

# Winemaking and Viticulture Courses

- *Learn the science behind the art of winemaking*
- *World-class instructors*
- *Online and onsite formats*

**Winter 2010**

[www.extension.ucdavis.edu/wine](http://www.extension.ucdavis.edu/wine)

**UC DAVIS**  
**EXTENSION**  
**WINEMAKING**



CONTINUING AND PROFESSIONAL EDUCATION

# Earn your winemaking certificate online with our world-renowned program

## Unparalleled learning from the finest instructors

Whether you are currently working in the wine industry or are a novice winemaker, our innovative *Winemaking for Online Learners Certificate Program* will provide the relevant knowledge necessary to succeed in this flourishing industry. Learn the science of wine production and how to apply it in a winery setting.

Developed by the prestigious Department of Viticulture and Enology, UC Davis, and UC Davis Extension, the continuing education arm of the university, this internationally recognized program is tailored for individual learners worldwide who can't physically attend courses at UC Davis.

### About the program

- Consists of five quarter-long (10 weeks) courses
- Course one: *Introduction to Winemaking*, a lower-division course on DVD
- Courses two through five: Demanding, upper-division sciences courses offered through our Distance Learning Center website. Expect to spend 12-15 hours per week on coursework. Enrollment is limited to 40 students to ensure sufficient teacher-student interaction
- Basic understanding of college-level chemistry is required before enrolling in course two, *Wine Production*
- Students must earn a "C" or better in each course to successfully complete the certificate program

### How you benefit

- Develop a solid, science-based understanding of wine production and its impact on wine style, quality control, wine stability and viticulture.
- Gain unparalleled knowledge from world-class instructors—from academia and industry—who teach both the theory and the practice of winemaking.
- Communicate with professional winemakers and gain insight into wine production decisions and processes.

### Course One: Introduction to Winemaking

(See next page for course description.)

*The following course begins the rigorous upper-division science courses. Most require a working knowledge of basic college-level chemistry.*

### Course 2: Wine Production

Get a taste of all technical aspects of wine production with an emphasis on fermentation management and pre-fermentation processes, options and strategies. Study pre-fermentation decisions and the management of alcoholic and malolactic fermentations.

### Course 3: Quality Control and Analysis in Winemaking

Gain an understanding of the principal chemical and microbiological factors influencing wine production, and the effects of these processes on wine production. Developed with specific winemaking stages in mind, this course explains the theory and the practice of winemaking analytical methods and how they help with the understanding of juice, fermentation, wine ageing, problem solving, bottling and legal issues. Study the aspects of microbial control from grape harvest to bottling of wine.

### Course 4: Wine Stability and Sensory Analysis

Delve into the principal physical, chemical and microbiological factors influencing the stages of wine production from the end of fermentation to bottling as they apply to controlling wine stability and maturation. Discover the various methods for testing and controlling wine stability, including: filtration, bentonite fining; metal stability, copper ion fining, protein and PVPP fining agents; potassium bitartrate stability; ion-exchange processes, and oxidative and hydrolytic enzymes. Basic sensory science analyses such as component recognition tests, discrimination tests, paired comparisons and triangular tests will be introduced.

### Course 5: Viticulture for Winemakers

Review how viticultural decisions relate to wine production and quality, using web-based lectures, supplemental readings and group web discussions. Learn how winegrapes are grown. Study the biological, environmental and management factors that influence fruit and wine quality. You'll develop a hypothetical vineyard to meet winemaking objectives during this course.

### For more information and an application

Please visit [www.extension.ucdavis.ucdavis.edu/winemakingcert](http://www.extension.ucdavis.ucdavis.edu/winemakingcert) for more detailed information about the program and an online application. Accepted students will pay a one-time, non-refundable certificate fee of \$75 when enrolling in course two, *Wine Production*.

# Online



## Introduction to Winemaking

3 quarter units academic credit, XD3.

