When you join UC Davis Continuing and Professional Education’s Winemaking community, you’re tapping into a network of resources, opportunities and expertise in winemaking knowledge. You’ll benefit from the unparalleled insight and experience of industry experts and UC Davis faculty members. Our faculty include some of the best winemakers, researchers and consultants in the industry, with whom you’ll have one-on-one access.

**LEARN FROM THE BEST**

“Instructor Spotlight

**Pat Henderson**

**PAT HENDERSON,** owner/proprietor of About Wine Consulting, is the newest faculty member to join the Winemaking Certificate Program.

“Winemaking is the perfect blend of art, science and mother nature,” he said. “The work is very interesting and you get to use both your analytical and artistic skills.” He enjoys the diversity of the work, from being in the cellar to monitoring the vineyards, as well as the opportunity to travel and interact with people from wine regions around the world.

As an instructor, Henderson focuses on teaching practical, real-world winemaking skills so that his students understand the “why” as much as the “how.”

“If you understand the science behind the winemaking techniques used in the cellar, you can be more creative and explore new methods to craft your wine,” he said. “Knowing the fundamentals also allows you to be more adept in solving problems and adapt to changes as they come up.”

If there’s one thing Henderson wants his students to learn, it’s that there is more than one way to make wine. “The stylistic decisions you make as a vintner give you a lot of control over how your wine is going to taste, so you can create a wine that matches your vision.”

As a new faculty member of the Winemaking Certificate Program, Henderson believes that a strong education in winemaking gives you a leg up on the competition when looking for a job in the wine industry. “If you are already in, or considering a career in, the wine business, there is no better preparation for becoming a winemaker than a good education in the principles of winemaking, coupled with real-world experience in the cellar.”

Learn more about our online Winemaking Certificate Program. Sign up for our free online info session today! Details on the next page.
FALL 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!**
October 24

**Introduction to Wine and Winemaking**
Designed for individuals working in the wine industry and anyone considering a career in viticulture and enology, this course allows you to access top-quality, college-level course material in an interactive, web-based environment. 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 industry experts and UC Davis faculty.

September 30 - December 8 • $685

= online course

**Current Issues in Vineyard Health**
Learn from UC faculty, departmental experts and UC farm advisers as they discuss current issues associated with grape pests and diseases. Topics include: breeding grapevines for Pierce’s Disease resistance, controlling grape fungal disease, the grape grower’s role in managing exotic pests and diseases, and mealybugs and grapevine leafroll viruses.

December 3 • $210

**Sensory Evaluation**
**Introduction to Sensory Evaluation of Wine**
Novice oenophiles, enhance your critical tasting ability and learn basic aspects of sensory evaluation. Study the different components of wine appearance, aroma and flavor. Explore the origins of desirable and undesirable flavors of wine and the stylistic contributions of winemaking techniques. Participate in tastings of doctored wines in blind and known tastings.

November 16-17 • $625

**Winemaking Business**

**Taxation and Accounting for the Vineyard**
Understanding relevant tax and accounting issues is a vital step for successful start-ups and ongoing vineyard operations. Learn the principles of accounting for a vineyard operation from the initial start-up phase through the land clearing, planting, pre-production and production stages. Tax aspects and specific accounting techniques for the expenditures in each phase will be discussed in detail.

October 23 • $210

**Taxation and Accounting for the Winery**
As winery owners and entrepreneurs, it is crucial to understand and remain apprised of relevant tax and accounting issues, which can often mean the difference between success and failure of a winery operation. Designed for wineries of 60,000 cases and fewer, this course explores inventory valuation and costing, accelerating deductions through farm accounting procedures, depreciation methods, fringe benefits and more.

October 24 • $210

**COMING IN WINTER**

**Basic Chemistry for Winemakers**
Learn the basics of general and biological chemistry. This course is designed for winemakers and fulfills the chemistry requirement for the Winemaking Certificate Program.

= online course

**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.

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**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
LEARN THE SCIENCE BEHIND THE ART OF WINEMAKING

Fall 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.