Viticulture & Enology (V&E), are the scientific studies of grape growing and winemaking, respectively. Through varied perspectives, V&E majors are exposed to all aspects of the food system – from growing the raw material (grape), to transforming it into a high value product (wine), to its eventual sale to a customer.

What background do I need?

There is no standard background for V&E majors; some grew up in winegrowing families, and others never saw a grapevine until they came to Cornell. We are interested in prospective students with an aptitude for science, a willingness to get their hands dirty, and a desire to see the “whole picture” of going from grape to glass.

Transfer students are common to the V&E major. If you wish to learn about transfer requirements from outside Cornell, please contact the undergraduate coordinator at vien@cornell.edu.

7 Reasons to Study Viticulture and Enology at Cornell:

✦ A world class education: We are the only wine and grape program at an Ivy League university, and our students take advantage of courses in top-ranked programs across the campus.

✦ Accessibility and diversity: Cornell’s financial aid packages can make the education affordable. There is no typical V&E student–big cities, small towns, local, international, first to go to college and multi-generation Cornellians.

✦ Uniquely cool: Located in the gorgeous Finger Lakes wine region, we offer the only four-year viticulture and enology degree in the United States east of the Rockies—the only one in a cool climate.

✦ Facilities: Your classrooms will include our state-of-the-art teaching winery, brewery and distillery and a teaching vineyard right on campus.

✦ Know your profs: The small size of the major puts students and professors on a first name basis, and classes emphasize hands-on learning.

✦ Broad opportunities: Prepare for a career in winemaking, grape growing, brewing, cidermaking, and distillation, or use your degree as a springboard for opportunities in business, education or research.

✦ Internships and study abroad: Enology classes in Australia? Vineyard work in California? Marketing internship in Burgundy? Choose from dozens of options, both international and close to home.

Quick Facts About V&E

✦ Establishment of V&E concentrations in 2004 and major in 2008
✦ Number of contributing departments: 4
✦ Number of majors: 30-40
✦ Median class size: 15
✦ Number of courses: 15+
✦ New Teaching Winery opened in Stocking Hall in 2013
✦ Students have pursued internships and jobs in:
  - 13+ states
  - 11+ countries
✦ Number of wines tasted in classes by majors: 300+
✦ Number of grape varieties grown at Cornell: 58

Contact
vien@cornell.edu
607-255-3219
or visit:
grapesandwine.
cals.cornell.edu/
undergraduate
What will I study?

❖ **Fundamental courses:** Include chemistry, biology, plant science, communications and statistics.


❖ **Internship and Study Abroad:** Majors complete at least one research or industry internship, typically in their junior year. Majors often take advantage of the range of international study programs available through CALS.

❖ **Senior Capstone Project:** With guidance from a faculty mentor, majors design and execute an individual study project, and present near the end of their senior year.

What do graduates do?

❖ Vineyard managers and winemakers, both in the US and internationally.

❖ Careers in other fast growing fermented beverage sectors, such as brewing, hops production, and distillation.

❖ Careers in research, teaching, management, sales and marketing, or finance, often in fields related to high value agricultural products.

Graduate Profiles:

**Sabrina Lueck ’10 • Enology Instructor • Walla Walla Community College, Washington**

“I have the distinct pleasure of working with 60 students on over 25 individual wines. A fundamental understanding of chemistry and microbiology in grape juice and wine is crucial to anticipating, preventing and solving problems in the winery. My experience at Cornell gave me the knowledge to manipulate our wines and expand on these concepts with our students.”

**Nova Cadamatre ’06 • Director of Winemaking • Constellation Brands, New York**

“V&E at Cornell continues to be an incredibly well rounded program for students seeking to go into the wine industry. It is uniquely situated in one of the most challenging growing climates in the world. Students who come out of the program have seen just about every weather event that could potentially affect a vintage.”

**Matt Gura ’14 • Hopyard Manager • Hop Head Farms, LLC, Michigan**

“I had no farm experience before starting the viticulture concentration, but after researching the program, I had a good feeling that I would enjoy a career in the field. The program provided a firm foundation in horticulture that helped me transition to an alternative perennial row cropping system. What I loved best about the program was the privilege to learn, work, and form relationships with passionate faculty and staff members that are leading experts in their fields.”