITI 1105	Molecular Principals of Grape and Wine....	4 cr
VITI 1111	Introduction to Viticulture and Vineyard Establishment .....	3 cr
VITI 1112	Botanical Viticulture .....	4 cr
VITI 1117	Cold Climate Viticulture.....	1 cr
VITI 1146*	Introduction to Enology <b>OR</b>	
VITI 1266*	Sensory Evaluation .....	3 cr
VITI 1212*	Winter Viticulture Technology .....	2 cr
VITI 1214*	Spring Viticulture Technology .....	2 cr
VITI 1215*	Summer/Fall Viticulture Technology .....	2 cr
VITI 1211	Integrated Pest Management .....	2 cr
VITI 1213*	Regional Vineyard Management .....	2 cr
VITI 1293	Soils for Viticulture .....	3 cr

\*Denotes Prerequisites

### GRADUATION REQUIREMENT - 31 CREDITS

## Description

The Viticulture Technology program provides a comprehensive examination of the field of viticulture (grape growing). The program provides the knowledge required to maintain vineyards in Minnesota and the Midwest, with specific attention given to varietal selection, soil preparation, pest management and marketing, as well as the science, agriculture and business skills necessary to succeed in Minnesota’s rapidly growing viticulture business. The program includes fieldwork and practicums at local vineyards.

## Outcomes

By completing this program, students will achieve the following learning outcomes:

- Manage all part-time and seasonal vineyard workers;
- Maintain records of all vineyard operation activities;
- Assist wine maker in crop load management, harvest coordination and execution;
- Monitor the vineyard regarding nutrient status, grape diseases, insect, fungus, weeds, and other pests;
- Maintain records of all viticultural monitoring activities;
- Practice IPM (Integrated Pest Management);
- Recommend and plan any large scale changes in vineyard plantings, specifically cultivars and selection of the site;
- Plan and assist in irrigation scheduling and operation;
- Plan and assist in general property maintenance;
- Operate vineyard machinery safely.

## Pre-Program Requirements

Some courses may require students to meet College Placement Levels in reading, writing, and/or math. See an advisor for more information.

For insurance purposes, internships may require that students be 18 years old.

## Graduation Requirements

In addition to the program requirements, students must meet the following conditions in order to graduate:

- College Cumulative GPA Requirement: cumulative grade point average (GPA) of credits attempted and completed at CLC must be at least 2.0;
- College Technical Core GPA Requirement: cumulative GPA of credits attempted and completed towards the technical core of the diploma or degree must be at least 2.0;
- Residency Requirement: students must complete 25% of their credits at Central Lakes College.

## Career & Transfer

Vineyard managers oversee the growing and care of grapes. They develop a system of grape management that is appropriate for each vineyard. They decide how to manage planting, fertility, harvesting and pruning. They are heavily involved in varietal selection, site preparation, equipment maintenance and safety, first season establishment, vine growth development, trellis systems and pruning. They also are involved in pest management, soil quality and the overall impact on the environment.

Viticulture and Enology Science and Technology Alliance (VESTA) is a consortium of colleges, including Central Lakes College, Northeast Iowa Community College, Missouri State University, Rend Lake (Ill.) Community College, and Redlands (Okla) Community College. See an advisor for further information about completing a bachelor's degree.

## Academic Plan

### Semester One (12-15 credits)

VITI 1111	Introduction to Viticulture and Vineyard Establishment.....	3 cr
VITI 1112	Botanical Viticulture.....	4 cr
VITI 1211	Integrated Pest Management .....	2 cr
VITI 1293	Soils for Viticulture .....	3 cr
VITI 1146**	Introduction to Enology <b>OR</b> .....	3 cr
VITI 1266**	Sensory Evaluation .....	3 cr

### Semester Two (14-17 credits)

COMP 1120	Intro to Computer Applications .....	3 cr
VITI1105	Molecular Principles of Grape and Wine ....	4 cr
VITI 1117	Cold Climate Viticulture .....	1 cr
VITI 1212*	Winter Viticulture Technology .....	2 cr
VITI 1213*	Regional Vineyard Management.....	2 cr
VITI 1214*	Spring Viticulture Technology .....	2 cr
VITI 1146**	Introduction to Enology <b>OR</b> .....	3 cr
VITI 1266**	Sensory Evaluation .....	3 cr

*\*\*VITI 1146 or 1266 may be taken either Fall or Spring Semester*

### Semester Three (2 credits)

VITI 1215*	Summer/Fall Viticulture Technology .....	2 cr
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