



Career Education at Folsom Lake College

FOLSOM LAKE COLLEGE  
EL DORADO CENTER | RANCHO CORDOVA CENTER

# VITICULTURE & ENOLOGY

Folsom Lake College's Small Vineyard and Winery Management A.S. Degree program will provide foundational knowledge and skills for the next generation of wine-grape growers and wine producers in the Sierra Nevada foothills region of northern California. The program offers introductory training appropriate for local and regional wine-related employment opportunities and for further training at 4-year programs in viticulture and enology.

Students will gain fundamental skills that will help prepare them to maintain and manage a wine grape vineyard, the wine production process, and an introduction to business methods used to promote and market grapes and/or wine.

## About the Instructors



**Cecilia Osorio** has a Bachelor of Science degree in Biology with a minor in Botany from UC Riverside. She completed her graduate studies under Andrew Walker in the Viticulture and Enology department at UC Davis. The emphasis of her work is on drought tolerant, commercially grown *Vitis* rootstocks.



**Clare Kessler** has made herself a home here at FLC in the VITI program. As a multi-generational local, she is very passionate about promoting education in winemaking and the Sierra Foothills AVA. As a graduate in Viticulture and Enology from UC Davis, she currently works as a full-time winemaker in the area as well as teaching. Her love for wine comes from a deep appreciation of science, art, and the great outdoors along with a never-ending fascination to continue learning herself.

### FALL

- VITI 303: Viticulture Practices from Harvest to Dormancy
- VITI 305: Wines of the World\*
- VITI 308: Fruit to Wine - Enology\*

### SPRING

- VITI 301: Viticulture Practices from Bud Break to Harvest
- VITI 306: Wines of California\*
- VITI 307: Wines of the Sierra Foothills\*

### SUMMER

- VITI 300: Viticulture and Enology
- VITI 304: Wine Component Tasting, Hospitality and Service, and Food Pairing\*

\* Students must be 21 years of age or older to take this course.



For more information on how to apply and register, go to [www.flc.losrios.edu](http://www.flc.losrios.edu)



# VITICULTURE

## Small Vineyard and Winery Management Courses

### **VITI 301: Viticulture Practices from Bud Break to Harvest**

The course is an introduction to viticulture and enology practices and will explore the history, principles, and practices of wine grape production and an introduction to enology. Additional topics will cover the history of wine grapes, the current status of wine grape industry, and the classification of wine grapes. The basic principles of vineyard establishment and management will be covered as well as the basic principles of enology. Field trips may be required. A lab/field notebook may be required.

### **VITI 303: Viticulture Practices from Harvest to Dormancy**

This course will cover viticulture and enology practices from post-harvest in the fall to bud break in the spring. The course will cover winter pre-pruning, pruning relative to bud break, vineyard management during dormancy, grapevine diseases and post-harvest practices for irrigation, fertilization, erosion control, cover crops and vineyard winterization. Planting of vines as well as grafting of new varieties to an existing rootstock will be covered. Field trips may be required. A field notebook may be required.

### **VITI 304: Wine Component Tasting, Hospitality and Service, and Food Pairing**

This course covers organoleptic wine evaluation, how to pair foods to wine, and wine service hospitality. The course covers organoleptic tasting techniques of wine including varietal characteristics, wine styles, and identification of wine flaws. The course is designed for wine industry personnel and wine enthusiasts. A materials fee of \$50.00 is required and payable upon registration. *Students must be 21 years of age or older.*

### **VITI 305: Wines of the World**

The course examines some of the most popular wine varieties of the world compared and contrasted to their California counterparts. Each week we will examine a different grape or related group of grapes and their expression in wine, e.g., California Cabernet Sauvignon, to a similar Chilean varietal, or French Bordeaux. A materials fee of \$75 is required and payable upon registration. A field trip may be required. *Students must be 21 years of age or older.*

### **VITI 306: Wines of California**

This course examines some of the wine varieties grown and produced in California. Each week the course will examine a different grape or related group of grapes and their expression in different regions or appellations of California. A materials fee of \$50.00 is required and payable upon registration. Field trips may be required. *Students must be 21 years of age or older.*

### **VITI 307: Wines of the Sierra Foothills**

This course introduces some of the wine varieties grown and produced in California's Sierra Foothills appellation. Each week the course will examine the expression in wine of different varieties of grape, related group of grapes, or a particular vintners varieties of wines produced in the Sierra Foothills. A materials fee of \$50.00 is required and payable upon registration. Field trips may be required. *Students must be 21 years of age or older.*

### **VITI 308: Fruit to Wine - Enology**

This course is an introduction to the science of wine production from grapes and other fruits to the bottle. Topics covered include the history of wine production; grape varieties and wine types; influence of climate and soil; wine fermentation including assessment of wine qualities, handling, racking, aging, bottling, wine disorders and remedies; and legal compliance. The production of fruit wines may also be covered. Some labs involve local field trips. A lab fee will be assessed to cover the costs of grapes and bottling. Students will have the opportunity to take wine home with them made during the semester. *Students must be 21 years of age or older.*