Wine, like food, is a living, changing entity that can become a hobby, a passion, a life style. Taking DMACC’s classes has led me on an exciting journey of discovery that I never knew about even though I grew up in one of California’s premier wine grape regions. Kudos to DMACC!

~ Diane Larson
Do you desire training in Viticulture & Enology but...
...work full-time?
...operate a vineyard or winery?
...have family obligations?
...all of the above?

Consider the flexible web-blended format of the DMACC Viticulture and Enology program. It combines the freedom of an internet course, the experience of a laboratory session, as well as some courses that are completely web-based! At the beginning of many courses, there’s an intensive Residential School lasting 3-4 days, during which participants meet with the instructor in a central location to gain practical vineyard and winery training. This method of delivery has allowed the program to work with wineries and vineyards in Nebraska, South Dakota, Iowa, Illinois, Minnesota, Wisconsin, and Ohio.

Web-blended courses are designed to fit into YOUR schedule while maintaining the HIGHEST ACADEMIC STANDARDS.

Certificate Programs

What is a Specialist Certificate?
It is a short-term credit program intended to provide you with the latest information and skills needed to function more effectively in your job or to update your skills for employment possibilities. It will provide you and an employer with evidence of your continued education in a specific occupational area. The education you gain will increase your ability to function in a given area and broaden your skills.

Certificate programs are designed to instill practical skills required to be involved in the grape and wine industry. The certificate programs are intended for those currently employed in the industry who seek additional substantive training, or for newcomers who aspire to grow grapes and make wine.

Viticulture Certificate:
https://go.dmacc.edu/programs/viticulture/pages/viticulturecertificate.aspx

Enology Certificate:
https://go.dmacc.edu/programs/viticulture/pages/enologycertificate.aspx
How the Classes Work

In regions where grape and wine production is young and increasing, grape growers and producers encounter many questions and hurdles. Grape and wine production takes a lot of time and knowledge of a wide array of information. The DMACC Viticulture and Enology program courses are designed to be flexible to fit the needs of those looking for information about grape and wine production.

Many of the students interested in taking these courses have a wide range of working schedules and live more than a commuting distance from the DMACC Ankeny Campus. Because of the diverse schedules of our students, most classes in the DMACC Viticulture and Enology program are offered in a blended format and soon viticulture courses will be offered as completely web-based as well.

This format allows for people with busy and variable schedules to still be able to take quality courses related to viticulture and enology. DMACC’s blended courses use the WebCT online course program. Most of the theoretical work is done through this online forum and the labs are done during residential schools. Information in the online portions of the classes is presented in many forms: written lectures, links to articles, presentations, recorded lectures, etc.

Online discussion forums are also utilized and allow students to engage in active dialogue with other students and the instructor on their own time. Most classes work in weekly segments, where the student works on the class materials whenever it is convenient for them during that time period. If students have questions or comments, they can contact the instructor at any time via phone or email for personal guidance.

The majority of classes in the program are 3 or 4 credits, and a student can expect to spend on average around 2–3 hours of time per credit per week. Often the first week or two of the course takes more time than expected since many students have previously not taken an online class and it takes a while to get used to the system.

In a given web-blended class the online portion represents about 75% of the class material, with the remainder being the ‘hands-on’ lab portion. The labs in the DMACC Viticulture and Enology program are done in intensive 3 full-day residential schools under the guidance of the trained instructors. These residential schools are housed on the DMACC Ankeny Campus, but in the future may branch out into other locations as well. The goal of these residential schools is to provide the students with hands-on experience to apply the theoretical knowledge they have learned in the online portion of the class. Typically the residential schools are scheduled partially over the weekend to minimize conflicts with students that work full time. The timing of these residential schools varies and is on the schedule of courses when you register for the class. Attendance at the residential school is an obligatory part of the class and not only provides the student with practical application of the materials learned in the course, but it also allows the students to explore other vineyard and winery operations through field trips and enables students to network with people within the industry.
The Viticulture certificate provides job training for those working with vineyards and for those who want to start a vineyard. The certificate will promote skills and practices imperative for quality grape production.

The viticulture program offers courses in two convenient forms to allow you to select the style that best fits your schedule and learning goals.

