

VITICULTURE AND ENOLOGY (VE)

VE 101: Intro to the Wine Industry (1)

Introduction to grape growing and wine production, including history; wines of the world and wines of Oregon; varieties and root stocks; climate and soils; propagation, planting and training; common diseases and pests

Terms Typically Offered: Fall, Winter, Spring, Summer

VE 102: Integrated Pest Control-Grapes (4)

Theory and practice of integrated pest control in grape growing, including biology of diseases and common insects, rodents, birds, and animals

Terms Typically Offered: Spring

VE 103: Soils-Nutri-Irrig (4)

Introduction to basic principles of soil science, mineral nutrition and plant/water relationships for grape production

Terms Typically Offered: Summer

VE 202: Sensory Evaluation of Wine (4)

Introduction to wine sensory evaluation, including statistical analysis of trials; study of wine styles; sensory testing techniques; identification of wine traits. Sensory evaluation of representative wines. Laboratory materials fee. Must be at least 18 years of age

Terms Typically Offered: Winter

VE 205: Wines of North America (3)

This course is an overview of the wines of North America, including the United States, Canada, and Mexico. Students will become familiar with the major wine producing regions within those countries; their laws, traditions, and wine styles; as well as the grape varieties, soils, and climate conditions that make each region and the wine it produces unique in the world marketplace. Students will also examine the contribution each region has made to modern global winemaking practices and the current global wine market. This course is designed to give students a full understanding of the current global wine industry, as well as a full understanding of the domestic industry in which they would currently work. The class includes sensory evaluation of representative samples from the regions covered. Students must be at least 18 years of age

Terms Typically Offered: Spring

VE 210: Sci of Winemkg I (5)

Wine production theory and hands-on practice of harvest activities including: winery materials, safety, equipment sanitation, crushing, pressing and fermentation

Terms Typically Offered: Fall

VE 211: Science of Making Wine II (5)

Wine production theory and hands-on practice of basic cellar activities including: racking, fining, filtration, oak science, barrel management, and barrel alternatives

Terms Typically Offered: Winter

VE 223: Wine Marketing (3)

Wine marketing methods, including packaging, distribution, advertising and promotion

Terms Typically Offered: Spring

VE 280: Vineyard-Winery Practicum (1-13)

Course content is dependent upon the nature of the job position and season. Acceptable practicum activities include vineyard and winery operations, tasting room operations, winery sanitation, racking, bottling, chemical analyses, marketing, hospitality and tourism.

Registration-Enforced Prerequisite: Instructor approval.

Terms Typically Offered: Fall, Winter, Spring, Summer