The Viticulture and Enology Certificates are non-credit, professional certificate programs tailored for people interested in grape growing and winemaking.

Each certificate consists of a series of online courses held over a two-year period. The classes are offered via the Web to be completed at the time of day that best suits your schedule. There are three hands-on weekends required in either Prosser or Pullman, WA. These experiences, also called “camps,” provide students with experience working directly with grapevines, crushing grapes, conducting lab analyses and other hands-on activities. They also provide a networking opportunity with instructors, fellow students and wine industry professionals.

**Viticulture Certificate Courses:**
- Grapevine Anatomy and Physiology
- Growing Grapes
- Virus Diseases
- Fungal Diseases
- Insects and IPM
- Nematodes of Grapevines
- Viticulture and Enology Interface
- Soil and Nutrient Management
- Grapevine Irrigation
- Economics of Growing Grapes

**Enology Certificate Courses:**
- Wine Production
- Wine Chemistry
- Winery Equipment
- Wine Microbiology
- Viticulture and Enology Interface
- Sensory Analysis of Wine
- Economics of Wine Production and Starting a Winery

For more information go to [http://winegrapes.wsu.edu/certificates.html](http://winegrapes.wsu.edu/certificates.html) or Contact Program Coordinator, Theresa Beaver at 509-339-5109 or tbeaver@wsu.edu