

# VITICULTURE AND ENOLOGY MINOR

College of Agriculture and Life Sciences

Program Website (<https://cals.cornell.edu/viticulture-enology/undergraduate-major/minor-viticulture-and-enology/>)

## Program Description

- To declare a minor, students should contact the Undergraduate Program Coordinator, Garrett Downing (gmd83@cornell.edu).

## Program Information

- All coursework for this major is in person, in Ithaca, unless otherwise noted.
- Total Credits Required: 14 minimum.

## Minor Prerequisites

- One college-level course in introductory biology
- One college-level course in general chemistry

## Minor Requirements

Code	Title	Hours
<b>Required Introductory Core Courses</b>		<b>8</b>
VIEN 1104	Introduction to Wines and Vines	3
VIEN 1105	Introduction to Wines and Vines Practicum	3
VIEN 2204	Principles and Practices of Growing Grapes and Making Wines	3

Code	Title	Hours
<b>Additional Course Options</b>		
Select a minimum of 6 credits from the following:		
VIEN 2205	Growing Grapes and Making Wines Laboratory	2
VIEN 2310	The Science and Technology of Beer	1
VIEN 2340	Cider Production: Apples and Fermented Juice	1
VIEN 2360	Distillation Principles and Practices	1
VIEN 2400	Wines and Grapes: Composition and Analysis	2
VIEN 3200		
VIEN 4310	The Science and Technology of Beer Laboratory	2
VIEN 4340	Cider Production Laboratory	1.5
VIEN 4360	Distillation Principles and Practices Laboratory	2
VIEN 4400	Wine and Grape Flavor Chemistry	3
VIEN 4500	Advanced Winemaking Theory and Practice I	2
VIEN 4510	Advanced Winemaking Theory and Practice I Laboratory	2
VIEN 4650	Wine Microbiology	3
VIEN 4700	Advanced Winemaking Theory and Practice II	2
VIEN 4710	Advanced Winemaking Theory and Practice II Laboratory	2