



## Food Science and Technology

"INSPIRING, COLLABORATING, INNOVATING... To Advance Safe and Sustainable Food for a Healthier World"

# ENOLOGY & VITICULTURE OPTION

### About Oregon Wine

The Oregon wine industry continues to grow with over 800 wineries producing premium quality wines from various grape varieties planted throughout the state.

The Enology and Viticulture option equips the next generation of winemakers and grape growers by providing robust training in core wine production disciplines. This includes providing a thorough understanding of the principles and practices of wine production, with knowledge firmly based in the disciplines of biology, chemistry, biochemistry, microbiology, and math.

This theoretical foundation is coupled with practical hands-on training in laboratory and winemaking skills.

### Facilities & Equipment

#### University Vineyards

The University owns and maintains two vineyards, one located at the Lewis Brown farm outside of Corvallis and Woodhall vineyard located in Alpine, about 20 minutes south of Corvallis.

These vineyards have multiple uses and are actively utilized for instruction as well as extension and research. The vineyards are planted with cool climate, industry relevant varieties such as Pinot noir, Pinot gris and Chardonnay.

#### Pilot Plant Winery

The pilot plant teaching and research winery is located in Withycombe Hall and is comprised of equipment necessary for wine-grape processing.

The winery also serves as a teaching tool for extension workshops, and University-owned vineyards provide wine-grapes for teaching and research purposes.

### Internships & Career Opportunities

Students are encouraged and have had work experiences in the many local wineries in the state as well as larger national companies. For those wanting to broaden their experience, work opportunities have been found in countries such as New Zealand, Australia, Spain, and France.

Most internships typically fall during harvest and can last as long as 6 months. Fall quarter coursework is setup to facilitate six month internships.

Enology and Viticulture graduates are trained to become technically proficient in all aspects of wine production and have the training necessary to become successful winemakers.

Our graduates have been employed among the approximate 800 wineries in Oregon. Other large wineries outside Oregon who have hired graduates are EJ Gallo, Constellation Wines and Beringer.

### Oregon Wine Research Institute (OWRI)

Enology faculty in the Department of Food Science and Technology are also members of the Oregon Wine Research Institute. This institute provides industry-driven research and outreach in viticulture, enology, and wine economics.

Faculty collaborate with others from OSU and research institutions such as the USDA Agricultural Research Service.

**See our website to learn more about the FST E&V Option and coursework**



#### For more information contact:

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