Cal Poly’s Wine and Viticulture Department offers a one-of-a-kind interdisciplinary major with a three-pronged curriculum that combines an understanding of viticulture, enology and wine business. It is one of the largest and most respected undergraduate degree programs of its kind in the nation.

MAJOR
WINE AND VITICULTURE

CONCENTRATIONS
VITICULTURE • ENOLOGY • WINE BUSINESS

14 acres of on-campus vineyards enable hands-on, real-world learning while promoting environmentally and economically sustainable vineyard practices.

I have loved being in the wine and viticulture major because the faculty is small – you really get to know them. The curriculum is well rounded, so no matter your concentration you take classes in viticulture, wine making, and wine business, so that you graduate with a full understanding of the wine industry.”

ALLIE DONEGAN, fourth-year wine and viticulture student
Viticulture courses teach all aspects of quality wine grape production, including site evaluation and vineyard development, pest management, sustainability and state-of-the-art cultural practices. Enology, the science of wine and winemaking, gives students a strong foundation in chemistry and microbiology. Enology students monitor and assess wines and winemaking choices using sensory, chemical and microbiological analyses. Classes in wine business focus on operations, management and marketing strategies. The department’s 14-acre vineyard and pilot winery give students the hands-on experience that industry has come to expect from Cal Poly’s career-ready graduates — graduates prepared to make their mark in the multidimensional wine industry anywhere in the world. Internships and participation in undergraduate research programs, clubs and enterprise projects expand students’ Learn by Doing experiences and further prepare them to make a difference in their chosen field from day one.

Cal Poly’s location in the heart of the Central Coast wine region assures students have access to some of the best growing conditions and internship opportunities in the industry. Our students gain valuable vineyard and winery experience locally in Paso Robles, San Luis Obispo, Santa Maria and Arroyo Grande; up and down the state of California; throughout the U.S.; and abroad.

ON THE JOB

CAREERS
Account managers
Cellar workers
Chain sales merchandisers
Enologists
Lab technicians
Marketing associates
Production assistants
Viticulturists
Wine and spirit managers
Winery founders and owners

TOP EMPLOYERS
J. Lohr Vineyards & Winery
E. & J. Gallo Winery
JUSTIN Vineyards & Winery
Trinchero Family Estates
Jackson Family Wines

STUDENT CLUBS
Vines to Wines Club

CONNECT
805-756-7308
wvit.calpoly.edu
f /CALPOLY.CAFES
@CALPOLY_CAFES
@CALPOLY_CAFES

DEPARTMENT HIGHLIGHTS

JUSTIN AND J.LOHR CENTER FOR WINE AND VITICULTURE
The new Center, scheduled to be completed in 2021, will include a 5,000-case bonded teaching, research and production Winery with a fermentation hall, bottling room, barrel rooms, and a research lab. The facility also includes a E. & J. Gallo Winery & Family Building with labs for viticulture, enology, and sensory analysis, as well as faculty offices, and the Swanson Center of Effort conference hall where industry and academia can come together.

WINE PRODUCTION AND SALES
The department offers three wine labels: student wines, made on-site by students; commercial wine, sold both online and in select stores; and research wine, made by students during their senior projects. Cal Poly's commercial wine is sold by a team of students working under faculty supervision. Cal Poly's commercial winery was bonded in 2017, increasing Learn by Doing student opportunities.