Our courses feature world-class wine instructors. As industry experts and members of the renowned UC Davis Department of Viticulture and Enology, our highly qualified instructors offer students real-world knowledge and seasoned expertise. Plus, our courses allow for peer-to-peer networking, so you’ll benefit from valuable connections with new colleagues.

**INSTRUCTOR SPOTLIGHT**

**Melissa Pellini**

**MELISSA PELLINI** has been working in the wine industry since 2007. She studied viticulture and winemaking in northern Italy, where she became interested in the differences between conventional, organic and biodynamic viticulture. Pellini teaches *Successful Home Winemaking*.

**Why are you passionate about winemaking?**

I decided to go into winemaking because of the beautiful connection that a bottle of wine has with place, time and the people involved with its production and consumption. There are many variables that can completely change a bottle of wine along its path from grapes to wine, yet there are some characteristics that are everlasting.

**Why do you teach?**

Helping people achieve their goals and gain autonomy is extremely rewarding. I love listening to students describe their hopes and dreams and then giving them the skills they need to make their plans a reality, whether it’s to become a better wine consumer or to produce barrels of quality wine from homegrown grapes.

**How would you describe your teaching style?**

My classes always start with an introduction to allow me to better understand the goals of the individuals in the class. I incorporate technology to explain complex systems, such as the wine production process, and small hands-on demonstrations to clarify the details of the process. Expect to get your hands dirty pressing a handful of grapes, even in the class sessions! And because there are many ways to make wine, I encourage questions and promote an interactive exchange of ideas.

**What do you want students to take away from your course?**

I want them to gain the confidence and know-how to produce handmade wine independently. My students also benefit from connecting with other wine and grape-growing enthusiasts.
SUMMER COURSES

Viticulture and Enology
Wine Microbiology Workshop
Explore the microscopic world at work when grapes become wine. Receive microscope training and practical exercises for identifying wine microorganisms.
June 24-26 • $585

ONLINE
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. Lectures provided by UC Davis faculty.
July 1-Sept. 15 • $685

Establishing and Managing a Small Vineyard
Learn to establish and manage profitable, small vineyards with in-depth instruction and hands-on learning.
July 11-12 • $585

Successful Home Winemaking
Receive an overview of all phases of home wine production in this course designed for beginning home winemakers. Learn about fermentation theory, yeasts and starter cultures, white and red wine production, common problems, sanitation and cleaning agents, and equipment suitable for small-scale wine production. This is an excellent overview for anyone considering making wine for the first time this season.
July 27 • $210

Step-by-Step Winemaking
Learn how to make wine at the Robert Mondavi Institute for Wine and Food Science Winery with this hands-on class designed for home and small-scale winemakers. Work with incoming fruit, crush red and white grapes, and press juice using traditional and nontraditional methods.
Aug. 3-4 • $375

Winemaking Business
Winery Accounting for Executives
Augment your understanding of winery-specific accounting and finance issues. Explore winery financial reporting, winery accounting, inventory costing, business valuation and taxation.
June 20 • $225

OIV Wine Marketing Program
Learn how industry experts create a brand, market and sell wine. This intensive program provides future producers, importers, marketers and salespeople with practical knowledge to succeed in the U.S. wine market. Presenters include winemakers, attorneys, distributors, retailers and more.
July 22-26 • $1,400

FOR MORE INFORMATION ABOUT THE CERTIFICATE PROGRAM OR TO APPLY
CALL (530) 757-8899  EMAIL winemaking@ucdavis.edu  GO ONLINE cpe.ucdavis.edu/winemakingcert

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