Agribusiness: Enology/Viticulture

Do you aspire to be a winemaker? Are you interested in rolling up your sleeves and getting into the fascinating science of growing wine grapes? We invite you to immerse yourself into a world where wine is not just a career, it is an art.

The agribusiness - enology/viticulture program at Allan Hancock College provides a comprehensive foundation in enology (winemaking) and viticulture (grape growing). Our program is designed to prepare you for upper division course work leading to a baccalaureate degree in enology or viticulture. With an A.A. degree in viticulture/enology you will be prepared for entry level and advanced positions in the wine industry including wine production, quality assurance and control, cellar supervision, vineyard management, research, and production.

Our viticulture students help maintain two separate vineyards; one located on the Santa Maria campus, and the other off Highway 101 in Los Alamos. The enology classes include actual winemaking using grapes from the student vineyards and other sources. Our program is fortunate to have the new use of the campus winery as a winery site.

For more information
Agribusiness is one of the career technical education programs at Allan Hancock College within the department of life and physical sciences. It resides in the Agriculture and Natural Resources industry sector.

Life and Physical Sciences Department, Building M
Phone: 805.922.6966 ext. 3760

Or visit our website at www.hancockcollege.edu/cte

Allan Hancock College is a California public community college in northern Santa Barbara County serving more than 11,000 credit students each semester. The college offers degrees and certificates in more than 100 fields of study from accounting to welding. The college has a campus in Santa Maria and centers in Lompoc, Solvang, and at Vandenberg AFB.
The agribusiness associate in arts degree program in enology/viticulture is designed to prepare you for upper division course work leading to a baccalaureate degree in enology or viticulture. Our curriculum will provide a solid foundation for entry level and advanced positions in the viticulture and wine industry including wine production, quality assurance and control, cellar supervision, vineyard management, research, and production. During your coursework, topics such as vineyard growing and harvesting cycles, quality assurance, pruning, irrigation, canopy management, pest and disease control, fruit quality assessment, and determining time of optimal harvest are covered and explored in depth.

Allan Hancock College’s enology/viticulture program will leave you proficient in managing a vineyard if viticulture is your focus, as well as crushing, fermenting, and pressing grapes, chemically analyzing juice, must, and wines, making appropriate additions to maintain wine stability and determining the optimum time to bottle and release the wine if your focus is enology. As a student of enology you will be able to make sound enological decisions during the course of the entire year (or years to bottling) to ensure wine quality and a clean, safe winery workplace.

**Employment Opportunities:**
As a graduate with a degree in viticulture or enology, many opportunities and career choices are available to you. In the winery, jobs include:

- Winery equipment supervisor
- Quality control and assurance supervisor

In the vineyard, jobs include:

- Vineyard manager
- Pest control advisor
- Crew supervisor
- Equipment supervisor
- Research viticulturist

According to the California Employment Development Department, enologists belong in the broad occupational group of industrial production managers. Employees in this occupational group earn a median wage of $25.65 per hour in California. Entry-level positions may earn less than this figure while well-qualified individuals with ample experience may exceed $5,000 a month in the larger wineries.

**Facilities and Equipment:**
Our campus vineyard consists of four acres with more than 50 different varietals, but is mainly oriented toward the main region cultivars pinot noir and chardonnay. We are fully equipped with tractor and implements and a greenhouse coming soon.

Our campus winery, with an estimated production capacity of 2000 cases, is also fully equipped to perform all commercial winemaking activities.

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**Agribusiness: Enology/Viticulture (A.A.)**
A major of 31 units is required for the associate in arts degree.

**Required core courses (21 units):**

- AGBUS 101  Introduction to Winemaking  3 units
- AGBUS 102  Introduction to Viticulture  3 units
- AGBUS 103  Sensory Evaluation of Wine  3 units
- AGBUS 104  Advanced Sensory Evaluation of Wine  3 units
- CHEM 140  Introductory Organic Chemistry  4 units
- CHEM 150  General Chemistry 1  5 units

Plus a minimum of 10 units selected from the following:

- AGBUS 106  Winery Organization  3 units
- AGBUS 135  Grapevine Physiology  1 unit
- AGBUS 151  Winery Equipment  2 units
- BIOL 150  Cellular Biology  5 units
- CHEM 151  General Chemistry 2  5 units
- COM SC 102  Introduction to Computing with HTML  3 units
- COM SC 121  Fundamentals of Programming 1  4 units
- FSN 110  Nutrition Science  3 units
- CA 120  Principles of Food Preparation  4 units
- GIS/AGBUS 111  Global Positioning Systems  1 unit
- GIS/AGBUS 112  Fundamentals of Mapping with GIS  3 units
- MATH 135  Calculus with Applications  4 units
- MATH 181  Calculus 1  5 units
- MATH 182  Calculus 2  5 units
- PHYS 141  General Physics 1  4 units
- PHYS 142  General Physics 2  4 units
- PSYCH 118  Human Development-Lifespan  3 units

**Recommended electives:**

- AGBUS 360  Advances in Viticulture  .5 unit
- AGBUS 361  Advances in Enology  .5 unit