VIN 11592 SUMMER/FALL VITICULTURE FIELDWORK (ELR) 2 Credit Hours
(Repeatable for credit) Provides viticulture students practical experience in summer and fall vineyard operations. Students are required to partner with an approved vineyard to participate in the required fieldwork portion of the course, which serves as experience for those seeking employment in commercial viticulture.
Prerequisite: VIN 11100.
Schedule Type: Field Experience, Lecture
Contact Hours: 1.5 lecture, 2.5 other
Grade Mode: Standard Letter-IP
Attributes: Experiential Learning Requirement

VIN 21100 INTEGRATED PEST MANAGEMENT 2 Credit Hours
Effective grape production depends on the grower developing a system of grape management that is appropriate for each vineyard. Decisions need to be made for how to manage all of the normal cultural practices such as planting, fertility, harvesting and pruning, as well as managing the insect, disease and weed problems that occur either regularly or sporadically. Course addresses management issues related to common, expected pest problems, as well as the occasional appearance of minor pest problems.
Prerequisite: none.
Schedule Type: Lecture
Contact Hours: 2 lecture
Grade Mode: Standard Letter

VIN 21300 REGIONAL VINEYARD MANAGEMENT 2 Credit Hours
A general study of vineyard management in the general wine growing regions in the Continental United States. Covers management of the mature vineyard from region to region and builds on the topics covered in prerequisite course.
Prerequisite: VIN 11100.
Schedule Type: Lecture
Contact Hours: 2 lecture
Grade Mode: Standard Letter-IP

VIN 29300 SOILS FOR VITICULTURE 3 Credit Hours
Explores soil properties and behavior and their influence on wines. Focuses not only on growth and production, but on the long-term effects of viticulture on soil quality and the wider environment.
Prerequisite: none.
Schedule Type: Lecture
Contact Hours: 3 lecture
Grade Mode: Standard Letter-IP