



Cool Climate
Oenology &
Viticulture Institute

Professional and Continuing Studies in Wine, Cider and Spirits

SPECIAL OFFER

for the

Amateur Winemakers of Ontario

FOUNDATIONS IN WINEMAKING

Date: September 18-December 4, 2023

Register before August 14, or email your intention to
ccovi@brocku.ca, to secure your spot!

Online asynchronous with optional, virtual meetings
on Mondays from 7 pm to 9 pm Eastern
11 weeks (including exam)



DISCOUNT

CODE

to receive

25% OFF :

FALL2023

As winemakers, you know the art of winemaking. At CCOVI, we want to help deepen your understanding of the science of winemaking as well.

Our *Foundations in Winemaking* ([LINK](#)) program provides:

- A science-based introduction to wine production
- A unique modular design:
New to winemaking or no science background?
→ Focus on the basics
Have more experience?
→ Take a deeper dive into each topic
- Asynchronous delivery; work at your own pace.
- Weekly live sessions with the instructor to review the content and address questions

"From start to finish the program was so thorough. Our instructor ensured we understood the science of the process — why a wine was doing what it was doing during production, or why a wine tasted the way it did."

-John Fournier, Owner River House Winery

Skills Based Training leading to Industry recognized certification!

CCOVI is the Canadian authority for industry accreditation, professional development, and personal interest. Our online, in-person, introductory, and advanced programs can help you take your passion to the next level.

