



# Viticulture and Enology

College of Agricultural and Environmental Sciences

## UC DAVIS

### Preparation for the Viticulture & Enology Major

#### High School Preparation

Recommended as part of, or in addition to, the UC admission requirements:

Biology  
Chemistry  
English composition  
Mathematics (algebra and trigonometry)  
Physics  
Speech

#### Transfer Preparation

##### Required:

Students must complete courses equivalent to the following UC Davis courses and earn an average GPA of at least 3.0 in these courses with no grade lower than a "C".

General Chemistry 2A,B,C--15 quarter units  
Organic Chemistry 8A--2 quarter units  
Mathematics 16A--3 quarter units  
Physics 7A--4 quarter units  
Biological Science 1A--5 quarter units

##### Recommended in addition to the above:

It is strongly recommended that students complete courses equivalent to the following UC Davis courses. If any of these courses are taken, students must earn an average GPA of at least 3.0 in all of these preparatory courses (those listed above and below) with no grade lower than a "C".

Organic Chemistry 8B--4 quarter units  
Mathematics 16B--3 quarter units  
Biological Science 1C--5 quarter units

(see the *UCD General Catalog* for course descriptions)

### Questions?

#### Department of Viticulture & Enology

1023 Wickson Hall, One Shields Ave.  
(530) 752-8035 or  
(530) 752-0380

<http://wineserver.ucdavis.edu>  
[jlblevins@ucdavis.edu](mailto:jlblevins@ucdavis.edu)

#### Undergraduate Admissions and Outreach Services

University of California  
178 Mrak Hall, One Shields Ave.  
Davis, California 95616-8507  
(530) 752-2971

<http://why.ucdavis.edu>  
[ugaos@ucdavis.edu](mailto:ugaos@ucdavis.edu)

## VITICULTURE AND ENOLOGY

Viticulture and Enology are the sciences of grape growing and winemaking, respectively. These specialized fields of study are offered at very few universities. Viticulture and Enology students study the fundamental sciences underlying these fields including chemistry, math, physics, and biology. They also take courses in biochemistry, microbiology and statistical analysis. All Viticulture and Enology students also take a full range of specialized courses covering grapevine biology, grape production, wine microbiology, wine production and wine analysis.

In their more advanced coursework, students can choose to place more emphasis on viticulture, enology or economics and business. They can also earn credit for foreign language study and internships. Advisors help students identify internship opportunities in the U.S. and in other countries and assist them in developing course plans that will allow time for internships. Most Viticulture and Enology students do an internship before they graduate.

The Viticulture and Enology major is designed to teach students the scientific principles that govern grape growing and winemaking and the basic skills needed to apply these principles. Viticulture and Enology graduates are qualified not only to carry out routine grape and wine production practices but are academically prepared to solve problems and make contributions to the field. The Viticulture and Enology major can also prepare students for graduate study in food science, microbiology, plant biology and agricultural chemistry, provided that the students choose course options that fulfill both major requirements and graduate program entrance requirements.

## THE FACULTY

The Viticulture and Enology faculty is unusually diverse, representing such disciplines as chemistry, engineering, microbiology, genetics and plant physiology. Many of them have worldwide reputations in their specialties. Their extensive knowledge, research experience, international travel and contacts with scientists all over the world bring a valuable perspective to the teaching program that cannot be found anywhere else.

The faculty administer the viticulture and enology courses and the requirements of the major. They maintain close contact with prospective employers throughout the grape and wine industries, who in turn regularly contact the department when they have job openings.

## ADVISING

Each student is assigned a faculty advisor who will help the student to achieve educational and career goals. The advisor helps the student to plan a course of study and makes sure that the requirements of the major, the College and the University are met. A staff advisor and a peer advisor are also available.

## CAREERS

Viticulture and Enology graduates are qualified for technical positions in the grape and wine industries in California or anywhere else in the world. Such positions may be with grape and/or wine producers such as vineyard managers, grower relations managers, winemakers, enologists, winery lab technicians or viticulture or enology researchers. Or graduates might work in related businesses, for example as pest control advisers, grape or wine brokers, or agricultural loan officers.