What Kind of Work Will You Do?
- Take the knowledge learned about how grapevines grow and apply to a commercial vineyard
- Perform the various tasks needed in a successful vineyard
- Be able to do the hands-on work in the vineyard
- Investigate potential problems that can occur in vineyards
- Calculate and budget the economic factors in vineyard management

What Skills and Abilities Will You Need?
- Computer and math skills, to accurately budget
- Self-motivation
- Be able to work in an industry that is new, where not much information is available
- Perform calculations to apply chemicals accurately and safely
- Be able to react to changing situations in the field to accomplish the same goal
- Must be able to make quick decisions
- At times use large equipment
- At times be able to perform in physically demanding situations
- Work closely with customers
- Possess a desire for success and pride in a quality product

What Else Should I Consider about this Specialist Certificate?
- This industry is fairly new and is experiencing a great deal of growth

If you have any questions regarding the Viticulture training at DMACC, contact Randall Vos at rjvos@dmacc.edu or (515) 965-7310.
Viticulture Certificate: Web-Blended

These courses are offered in a web-blended format. What is web-blended? Most of the course content is complete online in weekly modules, whenever it's convenient for you. Each weekly module has a mix of recorded presentations, video, discussion and reading, so it is conducive to multiple learning styles. The ‘hands-on’ portion of the class meets for 3 consecutive days on campus during the semester to allow for practical training with the instructor.

The Viticulture certificate provides job training for those working with vineyards and for those who want to start a vineyard. The certificate will promote skills and practices imperative for quality grape production.

The Viticulture Certificate is comprised of the following courses:

**Required Courses**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>VIN 101</td>
<td>Intro to Starting a Vineyard</td>
<td>4 credits</td>
</tr>
<tr>
<td>VIN 102</td>
<td>Intro to Bearing Vineyards</td>
<td>4 credits</td>
</tr>
<tr>
<td>VIN 103</td>
<td>Intro to Vineyard Pest Management</td>
<td>4 credits</td>
</tr>
<tr>
<td>VIN 104</td>
<td>Viticulture for Wine Production</td>
<td>3 credits, COMING SOON</td>
</tr>
<tr>
<td>VIN 920</td>
<td>Field Experience</td>
<td>3 credits</td>
</tr>
</tbody>
</table>

Total credits required to complete this certificate 18 credits

Web-Based Viticulture Courses: Completely Web-Based, on demand

If your schedule is not conducive to the traditional semester module, or you want to take smaller courses only in the topics you are interested in, then this is the format for you.

So what does the 'on demand' mean? These courses are set up asynchronously so that you can work at your own pace, take the courses when you want, but still have one-on-one access to the instructor throughout the course. Since the courses are only 2 credits each, you can pick and choose the information you want to learn if you already have an existing operation. We are excited for this new way to offer courses and think it will fill the needs of our students who have hectic schedules.

The web-based on-demand viticulture courses we are offering are listed below. The target date for the availability of these courses is Spring 2010.

**Required Courses**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>VIN 121</td>
<td>Pre-Plant Decisions</td>
<td>2 credits</td>
</tr>
<tr>
<td>VIN 122</td>
<td>Planting and Early Care</td>
<td>2 credits</td>
</tr>
<tr>
<td>VIN 123</td>
<td>Pruning and Canopy Management</td>
<td>2 credits</td>
</tr>
<tr>
<td>VIN 124</td>
<td>Crop Management</td>
<td>2 credits</td>
</tr>
<tr>
<td>VIN 125</td>
<td>Pest Identification</td>
<td>2 credits</td>
</tr>
<tr>
<td>VIN 126</td>
<td>Pest Management</td>
<td>2 credits</td>
</tr>
</tbody>
</table>

Total credits required for completion 12 credits
The Enology certificate offers a broad range of practical skills required to work in the wine industry. It emphasizes the procedures to effectively process fruit and handle wine in the cellar. In addition, the certificate will introduce basic wine laboratory analysis. Students will attain a foundation in viticulture, allowing them to scout vineyards and assess fruit quality and potential yield. Finally, the certificate program will examine how wines are produced in other major world growing regions.

**Required Courses**

- VIN 150 Introduction to Wine  3 credits
- VIN 151 Cellar Tech. and Operations  4 credits
- VIN 152 Intro to Wine Science  4 credits
- VIN 275 Sensory Science  4 credits
- VIN 932 Internship in Enology  3 credits

Total credits required to complete this certificate  18 credits

**Optional Courses**

- VIN 104 Viticulture for Wine Production  3 credits, COMING SOON
- VIN 275 Sensory Analysis  4

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**Wine Service**

The goal of this certificate program is to assist winery tasting rooms, restaurants and wine distributors in acquiring knowledgeable wine personnel to work directly with consumers. It emphasizes wine production principles, world growing regions, formal service of wine and sensory analysis. The qualification is intended to assist participants in pursuing accreditation with the Court of Master Sommeliers. To date, six DMACC students have successfully completed the Introductory Sommelier Course. In addition, two master sommeliers are on the advisory board for the Wine Service Certificate program.

