

Allan Hancock College

# Viticulture and Enology Classes

For more information contact viticulture/enology program coordinator Alfredo Koch at (805) 922-6966 ext. 3760 or [akoch@hancockcollege.edu](mailto:akoch@hancockcollege.edu)

*The **Viticulture** (grape cultivation) and **Enology** (wine production) program at Allan Hancock College offers a wide variety of classes. Whether you are working on a degree, upgrading your job skills, home winemaking, or interested in learning more about this growing, important industry in the community, you will find courses that meet your needs.*

## **Introduction to Winemaking/Enology – AGBUS 101, 3 units**

**Ticket #1030, Santa Maria campus, Thursdays, 6 – 9:05 p.m.**

**Ticket #1029, Solvang Center, Monday, 6 – 9:05 p.m.**

The principles of enology (winemaking) will be examined, including history, grape growing, chemistry, wine microorganisms, fermentation, winemaking operations, cooperage, physiology and sociology of wine, as well as health and legal issues.

## **Introduction to Viticulture – AGBUS 102, 3 units**

**Ticket #1031, Santa Maria campus, Tuesdays, 3 – 6:05 p.m.**

Learn the history and evolution of grapes, their geographical distribution, varieties, planting, structure and physiology. Yearly growth cycles and the impact of climate, soil, pests and diseases will also be explored, along with grape quality improvement methods for better wine quality.

## **Sensory Evaluation of Wine – AGBUS 103, 3 units**

**Ticket #1032, Lompoc Valley Center, Tuesdays, 6 – 9:05 p.m.**

This class will explore the effects of climate, viticultural practices, production techniques, grape varieties, vineyard location, oak aging and storage conditions on wine quality. Students must be 21 years of age or older.

## **Global Positioning Systems (GPS) – AGBUS 111, 1 unit**

**Ticket #1033, Santa Maria campus, Saturdays, 9 a.m. – 3:50 p.m., 10/04 through 10/18**

Introduction to GPS, including theory, collection of satellite locational data and display of data.

## **Fundamentals of Mapping with GIS – AGBUS 112, 3 units**

**Ticket #1034, Santa Maria campus, Wednesdays, 5:30 – 8:35 p.m.**

An introduction to mapping sciences with a primary focus on GIS. Includes the history, structure, uses, hardware and software requirements, as well as the basic operations of GIS.

## **Viticulture Operations 1 – AGBUS 120, 3 units**

**Ticket #1035, Santa Maria campus, Fridays, 8 a.m. – 1:05 p.m.**

Vineyard practices for the fall and winter seasons, including harvest, pruning, fertilization, weed control, erosion control and propagation. Laboratory work will stress practical applications of viticulture theory. Operations in commercial vineyards will be studied through field trips.



*classes continued...*

**Soils & Plant Nutrition, AGBUS 125, 4 units**

**Ticket #1010, Santa Maria campus, Tuesdays & Thursdays, 12:30 – 1:50 p.m., and Thursdays, 2:15 – 5:20 p.m.**

Students will learn about the physical, chemical and biological properties of soils, including plant nutrition and factors affecting the availability of nutrients. Composition, value, use and application of fertilizer materials and soil amendments will be covered.

**Integrated Pest Management – AGBUS 130, 4 units**

**Ticket #1027, Santa Maria Campus, Wednesdays 9 a.m. – 12:05 p.m. and 1 – 4:05 p.m.**

A study of the various pests and diseases found in Central Coast winegrape vineyards, emphasizing pest and disease identification, sampling and monitoring techniques, and control methods. Integrated pest management approaches will be emphasized, including the latest bio-control strategies, biotechnological advances, and disease modeling for risk management. Students will visit local vineyards, providing “hands on” learning opportunities.

**Grapevine Physiology – AGBUS 135, 1 units**

**Ticket #1028, Santa Maria Campus, Saturday 8 – 12:15 p.m. and 1 – 5:15 p.m. 9/6 through 9/13**

An advanced study of grapevine physiology and phenology. Topics include vine balance, flowering and fruit set, stages of berry growth, and vine water status. This course is designed for those working in the wine grape industry and already familiar with vineyard operations.

**Viticulture Operations 4 – AGBUS 140, 3 units**

**Ticket #1036, Santa Maria campus, Fridays, 8 a.m. – 1:05 p.m.**

Advanced vineyard practices for the fall season, including crop projection, grape quality assessment, grape maturity monitoring, harvest coordination, post-harvest practices and budgeting. Management planning and financial aspects of the operation are emphasized.

**Vineyard Irrigation – AGBUS 307, 3 units**

**Ticket #1001, Santa Maria campus, Wednesdays, 5 – 8:05 p.m.**

This class offers an introduction to vineyard irrigation water management, including vineyard water stress monitoring, ETo, crop coefficients and drip irrigation.

**Basic Winemaking 1 – AGBUS 310, 2 units**

**Ticket #1044, Campus Winery, Santa Maria, Saturdays, 9 – 12:05 p.m., 8/30 through 11/01**

The first in a two-semester sequence, the class introduces students to winemaking from grape harvest through bottling. Students must be 21 years of age or older.

**3-DAY FAST TRACK • WINE AND FOOD CLASSES:** *(Check schedule for dates and ticket numbers)*

Pairing Wine and Food • Advanced Pairing Wine and Food • Epicurean Wine and Food

Pairing Wines and Foods of Provence • Pairing Wines and Foods of Tuscany

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**Viticulture and Enology**

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For registration info, call ext. 3248.