



CAL POLY

College of Agriculture, Food
& Environmental Sciences

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 bachelor degree programs of its kind in the nation.

MAJORS

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.

\$38,000

MEDIAN SALARY OF **WINE AND VITICULTURE**
GRADUATES WITHIN ONE YEAR OF
GRADUATION.



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 multi-dimensional 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.

DEPARTMENT HIGHLIGHTS

JUSTIN AND J. LOHR CENTER FOR WINE AND VITICULTURE

The new Center, scheduled to be completed by fall 2020, 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 Grange Hall with labs for viticulture, enology, and sensory analysis, as well as faculty offices, and a large 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.



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

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wvit.calpoly.edu

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