



The **Wine Production Associate of Applied Science (AAS)** Degree program teaches the basic knowledge and skills necessary to produce quality wines. Students study wine production from vine to bottle, including up-to-date winery practices and day-to-day operations. They learn the chemistry of wine and how it can be used to affect winemaking decisions. They also learn how viticulture practices affect wine quality. In addition to classroom learning, students get hands-on experience by participating in a full year of winery operations in our state-of-the-art commercial teaching winery. Grapes are donated by renowned growers throughout Washington State. Students pick, sort, ferment and see the grapes through to the finished product.

Program Contact – Professional & Technical Department
 (206) 934-5394 | SouthProfTech@seattlecolleges.edu
Future Students – Welcome Center
 (206) 934-7943 | southwelcomecenter@seattlecolleges.edu
Current Students – Advising
 (206) 934-5387 | advisorsouth@seattlecolleges.edu

SAMPLE SCHEDULE

This schedule assumes a Fall Quarter start. If starting in a different quarter, please see your advisor for an updated education plan.

Quarter One

- WIN 101: Intro to Enology and Viticulture 4
- WIN 103: Elements of Wine Production I..... 4
- WIN 123: Sensory Evaluation..... 4
- MATH& 107: Math in Society (or equivalent/higher level math course) .. 5

Quarter Two

- WIN 104: Elements of Wine Production II..... 4
- WIN 112: Wine Science..... 5
- WIN 142: Wine Business – Winery Operations..... 4
- HDM 171: Forklift Certification 2

Quarter Three

- WIN 105: Elements of Wine Production III 4
- WIN 122: Wine Chemistry & Microbiology..... 4
- ENGL 107: Applied Composition..... 5

Quarter Four

- WIN 107: Winery Production I 5
- WIN 131: Introduction to Washington Wines 4
- WIN 143: Wine Business – Distribution & Suppliers 4
- SOC 253 or SOC& 101 5

Quarter Five

- WIN 108: Winery Production II 4
- WIN 133: Introduction to Wines of the World..... 4
- WIN 140: Tasting Room Management..... 4
- WIN 150: Winery Compliance: Taxes and Legal Issues..... 2

Quarter Six

- WIN 109: Winery Production III 4
- WIN 141: Wine Marketing and Sales 4
- WIN 145: Wine Business – Entrepreneurship & Innovation 4
- General Education Course – VLPA, ICS or NW course 5
 (See advisor for additional options.)

Total Credits Required: 94

TO DO LIST

Before Quarter One

- Please visit the [Steps to Enroll](#) page for everything you need to do.
- [Review the Academic Calendar for key enrollment dates.](#)
- If you need help with the Steps to Enroll, please contact the [Welcome Center](#).
- Research and apply for Grants and Scholarships at the [Benefits Hub](#).

Quarter One

- Get involved on campus: Check out some of the resources, clubs, and activities available to you through [Student Life](#).
- Meet with an advisor to make an [education plan](#).
- Explore careers and majors through workshops, [counseling](#), and [Worksource](#) career services.
- Explore student self-service tools available on [ctcLink](#).

Quarter Two

- Update your [education plan](#).
- Create resume with assistance from Embedded Career Specialist.

Quarter Three

- Check the calendar for [Worksource](#) career workshops.
- Research and apply for Grants and Scholarships.

Quarter Four

- Update your [education plan](#).
- Update your resume.
- Check the calendar for [Worksource](#) career workshops.

Quarter Five

- Set up an informational interview with someone in your field.
- Check the calendar for [Worksource](#) career workshops.
- Apply for jobs.
- Apply for [graduation](#).

Quarter Six

- Check the calendar for [Worksource](#) career workshops.
- Apply for jobs.
- Order cap and gown for commencement and attend the commencement ceremony.