Whether you're interested in a career in the wine industry or are just a devoted enophile, you can take this unique course at home, at your convenience. Using 28 hours of recorded DVD lectures, become acquainted with the fundamental processes involved in winemaking through a combination of general and technical information. Learn about the history of wine, wine and health issues, how to interpret a wine label and the international wine industry. Lectures are provided by faculty in the Department of Viticulture and Enology, UC Davis. This class also features a supporting website that includes hundreds of full-color photographs and other helpful material for online study. The curriculum of this course is an exact duplicate of the curriculum of VEN 3 *Introduction to Winemaking*, the UC Davis undergraduate course in viticulture and enology.

This is the first course in the *Winemaking for Online Learners Certificate Program*. It can be taken as an individual course or as part of the certificate program. If you are interested in the certificate program, you must complete an application in addition to enrolling for this course. The application may be found on our website.

[www.extension.ucdavis.edu/winemakingcert](http://www.extension.ucdavis.edu/winemakingcert)

This course must be completed with a grade of "C" or better in order to continue to course two in the certificate program.

### How you benefit

- Flexibility to view recorded courses at any time
- Email access to instructor
- Access to this top-quality, college-level course from anywhere in the world
- Internationally recognized program and instructors

### Who should enroll

Individuals working in the wine industry and affiliated networks, entry-level winery employees, wine marketing and hospitality workers, distributors, restaurateurs and wine enthusiasts.

### How does this online course work?

You will take the course under the supervision of faculty from the Department of Viticulture and Enology, UC Davis. You receive a set of DVDs comprising all course lectures (approximately 28 hours in total), a course reader and access to the class website that can be used to review lecture and slide material.

Interaction with the instructor is via email. The DVDs can be viewed at the time and place of your choosing, as long as all relevant material has been covered before midterm and final deadlines. Expect to spend approximately 8-10 hours per week viewing lectures and reviewing materials for this class. While the time you spend each week may fluctuate to accommodate your schedule, completion of the course does require considerable time and effort on your part. The mid-term and final exams must be completed in the presence of an approved proctor and post-marked by a specific date. Detailed guidelines for choosing a proctor will be sent upon enrollment. Past proctors have included work supervisors, librarians, extension agents and others. If you wish to audit the course (for the same fee), you are not required to identify a proctor.

**ANDREW WATERHOUSE**, Ph.D., is the chair of the Department of Viticulture and Enology, UC Davis.

- **Jan. 4-March 20. No enrollments will be accepted after December 13.**
- This course is self-paced except for midterms and final exam, which must be proctored and completed by specific dates.
- **Technical requirements:** A DVD player, television, computer with Internet access and an email account.
- **\$650** (\$685 if postmarked after 12/04/2009). **Enroll in section 093VID251.**
- **Special discounts:** Groups.

**SAVE THE DATE: MAY 6, 2010**

## Variety Focus: Sauvignon Blanc

The seventh in a series of courses to focus on the viticultural side of select wine grape varieties, this one-day seminar covers Sauvignon blanc, aromatic variety from the Bordeaux and Loire Valley regions of France. We will discuss its origin, history in France and the New World; the importance, development and selection of clones; and its role in wines. The lectures feature talented speakers, including industry and University of California experts.



[www.extension.ucdavis.edu/winemaking](http://www.extension.ucdavis.edu/winemaking)

# Viticulture and Enology



## Introduction to Wine Chemistry

*Noncredit.*

Designed for individuals with a winemaking background but no formal training in chemistry, this weekend program provides insights into the interplay of chemical reactions that occur in wine and in winemaking. An understanding of such reactions establishes the necessary background for making informed decisions on wine processing. This is a course in wine chemistry and is not intended as a course in methods of wine analysis. Learn about the importance of pH chemistry in winemaking, titratable acidity, buffer capacity and equilibria in wine, fermentation end products (including ethanol and volatile acidity) and other critical topics associated with wine chemistry. Please do not bring wine to class. The syllabus includes a take home problem set, and you will have the opportunity to discuss the answers online with other students and the instructor.

**Please note:** This course does not satisfy the chemistry requirement for the *Winemaking for Online Learners Certificate Program*.

