

Ste. Michelle Wine Estates

WSU Wine Science Center

Washington is the second largest premium wine producer and the largest juice grape producer in the U.S., generating more than \$4.8 billion annually.

To help nurture the 850 wineries, 50,000 acres of wine grapes and 24,000 acres of juice grapes in our state, Washington State University partners with the wine and grape industry to grow and improve our world-class research, extension and education program.

The Wine Science Center provides viticulture and enology professionals with technical know-how to meet industry needs.

This 40,000-square-foot facility includes a state-of-the-art research and teaching winery, research laboratories, classrooms and meeting spaces that showcase WSU's research and education and serve as a gathering place for industry members, students and visiting scholars from around the world.

The Wine Science Center, along with WSU Pullman and the Irrigated Agriculture, Research and Extension Center in Prosser, offer hands-on opportunities for learners interested in degrees and professional certificates in grape growing and wine production.



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Viticulture &
Enology Program

WASHINGTON STATE UNIVERSITY

Ste. Michelle Wine Estates

WSU Wine Science Center

State-of-the-art research & education



Research and teaching winery with a unique fermentation system featuring:

- 192 stainless-steel fermenters, individually temperature controlled, connected by monitoring systems that provide real-time data.
- Automatic pump-overs to mix the fermenting wine regularly.
- Wireless data transmission to a central computer, allowing the winemaker to track and record multiple fermentations simultaneously.

An open atrium reminiscent of a wine barrel containing a wine library that is all bottles, no books, and a great place for educational seminars and other events.



Specialized research labs for plant physiology, wine chemistry and microbiology, molecular biology and sensory analysis.

A teaching laboratory, conference rooms, and a tiered classroom for wine tasting with large tables to accommodate trays of glasses and students' notetaking supplies and a ramp for pushing carts to all tables with ease.

The two-acre Albert Ravenholt Research and Teaching Vineyard where students and instructors conduct hands-on experiments and practice vineyard tasks on the Cabernet Sauvignon, Merlot, Syrah, Chardonnay, Gewürztraminer and Riesling wine grape varieties growing there.

The onsite Bud Mercer Greenhouse that will include two 18-foot by 22-foot greenhouses and a headhouse.