**Required Courses**

- VIN 150 Introduction to Wine  3
- VIN 153 Introduction to Wine Regions  1
- VIN 175 Wine Service Operations  2
- HCM 550 Food and Wine Seminar  3
- VIN 250 Wine Regions of the World  3
- VIN 275 Sensory Analysis  4

**Choose 4 hours of optional courses**  4

Total credits required to complete this certificate  20 credits
Practical experience is essential to complement the courses offered at DMACC. Instructors assist students in finding diverse opportunities to acquire internship experience where theory is applied to practical production. For winemakers, an internship program has been established under the guidance of Dr. John Larson at Snus Hill Winery, Madrid, Iowa, 2008 recipient of the Mid-American Wine Competition Dick Peterson Trophy for Best Iowa Wine. Students with greater flexibility to travel have elected to pursue vintage positions at wineries in New Zealand.

**REBECCA ROCHESTER** worked the 2008 harvest at Delegat’s Estate Oyster Bay winery in Marlborough. Becky was the manager of Direct Marketing and the Wine Club for Bargetto Winery, California and currently works in management at Willamette Valley Vineyards, Oregon. Her family has a vineyard in Wisconsin and plans to open a boutique winery in the future.

**JOSIE BOYLE** grew up in Stillwater, Minnesota, and studied Anthropology and French at Lawrence University in Appleton, Wisconsin, where she received her BA in 2004. During college, she studied abroad in Dakar, Senegal, and Paris, France. For the 2009 vintage she secured a cellar hand position at Vidal Estates in the Hawke’s Bay, New Zealand. Currently, she is employed by the L. Mawby winery in northern Michigan, focusing on sparkling wines. She hopes to continue her international training by focusing on Alsatian white wine production in France.

“I was very well prepared to start working at Vidal’s in New Zealand … the experience really honed my cellar skills, and gave me a lot of great experience that helped me get a job with Larry (Mawby.)”

**JOSIE BOYLE**
Internship 2009
Student Biographies

**TIMOTHY TULLOCH**

is a DMACC Viticulture and Enology student from southern Minnesota who recently started a commercial vineyard. Timothy had trouble finding pertinent information about vineyard operation applicable to his region, then he learned about the program at DMACC.

“*The DMACC courses have been invaluable to me as a vineyard owner; in fact, I would have lost five acres of vines had it not been for the expertise gained from the classes. Guess the investment was worth it!*”

**TIMOTHY TULLOCH**

Minnesota

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**CAMIE WALKER**

began pursuing wine service qualifications after successfully completing an intensive sensory examination and being selected as a local judge for the Mid-American Wine Competition. She has judged the MAWC since its inception in 2007.

**DIANE LARSON**

is an owner of Snus Hill Winery in Madrid, Iowa. She has honed her service skills by pursuing the Wine Service Certificate. “Taking DMACC’s classes has led me on an exciting journey of discovery that I never knew about even though I grew up in one of California’s premier wine grape regions. Kudos to DMACC!”

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**CHEF JASON CLARK**

graduated with honors from the Iowa Culinary Institute at DMACC, and is now pursuing the Certificate of Wine Service with the goal of becoming a Certified Sommelier. He recently received a full scholarship to intern in the kitchen of a French restaurant and tour the wineries of the Rhone Valley. He is currently a Sous Chef at Centro in Des Moines, Iowa.

**CHEF KELLI PFAFF**

is a graduate of the Iowa Culinary Institute at DMACC, and is pursuing the Certificate of Wine Service with the goal of becoming a Certified Sommelier. She is a Wine Steward at the Ames Hy-Vee where she assists with the implementation of the wine club, focuses on consumer education and works directly with customers. Recently, Chef Kelli received a full scholarship to intern in the kitchen of a French restaurant and tour the wineries of Champagne.
RanDall VOs received his B.A. degree in Agriculture: Plant Science from Dordt College and an M.S. degree in Horticulture from Michigan State University. During his education at MSU, he researched vineyard nitrogen fertilizer practices for Midwest vineyards and participated in many other viticulture projects geared toward optimizing vineyard management for areas with short growing seasons. He has given viticulture presentations in many locations in the USA and in Chile. Randall’s research has been published in the Fruit Growers News and the American Journal of Enology and Viticulture. In addition to teaching duties at DMACC, he provides technical assistance to grape growers throughout Iowa and is an Ex-Officio advisor to the Iowa Wine Growers Association.

PAUL GOSPODARCZYK, Enology Instructor, earned his undergraduate degree in Fruit Science and Enology from Missouri State University. During this time, he held two internships in enological research. Since college, he has worked at wineries in Oklahoma, Colorado, Oregon and New Zealand. In addition, he has been the consulting winemaker for two winery start-up operations in the Midwest. He is one of the founders of the Mid-American Wine Competition, which includes a series of Food-Wine Pairing categories evaluating wine based on its synergism with food. As a wine judge he has participated in the INDY International, Illinois State Competition, Michigan State Competition, a judge-in-training at Temecula, California, and worked the backroom for the Jefferson Cup. To date, two of his students have accepted vintage positions in New Zealand through the DMACC Enology International Internship Program. He has passed the first level examination in the process to become a certified sommelier and is working on a Master’s degree in Food Science at Iowa State University, focusing on flavor chemistry.