**MICHAEL RAMSEY** is the teaching laboratory manager for the Department of Viticulture and Enology, UC Davis. He is responsible for assisting students in planning and coordinating all department laboratory classes. He has more than 15 years experience in alcoholic beverage analysis and is a winemaker for a small vineyard operation in Winters, Calif.

- **2 meetings.**
- **Jan. 16-17:** Sat.-Sun., 8:30 a.m.-4:30 p.m.
- **Davis:** Da Vinci Building, 1632 Da Vinci Ct.
- **Technical requirements:** An active email address is requested upon enrollment for distribution of post-course materials.
- **\$280.** Includes course materials and two box lunches. **Enroll in section 093VIT210.**



## Introduction to Wine Analysis for Professional Winemakers and Winery Lab Workers

*Noncredit.*

Examine the basics of wine analysis for commercial wine production. Designed for professional winemakers and winery lab employees, this one-day class combines short lecture and hands-on experience. Gain practice with, and examine the limitations of, each analysis. Work in small groups, with university wines, to gain familiarity with these common lab analyses: free and total  $\text{SO}_2$  by Ripper and Aeration-Oxidation, volatile acidity distillation, titratable acidity, pH, malolactic paper chromatography, residual sugar by pill

test, and percentage of alcohol by ebulliometer. Some aspects of wine chemistry are reviewed as it pertains to each analysis.

Due to restricted lab space, this course is limited to 24 students. Early enrollment is encouraged. Please bring a calculator, notebook and old clothes or lab coat. It is recommended that you bring a bag lunch due to facility location and limited food service on campus.

**Recommended prerequisite:** *Introduction to Wine Chemistry*.

**MICHAEL RAMSEY.** See bio at left.

- **1 meeting.**
- **Feb. 6:** Sat., 8 a.m.-6 p.m.
- **UC Davis:** 1127 North, Robert Mondavi Institute for Wine & Food, Old Davis Rd.
- **\$255.** Includes lab supplies. **Enroll in section 093VIT206.**



## Introduction to Wine Analysis: Small Scale

*Noncredit.*

Learn the fundamentals for small-scale wine analysis in the home, garage or limited cellar in this course designed strictly for small commercial and home winemakers. Combining lecture and hands-on experience, gain an understanding of: soluble solids analysis, potential alcohol, hand-held and bench-top pH meters, residual sugar analysis, paper chromatography for malolactic fermentation monitoring, and comparison of official lab methods and popular home kits for analysis of titratable acidity and  $\text{SO}_2$ . Discussions of volatile acidity distillation,  $\text{SO}_2$  by AO method, and alcohol by ebulliometer will help you understand and interpret analysis available to the home winemaker from commercial wine labs; however, you will not perform these three tests.

Due to restricted lab space, this course is limited to 24 students. Early enrollment is encouraged. This is not a “troubleshooting” class; however, you are welcome to bring a 750-ml sample of wine to class to analyze. Please bring a calculator, notebook and old clothes or lab coat. It is recommended that you bring a bag lunch due to the facility location and limited food service on campus.

**Recommended prerequisite:** *Introduction to Wine Chemistry*.

**MICHAEL RAMSEY.** See bio at left.

- **1 meeting.**
- **Feb. 13:** Sat., 8 a.m.-6 p.m.
- **UC Davis:** 1127 North, Robert Mondavi Institute for Wine & Food, Old Davis Rd.
- **\$255.** Includes lab supplies. **Enroll in section 093VIT207.**



## Current Wine and Winegrape Research

*Noncredit.*

Competitive grants have funded some of the most exciting new and broad-reaching research on issues relating to winegrapes and enology. A full day of brief presentations by researchers describing their projects will be offered in this unique forum.

This is an opportunity to hear and discuss the latest research directly from these highly regarded researchers. Topics include: work on grapevine breeding and evaluation, cultural practices, disease and insect pest control, and enology. The 20-minute report format allows for synopses of many projects in a single day. Each scientist will have 15 minutes to speak and an additional five minutes to answer questions from the audience.

