

Important Information

Do students actually make wine?

Yes, students assist in the production of wine. While we cannot sell our wine on campus, it is sold at festivals and fund raising events under the Surry Cellars label.

What kind of salary can one expect to make in this area?

Skilled vineyard workers can expect to make \$10.00 to \$17.00 an hour, on average. Wine-makers or assistant wine-makers can make between \$30,000 and \$70,000 a year.

What We Offer

The Viticulture & Enology program has its own 4 acre vineyard and 2,500 gallon bonded winery on campus, where students benefit from real-time, hands-on learning activities.

- The only licensed, bonded winery on the east coast as part of a college educational program
- Students assist in the college vineyard and in the production of award-winning Surry Cellars wines
- Industry sponsored work co-op positions are available for college credit
- A state-of-the-art Viticulture and Enology Center of Excellence will begin construction in late 2008
- Students and industry benefit from collaborative applied research with area universities

Contact Information

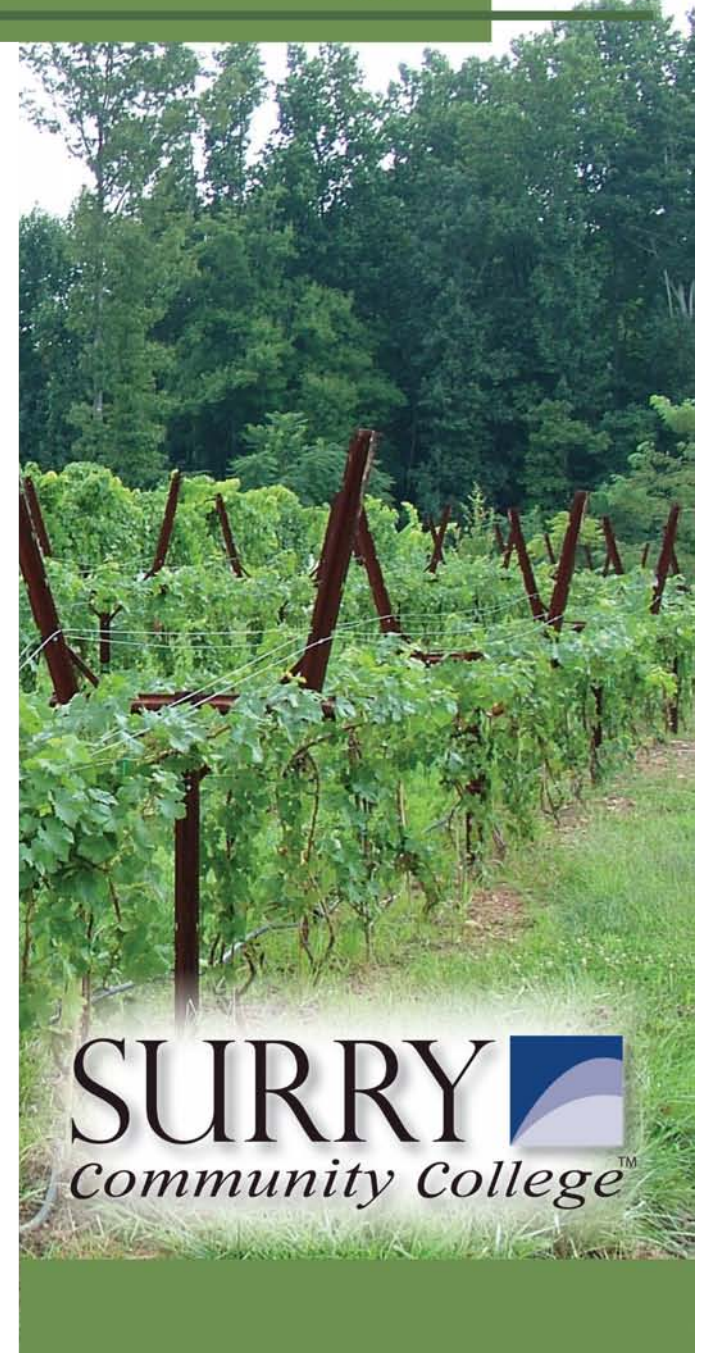
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Surry Community College Viticulture and Enology



SURRY 
Community College™

About Us

The Viticulture & Enology curriculum (VEN) is designed to prepare individuals for various careers in the grape growing and wine making industry. Classroom instruction is combined with laboratory, vineyard and winery field applications. Course work includes plant science

and grapevine biology, soils, plant pathology, vineyard design and installation, and vineyard management and economics.



Career Opportunities

VEN students may specialize in viticulture or enology. Viticulture students are prepared for jobs in vineyard design and management. Enology students are prepared for wine-maker positions at both small and large commercial wineries.

- Wine-maker
- Winery Worker/Owner/Operator
- Vineyard Manager/Owner/Operator
- Wine Retail
- Consulting
- Private Pesticide Applicator

“Before attending SCC I only knew how to eat table grapes. Now I have established Smith’s Cove Vineyard and am in the process of establishing a winery with the knowledge I gained from SCC.”

–Lisa Smith, class of 2008

“Knowledgeable and professional instructors offer a challenging blend of the theoretical along with lots of hands-on experiences, providing the tools and the training which is leading many towards the realization of their career goals in this exciting new field.”

–Dana Acker,
Class of 2005
Wine-maker for Buck Shoals
Vineyard and Winery

“One of the best things about getting my VEN degree from Surry is the dialogue and interaction that occurs between students and the NC wine industry.”

“I was able to earn my degree while working full-time in another profession. Shortly after graduation, I found full-time employment working in one of the local wineries.”

–Jason Wiseman, class of 2008

Programs Available

Viticulture and Enology courses are available to those who wish to take only a few classes, or follow an established curriculum path:

- **Associate in Applied Science**
AAS programs are designed to prepare students with technical competence for immediate employment in business and industry or as owner-managers of their own businesses. The AAS requires two years of full-time participation.
- **Diploma**
The diploma prepares students for initial employment in recognized skilled occupations and retrains adults for entering new career fields or advancing in their career fields. Diploma programs normally require one full year of full-time participation.
- **Certificate**
The certificate allows students seeking a lighter course load to complete a set of specific courses focused on job-related skills, taking one year or less to complete.

