VERMONT TECH INSTITUTE FOR APPLIED AGRICULTURE AND FOOD SYSTEMS

WINE SCIENCE

WINERY AND EQUIPMENT CONSIDERATIONS
MARCH 27-29, 2015 | 9 AM-4 PM
Randolph Center Campus | $350
This course will cover winery design (layout, function, and utilities), including equipping a small winery, tasting room, water and waste water, Federal and Vermont state permitting, winery insurance, business planning, and winery operating cost. There will be several guest speakers who are experts in winery equipment, insurance, lending, and accounting that will guide in the decision making process.

VINEYARD OPERATIONS
APRIL 28-30, 2015 | 9 AM-4 PM
Randolph Center Campus | $350
Vineyard Operations is the spring session in the Cold Climate Viticulture Series. This course covers site selection, varietal selection, site preparation, planting, trellis construction, winter pruning, weed control, and cover cropping.

The comprehensive four-session viticulture and enology program includes topics in vineyard establishment and management, grape and wine chemistry, and basic wine processing. The individual courses are designed to help growers with little or no previous grape-growing experience. Each session will provide seasonal skills needed to operate and manage a vineyard, and basic wine-making techniques. Hands-on experience in a vineyard, laboratory, and winery will be included.

REGISTRATION
To register for the course please contact Rachel Arsenault at arsenault@vtc.edu or 802.728.1677. For questions about the course material please contact Molly Willard, Agriculture & Market Garden Manager at mwillard2@vtc.edu or 802.535.5315.

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