A wine reception where you can meet the researchers will follow the presentations. It is co-sponsored by the American Vineyard Foundation and the National Grape and Wine Initiative.

**DEBORAH GOLINO, Ph.D.**, is director of Foundation Plant Services and a UC Cooperative Extension specialist in the Department of Plant Pathology, UC Davis.

- **1 meeting.**
- **Feb. 18:** Thurs., 9 a.m.-4 p.m.
- **UC Davis:** Freeborn Hall, North Quad.
- **\$49.** Includes lunch, wine reception and course materials. Supplemental funding from the Viticulture Consortium West, allows us to offer this conference at a reduced fee. **Enroll in section 093VIT203.**



## Varietal Winegrape Production Short Course

*Noncredit.*

This year's winegrape production short course, taught by farm advisers and campus-based faculty members of the University of California, presents reviews and updates for new and experienced vineyard managers, owners and others seeking an overview of winegrape production practices. Topics include: an overview of the winegrape industry; vine physiology (the cycle of vine growth, photosynthesis and water relations); vineyard establishment (site evaluation, resource conservation, rootstock/cultivar selection, handling planting stock, vine training, and spacing and trellising considerations); vineyard management (crop load management, pruning, irrigation systems and scheduling, monitoring and correction of nutritional problems, grafting and budding, mechanization in the vineyard, vineyard floor management options, and frost protection considerations); and pest management (viruses, mildew and bunch rot, nematodes, and insect pests). **Note: You must be 21 years of age or older to enroll and attend.**

**UC DAVIS EXTENSION FACULTY.**

- **3 meetings.**
- **Feb. 23-25:** Tues., 8:30 a.m.-6 p.m., Wed., 8:30 a.m.-5 p.m. & Thurs., 8:30 a.m.-4 p.m.
- **UC Davis:** Freeborn Hall, North Quad.
- **\$675.** Includes course materials, 3 lunches and a social (Tues. at 5 p.m.). **Enroll in section 093VIT200.**



## Managing the Small Vineyard I

*Noncredit.*

The *Small Vineyard Series* is a quarterly series of one-day classes designed for home and small commercial winegrowers. Classes cover both basic principles of viticulture and practical aspects of small vineyard management, and may be taken in any order. Presentations are designed for growers with little or no previous experience in grape growing. This is the first of two classes focusing on vineyard management practices. It covers many of the vineyard activities occurring during the winter and spring months, including planting new vineyards, training young vines, and principles and practices of pruning. Also included are discussions on frost protection, weed control and vineyard floor management options.

**DONNA HIRSCHFELT, M.S.**, is a retired viticulture advisor. For 20 years she was a viticulture advisor for Cooperative Extension working in the central valley and the Sierra foothills.

**RHONDA SMITH** is the UC Cooperative Extension Viticulture Farm Advisor for Sonoma County. Her research and extension program includes evaluations of rootstocks and clones on yield components and fruit composition, pest management and vineyard irrigation.

- **1 meeting.**
- **Feb. 27:** Sat., 9 a.m.-4 p.m.
- **UC Davis:** Room 180 Medical Science Building, E Health Science Dr.
- **\$175.** Includes course materials and a box lunch. **Enroll in section 093VIT212.**



## Recent Advances in Viticulture and Enology (RAVE)

*Noncredit.*

Learn how to increase the sustainability of winery and vineyard operations. The concept of sustainability has been broadened to include many practices, some of which are not sustainable. RAVE 2010 will focus on sustainability as defined by a minimal environmental impact or footprint. Discussions will include practices that sustain viticulture environments (air, water and soil) for future generations and are capable of producing high quality winegrapes, table grapes and raisin grapes, and wines. These practices include the overall goals of minimizing undesirable impacts on air and water quality and natural biodiversity, and enhancing ecosystem services. Strategies for minimizing winery footprint will also be presented.

Presented by the UC Davis Department of Viticulture and Enology and the Trellis Alliance, RAVE annually shares the latest in applied research with the wine and winegrape industries.

