IF YOU’VE BEEN DREAMING about becoming a winemaker or advancing your career in the industry, now’s the time to take the leap.

The Source for Wine Science

UC Davis Continuing and Professional Education is a leader in wine science. So whether you’re a talented home winemaker, an industry professional or a wine enthusiast, choosing to pursue your passion with us is the right choice.

We offer a number of educational options, including an online certificate program and short courses in viticulture and enology, winemaking business, wine marketing and sensory evaluation. Here, you’ll gain the knowledge and skills to turn your passion into a successful career.

4 Reasons Why Being a UC Davis Student Will Benefit You

UC Davis Continuing and Professional Education’s Winemaking Program is:

- **Comprehensive** — Depending on your situation and your goals, you can choose from our online certificate program or our Davis-based short courses.

- **Applicable** — Each course provides practical knowledge and techniques that can be used immediately in the vineyard or winery.

- **High Quality** — Learn from world-class wine instructors, including UC Davis faculty and industry experts.

- **Connected** — Join an exceptional network of alumni that can support you.

Get Started Today

Our Winemaking short courses are available year round, and we are always accepting applications for the Winemaking Certificate Program. Visit us online to enroll in a quarterly course or to apply for the certificate program.

This winter, you can also:

- **Register for an info session** — Learn more about the online certificate program and get answers to your questions.

- **Enroll in a new course** — Fulfill the certificate program chemistry requirement or expand your vineyard management skills.

- **Visit us at the Unified Wine & Grape Symposium** — Stop by booth P1714 on February 5 & 6 to meet program staff and learn more about our program.

“THE BEAUTY OF THE WINE INDUSTRY IS THAT YOU’RE NEVER DONE LEARNING. THERE’S ALWAYS SOMETHING NEW TO TRY, SOMETHING NEW TO EXPERIENCE, AND UC DAVIS CONTINUING AND PROFESSIONAL EDUCATION GIVES YOU THAT OPPORTUNITY.”

Alan Viader, winemaker, Viader Vineyards & Winery

Contact Us

Phone: (800) 752-0881
Email: cpeinfo@ucdavis.edu

cpe.ucdavis.edu/wine
WINTER COURSES

Viticulture and Enology

FREE ONLINE INFO SESSION

Winemaking Certificate Program
Do you want to take your winemaking to the next level? Are you considering applying to the Winemaking Certificate Program? Join us for this free webinar to learn about the online program, the science-based curriculum and get a special sneak peek at course content.

SIGN UP TODAY!
Jan. 16

Introduction to Wine and Winemaking
Learn fundamentals of the winemaking process, the history of wine, interpreting a wine label, wine and health issues, basic wine tasting and more. This course is designed for individuals working in the wine industry and anyone considering a career in winemaking.

Jan. 6-March 22 • $685

NEW

Basic Chemistry for Winemakers
Designed as a prerequisite for the Winemaking Certificate Program, this course provides an introduction to the basic tenets of general, organic and biological chemistry and serves as a foundation for understanding the science behind the winemaking process.

Jan. 6-March 29 • $599

Current Wine and Winegrape Research
Enjoy a full day of presentations by researchers describing their current projects in grapevine breeding and evaluation, cultural practices, disease and insect pest control, and enology. This is an exclusive opportunity to hear and discuss the latest research directly from these highly-regarded researchers.

Feb. 11 • $149

NEW

Small Vineyard Management II
Learn the botany and physiology of the grapevine culture. Examine how the grapevine grows, including the use of mineral nutrients, irrigation and preparation for next season’s production. Topics include cultivar and rootstock selection, trellis types, calibration of small vineyard sprayers and hands-on demonstrations of pruning different types grapevine trellises.

March 5-6 • $585

NEW

Mechanical Vineyard Management
This course covers the anatomy of the grapevine, including trellis types and how best to prepare a vineyard for mechanical management. Learn how to set up mechanical pruners, shoot thinners and leaf removers for efficient production, as well as how to adjust and calibrate speed and efficiency of mechanical harvesters.

March 26 • $250

Sensory Evaluation

Introduction to Sensory Evaluation of Wine
Enhance your critical tasting ability and learn basic aspects of sensory evaluation. Study the different components of wine appearance, aroma and flavor. Participate in tastings of doctored wines in blind and known tastings.

Feb. 8-9 • $625

Advance Wine Evaluation
This rigorous day of tasting duplicates many of the consistency and identification tests required for qualification as a wine competition judge. Designed for experienced tasters, this course includes tasting sessions on wine odors, defect recognition, tasting consistency and wine memory.

March 14 • $425

Winemaking Business

Tasting Room Design and Management
Make your tasting room more profitable and memorable with practical, experience-driven information you can start using immediately. Explore tasting strategies, special events tips, and how to improve your tours and trade relations.

Feb. 25 • $210

SAVE THE DATE

OIV Wine Marketing
Learn from industry experts how to successfully create a brand, market and sell wine.

July 20-24

“Going through the Winemaking Certificate Program and being able to ask questions of professors, who run their own wineries, gave me incredible comfort. I know how to handle anything that might come up at the winery.”

Amy LaBelle, founder/winemaker, LaBelle Winery, Amherst, NH
LEARN THE SCIENCE BEHIND
THE ART OF WINEMAKING

Winter courses now available at cpe.ucdavis.edu/wine

PREVIEW OUR ONLINE PROGRAM
Scan this code with your QR reader or smartphone camera to sample a lesson on Sparkling Wine.