MIChElE ROgERS is the Enology Program Coordinator and assists with viticulture projects. She also takes viticulture courses at DMACC. She intends to establish a vineyard in 2010 followed by a boutique winery. She has worked the Jefferson Cup Invitational and has worked the Mid-American Wine Competition for three years.

“DMACC really helped us have a great first year and was instrumental in our receiving a double gold at the INDY Wine Competition.”

AL AND DONNA SACHS
River Bend Winery in Chippewa Falls, WI
The MAWC allows DMACC students to witness how wine competitions operate and interact with the internationally recognized wine judges. Students are not involved in the evaluation of the wines, but are able to increase exposure to some of the exceptional wines produced in the Midwest.

The Mid-American Wine Competition (MAWC) focuses only on the wines of the Midwest. The competition is open to commercial wineries of North Dakota, South Dakota, Nebraska, Kansas, Oklahoma, Minnesota, Iowa, Missouri, Arkansas, Michigan, Ohio, Wisconsin, Illinois, Indiana, Tennessee and Kentucky.

This is the first competition in the United States to give wineries the opportunity to have their wines judged against carefully selected food-friendly dishes. “Typically, wine competitions judge wines only against other wines, and typically the biggest wine wins. But wine is supposed to be consumed with food. So we are going to judge these wines in a setting more conducive to wines of balance. By judging the wines in a setting more receptive to wines of balance, and by judging the wine with food, we think we will see a different outcome than the usual ‘bigger is better’ response,” noted Chief Judge Doug Frost.

The Chief Judge for the Mid-American Wine Competition is noted wine expert and veteran wine judge Doug Frost of Kansas City. Frost is one of only three people in the world to earn the twin titles of Master of Wine and Master Sommelier. Frost noted that while many American wine competitions are open to wines of the Midwest, no competition focuses primarily on these wines. “While wines from the Midwest have grown in prestige and success in national wine competitions, we believe that by focusing strictly upon the wines of our region, we can bring to greater prominence the best of the area, and identify up-and-coming success stories as well.”

The competition director is Bob Foster, founder and first director of the San Diego National Competition. Foster has been a wine judge and competition director for more than 25 years and also directs the Temecula Valley Wine Competition in California. He is a long-time wine judge for the Missouri State Fair Wine Competition and the Jefferson Cup Wine Competition held each year in Kansas City. “There are some terrific wines from this region” Foster noted, “and we believe that a Midwest competition will showcase these fine efforts and encourage all of the wineries to continue to improve.” Dr. Murli Dharmadhikari, Iowa State University Extension enologist, is a technical adviser to the competition and has also served as one of the wine judges.
## Results of 2009 Wine Competition

### Sweepstakes Awards

<table>
<thead>
<tr>
<th>Category</th>
<th>Winery</th>
<th>State</th>
<th>Wine</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dick Peterson Trophy</td>
<td>Eagles Landing</td>
<td>Iowa</td>
<td>Starboard</td>
</tr>
<tr>
<td>Best Fruit Wine</td>
<td>Beans Creek Winery</td>
<td>Tennessee</td>
<td>Peach Pizzazz</td>
</tr>
<tr>
<td>Best Rose/Blush Wine</td>
<td>Prairie Berry Winery</td>
<td>South Dakota</td>
<td>Frontenac Gris</td>
</tr>
<tr>
<td>Best White Wine</td>
<td>Huber Winery</td>
<td>Indiana</td>
<td>Vignoles</td>
</tr>
<tr>
<td>Best Dessert Wine</td>
<td>Montelle Winery</td>
<td>Missouri</td>
<td>Vidal Icewine</td>
</tr>
<tr>
<td>Best Red Wine</td>
<td>Augusta Winery</td>
<td>Missouri</td>
<td>Norton</td>
</tr>
<tr>
<td>Best Sparkler</td>
<td>L Mawby</td>
<td>Minnesota</td>
<td>Cremant Classic</td>
</tr>
</tbody>
</table>

Evaluations of a Frontenac Rose

Evaluation of a Frontenac Rose

Doug Frost, Master of Wine and Master Sommelier

Flight of wines to be presented to the judges
For more information:

http://go.dmacc.edu/programs/viticulture/pages/welcome.aspx

**ENOLOGY/WINE SERVICE**
Paul Gospodarczyk  
(515) 964-6406  
ptgospodarczyk@dmacc.edu

**VITICULTURE**
Randall Vos  
(515) 965-7310  
rjvos@dmacc.edu

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