

Registration now open!

## FOUNDATIONS IN WINEMAKING (Online)

Looking for a hands-on foundation in how wine is made?

**WHO?** Perfect for entry-level production and non-production winery staff, this course will lay the groundwork necessary for understanding wine and how it is made.

**WHAT?** The course covers the entire winemaking process, giving students a solid understanding of the basic science and practices involved in quality wine production. Recognizing that learning to make wine requires hands-on practical instruction, this course provides the key skills and knowledge necessary to make wine, as well as the opportunity to network with peers and wine experts in a live, virtual format as you make your very own wine. Registrants receive a course textbook, winemaking kit, faults and wine sensory kit of commercial wines.

**WHERE?** 10 weeks online (including live/virtual weekly review sessions and guest speakers).

**WHEN?** Next course runs October 11 to December 20, 2021

**For more information and to register:**

[brocku.ca/continuing-education](https://brocku.ca/continuing-education)

**Questions?**

Contact [ccovi@brocku.ca](mailto:ccovi@brocku.ca)

### TESTIMONIAL:

*"I took the course because what I had learned to date was from a patchwork of different sources over the years. The course was very helpful in teaching me an up-to-date, organized, hierarchical structure to winemaking. Some items covered were entirely new to me others, reinforced. I found the interaction with our instructor to be very positive. Responsiveness, expertise and casual nature shone.*

*Besides applying the learning to my winemaking, it will serve me well in helping others when judging their wines (as a Wine Judges of Canada certified judge)."*

Werner Lichtenberger, Wine Judges of Canada



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