

Wine Maker/Viticulturist

Description

A viticulturist studies and applies growing processes of grape vines to produce the amount and quality of grapes necessary for wine production. They must have an understanding of optimum ripeness and proper harvesting of grapes. They also design and implement pest and disease control programs following pest management practices and a sustainable farming approach.

Education/Training Requirements

- Bachelor's degree in horticulture, oenology, viticulture or other relevant field (required)
- Master's degree in horticulture, oenology, viticulture (often required)

Recommended High School Coursework

- Agriculture Education
- Biology
- Business
- Chemistry
- Physics
- Mathematics

Common Responsibilities

- Produce grapes under a wide variety of natural conditions
- Manage both table and wine grapes
- Understand optimum ripeness and proper harvesting of grapes
- Design and implement pest and disease control programs
- Use plant, climate and soil moisture monitoring equipment for scheduling irrigation
- Diagnose and solve viticulture problems
- Collect, organize and report viticulture data to support farming and marketing decisions
- Direct and supervise staff
- Provide feedback and guidance to wine farmers/vineyard managers to yield the best results
- Maintain direct contact with the winemaker to communicate grape characteristics needed to begin the winemaking process

Typical Employers

Typical employers are wine farms or estates, wine production companies, government agencies and colleges and universities. There are also self-employment opportunities.

Additional Resources

[American Society for Enology and Viticulture](#)
[Winegrape Growers of America](#)