

FROM VINE TO TABLE

WINE STUDIES CERTIFICATE PROGRAM

- Four one-day courses
- In-person with local experts
- Field trips, tastings, and lunches included
- Earn a certificate
- Pay per course or \$600 for the series

Taking aspiring wine professionals from novice to in-the-know.



Wine Sensory Evaluation & Service

With Pam Long

Refine your wine tasting evaluation skills and explore the industry: Wines of the world, wine-making styles, customer engagement, and more!

Sat., March 9 • 9 a.m.-4:30 p.m.
Humboldt Bay Social Club, Samoa
\$175 • Class #: 27015

HUMBOLDT BAY
SOCIAL CLUB

Marketing Wine in Humboldt County (& Beyond)

With Elizabeth Hans McCrone

Make money while working in wine: Learn to create a successful brand, build a loyal customer base and sell direct to customer.

Sat., April 6 • 9 a.m.-4 p.m.
Humboldt Bay Aquatic Center, Eureka & a local winery
\$150 • Class #: 27016

Art of Winemaking

With Wil Franklin & Pat Knittel

Basic craft of winemaking, art of producing wines of balance and complexity. Hands-on experience in a commercial winery.

Sat., April 27 • 9 a.m.-4 p.m.
Wrangletown Cider Company, Arcata
\$150 • Class #: 27017

Wine Growers in Humboldt

With Wil Franklin

Explore growing wine grapes in Humboldt County's unique and diverse "terroir." Grape variety, growing seasons, soil preparation and more.

Sat., May 11 • 9 a.m.-4 p.m.
Various vineyards, Willow Creek
\$150 • Class #: 27018

Classes begin in March – take one or the full series (Series: \$600, Class #: 27014)

LEARN MORE: humboldt.edu/wine

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