**UC DAVIS EXTENSION FACULTY.**

- **1 meeting.**
- **March 18:** Thurs., 8:30 a.m.-4:45 p.m.
- **UC Davis:** Freeborn Hall, North Quad.
- **\$220.** **Enroll in section 093VIT202.**

**NEW!**



## Introduction to Wine Microbiology

*Noncredit.*

Explore all issues related to microbiology in a winery setting in this lecture intended for members of the wine industry and advanced home winemakers. Topics include, basic cell biology, yeast strain selection, ecology of native flora, malolactic bacteria and the impact of nutrition on fermentation outcomes. Particular emphasis will be placed on the sources and control of microbial derived aromas and taints. This is not a “how-to” session, and you can expect to come away with a greater understanding of the factors under your control that have a direct impact on the wine quality.

**JAMES BROWN**, Ph.D., is director of the Agriculture unit, UC Davis Extension. He earned his bachelor’s degree in fermentation science from the UC Davis Department of Viticulture and Enology. He completed his doctoral degree in the lab of Linda Bisson with the emerging genomic technologies in elucidating the mechanism of glucose sensing in yeast. He continued yeast genomic research at the Stanford University School of Medicine in cancer biology. He has been involved in teaching wine microbiology for undergraduate courses and UC Davis Extension workshops since 1994.

- **1 meeting.**
- **March 20:** Sat., 9 a.m.-4 p.m.
- **Davis:** Da Vinci Building, 1632 Da Vinci Ct.
- **\$185. Enroll in section 093VIT208.**

**NEW!**



## Introduction to Winery Sanitation

*Noncredit.*

Learn about the exciting world of wine spoilage microorganisms and proper winery sanitation in this course intended for members of the wine industry and advanced home winemakers. Topics include restricting the introduction of spoilage organisms entering the winery as well as the control of internal reservoirs harboring chronic infections. Explore current methods to manage microbial load as well as alternatives to traditionally used chemistries. Emphasis is on the establishment of monitoring protocols that quantify the efficacy of cleaning protocols.

**JAMES BROWN**, Ph.D. See bio above.

- **1 meeting.**
- **March 21:** Sun, 9 a.m.-4 p.m.
- **Davis:** Da Vinci Building, 1632 Da Vinci Ct.
- **\$185. Enroll in section 093VIT211.**



## Wine Microbiology Workshop

*Noncredit.*

Explore the microscopic world at work when grapes become wine. During this intensive two-day class, members of the wine industry will receive microscope training and practical exercises for identifying wine microorganisms. Lecture topics include yeast and malolactic bacteria strains, starter cultures, fermentations and winery sanitation. In the lab, explore the use of sterile techniques, plating of cultures, isolation of microorganisms, use of counting chambers and biofilm assays. You will spend a considerable amount of time on the microscope. Enrollment is limited due to restrictions on lab space. Early enrollment is encouraged.

**JAMES BROWN**, Ph.D. See bio at left.

- **2 meetings.**
- **March 22-23:** Mon.-Tues., 9 a.m.-4 p.m.
- **UC Davis:** 1127 North, Robert Mondavi Institute for Wine & Food, Old Davis Rd.
- **\$475. Enroll in section 093VIT209.**

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### Also of interest...

#### Health and Safety for Winery Operations: An Overview

Make your workplace safer by learning best practices and OSHA requirements relevant to winery operations: hazard identification, employee training and written records documenting compliance. Discover how to implement health and safety programs.

- **1 meeting.**
- **Feb. 9:** Tues., 8:30 a.m.-5 p.m.
- **Sacramento:** Sutter Square Galleria, 2901 K St.
- **\$285.** Includes course materials and morning refreshments. **Enroll in section 093HSD516.**
- **Special discounts:** Groups.

#### Vineyard Health and Safety: An Overview

As a vineyard manager, you face a variety of safety issues each day: hazard assessment, equipment safety, injury and illness prevention programs, personal protective equipment, workers’ compensation and employee training requirements—just to name a few. Make your vineyard safer by learning best practices for health and safety, and applicable OSHA regulations.

