

# ENOLOGY & VITICULTURE

*Growing industries in North America*



## **IN THE NATION, PENNSYLVANIA RANKS FOURTH IN THE PRODUCTION OF GRAPES, AND THIRTEENTH IN THE PRODUCTION OF WINE.**

Enology—the making of wine—and viticulture—the growing of grapes—are two growing industries locally and nationwide. In Pennsylvania, for example, since 2006, the number of licensed wineries has grown by over 40% from 104 to more than 150, and annual production of wine has increased to over 800,000 gallons.

Among states in the eastern United States, according to the National Association of American Wineries, New York ranks second in the nation in the production of gallons of wine from 308 wineries; New Jersey ranks sixth from 54 wineries; Virginia ranks tenth from 210 wineries; Ohio ranks 11th from 149 wineries; and Maryland ranks 20th from 46 wineries. The industry is also growing in West Virginia, which has 22 wineries.

To meet the growing demand for a skilled workforce in the eastern United States, HACC is offering an Enology & Viticulture Program designed to meet both the needs of the growing number of wineries in the region, and the heightened interest in creating a higher quality wine. This online program allows students to gain the skills necessary to successfully produce wine in the region, with options to concentrate in winery or vineyard management through program electives.



Students in the Enology & Viticulture Program will learn grape growing and winemaking techniques that emphasize and build on conditions found in the eastern United States. Course topics include viticulture theory and practices such as site preparation, canopy management, crop balance and disease control. Proper cellar theory and techniques for producing high-quality wines, including sanitation, sensory evaluation, aging and clarification, and bottling options round out the curriculum.

## WHO SHOULD ENROLL?

HACC's Enology & Viticulture Program is intended to draw students from across the eastern United States, Canada and other cool-climate areas. It is for you if you are:

- A vineyard and/or winery owner looking to learn the latest industry techniques or to gain better training for your staff
- An entrepreneur interested in entering the wine industry with a vineyard or winery
  - A person looking to switch careers to winemaking or grape growing
  - A hobbyist interested in grape growing and winemaking
  - A young person looking to start a life-long career in this exciting industry

This program is delivered using online technology allowing students to complete most of the coursework from their homes. Some courses follow a blended format and include one or two weekend sessions on campus or at a nearby location to provide hands-on training where required. In addition, internships at regional wineries and vineyards are offered for workplace experience. Course instructors are industry leaders who will bring first-hand, real-life experience to the students.

## THREE OPTIONS OF STUDY

The Enology & Viticulture Program teaches theory and practice of grape growing and winemaking in order to prepare individuals to work in a commercial vineyard or winery. Electives allow further concentration in winery or vineyard management. Three options of study are offered:

**Certificate in Enology & Viticulture, 32 credits** – Over a two-year period, students will take courses in basic and advanced winemaking techniques, wine chemistry and microbiology, winery sanitation, sensory evaluation, and viticulture theory and practice. Program electives allow more in-depth study of vineyard management practices, winery regulations, vineyard and winery establishment and design. Coursework will also include a harvest field work experience and a winery or vineyard internship.

**Associate degree in applied science, 63 credits** – The associate degree builds on the coursework of the certificate and adds general education classes and program electives including small business development and management, principles of marketing, and advertising.

**Select-a-course option** – For the hobbyist or person needing education in just one facet of the program, this option allows students to pick up and choose which enology and viticulture courses best suit their needs.

Students will leave the Enology & Viticulture Program prepared to:

- Produce different styles of wine
- Operate processing equipment found in a typical winery
- Perform sensory evaluation of wine samples for quality control
- Perform chemical and microbiological tests used to monitor wine at all stages of production
- Develop and implement vineyard canopy, pest and crop management practices
- Develop a site plan and install the infrastructure for a commercial vineyard. Select and operate vineyard equipment and tools

## GETTING STARTED

HACC's Enology & Viticulture Program is offered through the Harrisburg Campus.

For detailed information about HACC's Enology & Viticulture Program and courses, contact Program Director Robert Green by email at [ragreen@hacc.edu](mailto:ragreen@hacc.edu) or by phone at 814-860-1452.

*“Many of our wineries’ personnel are looking to take some of the courses offered. There is definitely a need for further education in this growing field that wasn’t there before HACC’s program.”*

– Jennifer Eckinger,  
executive director,  
Pennsylvania  
Winery Association

[www.hacc.edu](http://www.hacc.edu)



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