

WINEMAKING CERTIFICATE

Program Description

Have you wondered about the work that goes into making a perfect glass of wine that engages the senses? There are many commonly held beliefs about wine grape production, with some more true than others. Yet one thing is certain: Winemaking is so much more than just crushing grapes.

In this certificate program, you will take an introductory look at the art and science of viticulture and enology, or the study and practice of grape farming and winemaking. You will embark on a journey that will take you from unearthing the historical foundation of this timeless tradition to exploring modern challenges and developments, all while sharpening your skills toward becoming a wine professional and an expert at the table. As you go on this winemaking journey, you will enhance your knowledge of grape production and winemaking from the ground, to the grape, to the glass.

Note: You will be asked to purchase wines and other materials for various activities and projects.

Key Takeaways

- Gain a historical foundation for the grape-growing and winemaking industries
- Analyze wines with sensory perception
- Design wine production plans for table, fortified, and sparkling wines
- Recognize sensory active compounds in wine and how they can be manipulated through the winemaking process
- Identify basic wine-growing operations and how they achieve different viti- and vinicultural outcomes
- Recognize potential vineyard sites and devise a planting strategy
- Address current issues in viticulture

What You'll Earn

- Winemaking Certificate from Cornell CALS
- 60 Professional Development Hours (6 CEUs)

Who Should Enroll

- Aspiring winemakers
- Winery workers, assistant winemakers, and cellar hands
- Vineyard owners and managers
- Vineyard and wine marketers
- Wine distributors/retailers
- Sommeliers
- Home winemakers

Total Investment

3 months to complete the program

How to Enroll

For more information on how to enroll, please visit Winemaking Certificate (<https://ecornell.cornell.edu/certificates/food-and-plant-science/winemaking/>).

The courses in this certificate program are required to be completed in the order that they appear.

Courses

Code	Title	Hours
eCornell CALS171	Evaluating Wines	0
eCornell CALS172	Developing Wine Production Plans	0
eCornell CALS173	Wine Ingredients	0
eCornell CALS174	Vineyard Operations	0
eCornell CALS175	Site Selection and Vineyard Establishment	0
eCornell CALS176	Modern Viticulture: Challenges and Developments	0