- **1 meeting.**
- **Feb. 10:** Wed., 8:30 a.m.-5 p.m.
- **Sacramento:** Sutter Square Galleria, 2901 K St.
- **\$285.** Includes course materials and morning refreshments. **Enroll in section 093HSD518.**
- **Special discounts:** Groups.

# Wine Appreciation



## Introduction to Sensory Evaluation of Wine

*Noncredit.*

Novice enophiles, enhance your critical tasting ability and learn basic aspects of sensory evaluation often overlooked in most wine tastings. Study the different components of wine appearance, aroma and flavor. Participate in tastings of doctored wines in blind and known tastings. Explore the origins of desirable and undesirable flavors of wine and the stylistic contributions of winemaking techniques. Lectures by faculty members of the world-renowned UC Davis Department of Viticulture and Enology will be interspersed throughout the program. Emphasis is placed on correct use of wine descriptive terminology. This course is extremely popular and enrollment is limited. Early enrollment is encouraged. **Note: You must be 21 years of age or older to enroll and attend.**

**JOHN BUECHSENSTEIN** has been a winemaker and wine educator for more than 30 years. He has extensive experience making wine in the Napa Valley and other wine growing regions of the California coast. Buechsenstein's passion for wine has taken him to the wine regions of Bordeaux, Champagne, Paris and Rhone Valley in France.

- **2 meetings.**
- **Feb. 20-21:** Sat.-Sun., 9 a.m.-4 p.m.
- **Davis:** Da Vinci Building, 1632 Da Vinci Ct.
- **\$550. Includes two lunches and wine. Enroll in section 093VIT204.**

### *For more information or to enroll:*

Please call UC Davis Extension at  
(800) 752-0881,  
(530) 757-8777 in Davis or Woodland,  
email [extension@ucdavis.edu](mailto:extension@ucdavis.edu)  
or visit our website.

[www.extension.ucdavis.edu/wine](http://www.extension.ucdavis.edu/wine)

**Not produced at state expense.** UC Davis Extension is a self-supporting, nonprofit organization funded by course fees, grants and contracts.  
**Tax deductibility of education expenses.** Expenses of education — including registration fees, travel, meals and lodging — may be deductible if they maintain or improve professional skills or meet the express requirement of an individual's employer.

**If your plans change.** Requests to withdraw from a course must be received before the last meeting of the course. Following the proper withdrawal procedure will ensure an appropriate grade assignment. Refund requests for short courses (five or fewer meetings) will be approved, less a \$30 processing fee, if the request is received *seven calendar days before* the course begins. For quarter-long courses (more than five meetings), refunds will be approved, less a \$30 processing fee, if the request is received *before the second meeting* of the course.

# Winemaking Business



## Tasting Room Design and Management

*Noncredit.*

Make your tasting room more profitable and memorable. This course gives you practical, experience-driven information that you can start using immediately. Craig Root, a 30-year industry veteran and tasting room consultant, will give you many ideas to achieve tasting room perfection, including how to find and keep good staff. Learn how to create a profitable wine club and design your room with lighting and displays. Explore tasting strategies, special event tips, and how to improve your tours and trade relations. Guest speaker Jean DeLuca will show the class how to create and maintain an effective website for your tasting room, as well as how to use the Web, email and social networking to increase quality attendance and profits. This class is especially beneficial for people who are considering starting a tasting room or remodeling an existing one. **Note: You must be 21 years of age or older to enroll and attend.**

**CRAIG ROOT** is a 30-year veteran of the winery tasting room business, including 15 years at Beaulieu Vineyard. For more than fifteen years he has served as a consultant to wineries in the U.S. and throughout the world, helping dozens of clients increase their sales and performance. He has also presented at UC Davis, Cornell University, the Unified Symposium and the Wine Industry Symposium.

