

CAL POLY

College of Agriculture, Food
& Environmental Sciences

WINE & VITICULTURE Department



FACT SHEET

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 vineyards, wine making and the wine business. It is one of the nation's largest and most respected programs of its kind.

 grape growing  winemaking  business

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.

DEPARTMENT HIGHLIGHTS



\$38,000

Median salary of Wine and Viticulture graduates within one year of graduation.

6,000

The number of acres adjacent to the San Luis Obispo campus core used for agricultural production, processing and research land and facilities.

On the Job

Alumni have gone on to work as winery founders and owners, viticulturists, enologists, production assistants, cellar workers, chain sales merchandisers, account managers, lab technicians, wine and spirit managers, and marketing associates.

Center for Wine & Viticulture

To enhance students' hands-on learning experience, the department is planning a new Center for Wine & Viticulture. This unique learning facility will feature a large, commercial-grade, bonded winery and teaching facility that will allow students to gain a comprehensive understanding of the industry.

14 Acres

The on-campus vineyard and pilot winery, comprised of 14 acres, enable hands-on, real-world learning every day. The vineyard promotes environmentally and economically sustainable vineyard practices, and includes six acres of Pinot Noir, three acres of Syrah, almost one acre of Tempranillo, and three and a half acres of Chardonnay. The 10- to 12-ton capacity pilot winery houses a cool room, presses, a de-stemmer and elevator, steam generator, bottling line, tanks, sinks and work areas.

Student Clubs

The Vines to Wines Club promotes hands-on wine education and industry ties. Meetings feature guest speakers from the wine community, cooperative extension or related industry, who talk about relevant industry issues. The club also organizes the annual Vines to Wines Winemakers' Dinner and Auction, the department's largest annual fundraising event.

CONNECT

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