

Viticulture and Enology

College of Agricultural Sciences
and Technology

Department of Viticulture and Enology

Robert L. Wample, *Chair*

Viticulture and Enology Research Center

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B.S. in Plant Science
Horticulture Option

**B.S. in Food
and Nutritional Sciences**
Enology — Wine Production Option

The Department

The Department of Viticulture and Enology is in its first year of existence. Its goal is to be a world class center of excellence that can effectively meet the needs of students and the broader community. The department will eventually offer courses in viticulture (currently offered in the Department of Plant Science) and enology courses (currently offered in the Department of Food Science and Nutrition.)

At present, students may select a Bachelor of Science degree in Plant Science (the Horticulture Option), or in Food and Nutritional Sciences (the Enology — Wine Production Option). Each degree option integrates viticulture and/or enology offerings with the basic sciences (e.g., biology, chemistry, mathematics, physics) and management skills to build a well-balanced foundation.

While degree programs presently remain in the Department of Plant Science and the Department of Food Science and Nutrition, it is anticipated that new degrees in viticulture and enology will be approved in the near future. Students can take courses prescribed in the existing degree programs and, when new degrees are approved, faculty will work to ensure that no coursework is lost.



Academic Excellence

California is recognized both nationally and internationally as the foremost leader in enology. California State University, Fresno is one of only two universities in the country to offer a full program of study in enology. The enology program has the first commercial winery of any school in the United States.

The viticulture program at Fresno State has received a National Award for Excellence in Agricultural Technology Instruction from R.J. Reynolds Industries Inc.

The formation of the new department has been greeted with enthusiasm by the viticulture/wine industry. It is anticipated that graduates will be able to choose from many exciting, well-paying careers. To discuss career opportunities available in this field, call the department office and schedule an appointment to meet with a faculty member.

Faculty

In their fields of specialization, faculty members hold advanced degrees from leading universities in the United States. They bring a wealth of basic and practical information into the classroom. Faculty work with each student to plan and design an individualized program of study that meets the student's educational and career objectives. Faculty members are involved in research and public service through the Viticulture and Enology Research Center,

one of four centers in the California Agricultural Technology Institute. The center offers excellent opportunities for students to gain experience by participating in applied research projects that address and help solve problems faced by California's grape and wine industries.

Robert L. Wample, *Chair*
Sayed A. Badr, *Viticulture Coordinator*
Sanliang Gu, *Ricchiutti Chair*
Carlos Muller, *Enology Coordinator*

Bachelor of Science Degree Requirements

Students completing the B.S. in Plant Science in preparation for a career in viticulture may select either the Production Management or the Science and Technology Emphasis. In either case, the student will complete the Horticulture Option. For degree requirements and advising notes, see *Department of Plant Science*, pages 134-141.

Students completing the B.S. in Food and Nutritional Sciences in preparation for a career in enology should select the Enology — Wine Production Option. For degree requirements see the *Department of Food Science and Nutrition*, page 122.

Students completing either of these degrees are strongly encouraged to meet with their academic adviser in the Department of Viticulture and Enology prior to enrolling in courses each semester.