**JEAN DELUCA** has more than 25 years of leadership in luxury brand sales, marketing and operations. Her consulting clients include Round Pond Estate, Swanson Vineyards and Napa Valley Vintners, and she has directed long-term marketing efforts for Merryvale Vineyards, Trefethen Vineyards, Bear Creek Corporation and others. Her expertise includes website, e-commerce, email and social media development and optimization.

- **1 meeting.**
- **Feb. 17:** Wed., 9 a.m.-4:30 p.m.
- **Davis:** Da Vinci Building, 1632 Da Vinci Ct.
- **\$195. Includes course materials and lunch. Enroll in section 093VIT205.**

Requests for withdrawals or refunds may be made by phone, fax or in writing. Please include the student's name, course title and course section number. For information about other alternatives (e.g., transferring to another course or sending a substitute), call UC Davis Extension at 1-800-752-0881. UC Davis Extension reserves the right to cancel or reschedule courses and to change instructors. If a course is canceled or rescheduled, you may request an official transfer to another course or a refund. Every reasonable effort will be made to notify enrollees of changes or cancellations.

The University of California does not discriminate in any of its policies, procedures or practices. The university is an affirmative action/equal opportunity employer.



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# ENROLLING IS EASY!

**BY MAIL**, complete this form and send it to the Registration Office, UC Davis Extension, University of California, 1333 Research Park Drive, Davis, CA 95618-4852.  
**BY PHONE** call toll free (800) 752-0881. From Davis or Woodland call 757-8777.  
 Please have your Visa, MasterCard, American Express or Discover account number handy.

**BY FAX** at (530) 757-8558. If you are enrolling with a company purchase order, please fax a completed enrollment form along with a copy of the purchase order. For security purposes we can no longer accept credit card payments via fax.  
**IN PERSON** at our Registration Office, 8:30 a.m.-4:30 p.m., 1333 Research Park Drive, Davis.  
**ONLINE** at [www.extension.ucdavis.edu/wine](http://www.extension.ucdavis.edu/wine)

## 1. Yes! Please enroll me in the following course:

Title	Section number	Fee
		\$
Title	Section number	Fee
		\$

## 2. Customer information:

Mr.  Mrs.  Ms.  Ms. Name \_\_\_\_\_

Current position/job title \_\_\_\_\_ Social Security number\* \_\_\_\_\_

**IMPORTANT:** Where would you like to receive mail?  work  home (Please fill in all blanks below.)

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Employer name \_\_\_\_\_

( ) ( ) \_\_\_\_\_

Daytime telephone \_\_\_\_\_ Evening telephone \_\_\_\_\_

Email \_\_\_\_\_

If you do not wish to receive periodic email about UC Davis Extension courses and programs in your area of interest, please check this box . Please add [info@unexmail.ucdavis.edu](mailto:info@unexmail.ucdavis.edu) to your address book or safe list to ensure that our email messages are delivered properly.

\*UC Davis Extension is required by federal law to report your Social Security Number (SSN) and other pertinent information to the Internal Revenue Service pursuant to the reporting requirements imposed by the Taxpayer Relief Act of 1997. UC Davis Extension also will use the SSN you provide to verify your identity. SSN disclosure is mandatory. This notification is provided to you as required by the Federal Privacy Act of 1974.

## 3. Payment information:

- Enclosed is a check payable to UC Regents.
- Enclosed is a company purchase order (a complete enrollment form, or all information requested on the enrollment form, must be included with purchase orders).
- Please charge Visa/MasterCard/American Express/Discover:

Account number \_\_\_\_\_ Expires \_\_\_\_\_

Name of cardholder \_\_\_\_\_ Authorized signature \_\_\_\_\_ 093118

Credit card verification number: \_\_\_\_\_ The CCV is the last three digits of the number printed on the back of your credit card (for American Express it is the last four digits of the number printed on the front of the card). For Payment Plan Agreement, please call (530) 757-8895.

## 4. Important! Key code: \_\_\_\_\_

For efficient processing of your enrollment, please fill in this code as it appears on your mailing label, whether or not it is addressed to you. If you enroll by phone, please be prepared to provide this code to your customer service representative. Also include it on all purchase orders.

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### Key Code

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