

Registration is 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?** April 11 to June 20, 2022

For more information and to register:

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

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

### TESTIMONIALS:

*"The course included a 2-hour live session each week where we got a great recap of the week's topics. It was a great opportunity to meet and interact with the other course participants and get those burning questions answered and of course "share the cheer". It became the highlight of the week! Throughout the course, I had lots of questions from governing regulations, equipment and supplies, processing grapes, fermentation of the juice/must and the final finishing of the wine. The course did not disappoint!"*

Nicki Hughes, vineyard owner & future winemaker, Prince Edward County region, Ontario

*"Having a sommelier's background I was initially worried I would be familiar with most of the content. This was most certainly not the case, as the material strikes a great balance starting from the basics but building up to a lot of knowledge throughout the course, giving very interesting perspectives both on small and large-scale production. The online format helps students do it on their own time. The teacher was so enthusiastic and thrilled to answer any and all questions, it created, in a way, the sense of a small classroom."*

Stephen Valente, Montreal, Quebec

*"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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