WINE AND VITICULTURE
DEPARTMENT

OVERVIEW

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

VITICULTURE
QUALITY GRAPE GROWING

ENOLOGY
THE SCIENCE OF WINEMAKING

WINE BUSINESS
WINERY MANAGEMENT, WINE MARKETING, DISTRIBUTION AND SALES

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
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.