

PROGRAM

Grayson County College's Viticulture & Enology program is one of the few degreed grape growing and wine making programs in the country, and the first of its kind in a Texas community college. GCC's timely offering of the program corresponds with the growing popularity of vineyard and winery operations in the southwest United States.

History plays an important role in the Viticulture & Enology program at Grayson County College. The program was introduced in 1974, but the foundation from which the program has emerged was laid in 1876 when Thomas Volney Munson arrived in Denison, Texas, to begin a career in grape research which was to last a lifetime.

Grayson County became T. V. Munson's home after his first visit to the area when he stated, "I have found my grape paradise!" It must surely have been true for he spent the remaining years of his life in the area developing three hundred superior grape varieties from the wild native grapes along the bluffs of the Red River and its tributaries.

Sixty-five of Munson's grape varieties may now be found in the T. V. Munson Memorial Vineyard located on Grayson County College's West Campus.

Munson's contributions to world Viticulture included a reclassification of the *Vitis* species; authoring the classic book *Foundations of American Grape Culture* in 1909; originating over 300 disease-resistant grape varieties specifically hybridized for the southwest; and assisting the French government in finding the solution to the phylloxera epidemic which was devastating the French vineyards in the 1880's. The solution was Texas grapevine rootstocks which were sent to France for grafting to *Vitis vinifera*.

For his assistance, the French bestowed upon Munson the title "Chevalier du Merite Agricole" in 1888. The centennial event coincided with the dedication of the T. V. Munson Viticulture Enology Center, located adjacent to the memorial vineyard, on September 10, 1988.

SPRING 2009

Classroom Offerings

FDST 2320. Principles of Viticulture II. Designed for training students entering the field of viticulture and enology in the economic and scientific principles of vineyard management practices including irrigation, mineral and carbohydrate nutrition, flower development and fruit set, viral and fungal diseases, and insect control. Professor: Dr. Charles McKinney
Saturday/Sunday 9am-6pm January 17 & 18, February 7 & 8, March 7 & 8 and April 4 & 5

FDST 2335. Winegrowing Regions of the World. A critical review of the wines and management systems used to produce the major wine regions of the old world and new world; and how the practices of the regions are best used in Texas and Oklahoma. Formal wine tastings will be conducted each day to determine the strong and or weak components of each wine. A fee will be collected to cover the cost of wine. Professor: TBA
Saturday/Sunday 9 am - 6 pm January 24 & 25, February 21 & 22, March 21 & 22 and April 11 & 12

Distance Education Offerings (Internet Instruction)

These courses will begin Monday, January 12 and end Thursday, May 1, 2009.
Each Distance Education course has an on-site meeting date referred to as "Weekend Course Meeting".

FDST 1323. Principles of Viticulture I. Designed for training students entering the field of viticulture and enology in the basic principles underlying pruning, training, grafting, and propagation of vines; climatic requirements; utilization of crop; economic factors affecting choices of vineyard type and location. Professor: Dr. Charles McKinney
Weekend Course Meeting: May 2 & 3 - Grayson County College - T. V. Munson Viticulture Enology Center

FDST 2330. Analysis of Must and Wine. Designed for training students entering the field of viticulture and enology in the principles and practices of wine and fermented beverage analysis including tests for free and total SO₂, volatile and titratable acidity, pH, Brix and total alcohol. Prerequisite: CHEM 1310 or SCIT 1305 Professor: Dr. Barry Gump
Weekend Course Meeting: April 25 & 26 - Grayson County College - T. V. Munson Viticulture Enology Center
Optional Mitch Lab Orientation: January 24 - 1 pm at The Winemaker Shop 3006 SE Loop 820, Ft. Worth, TX
Owners: Emery & Janet Baca (brew@thewinemakershop.com)

SCIT 1305. Intro to Ag Chemistry. This class will be taught via distance ed (Internet) and in the classroom Introduction to chemical components in agricultural applications. Topics include metric system, nomenclature, solutions, and pH in relation to the areas of soils and agricultural. Professor: TBA
Classroom Dates: Saturday/Sunday 9 am - 6 pm March 14 & 15 & April 18 & 19
Internet Start Date: January 12, 2009

Self-Study Offering

AGMG 1291. Coordinated Work Experience. Students who have completed Viticulture I, II, Enology I, II are eligible. Contact the professor prior to enrollment to discuss course topic. Professor: Dr. Roy Renfro (renfror@grayson.edu)

Registration for all courses listed above MUST be completed using Campus Connect (located at www.grayson.edu) or in person at the College's Main Campus in Denison, Texas or South Campus in Van Alstyne, Texas prior to the recommended deadline of Tuesday, January 6, 2009.

Last day to register without an automatic late fee of \$75 is Thursday, January 8, 2009. The Admission Office on the main campus (903 - 463-8732 or 903-415-2522) will be open during Christmas Break (December 22, 2008 - January 2, 2009) from 8:30 a.m. - Noon.

NOTE: "Rider 50" Tuition: \$50 per credit hour. This fee is charged to students enrolling in the same course three or more times.
All credit course tuition is based on residency.

Graduate Certificate in Enology Texas A & M University - Commerce

FDSC 597 Grape and Wine Chemistry (Web Based)
Mechanistic basis for the chemistry and biochemistry of vines, grapes, yeast and bacteria used in winemaking, wine spoilage and health issues of alcohol and wine. Critical evaluation of the literature pertaining to the above subjects. Prerequisites: Significant background in physical or biological science, or certification or significant progress towards certificate in enology, or permission of the professor.

Meeting January 20 - May 15, 2009
Class Lab: March 14 -15 & May 9-10 at Grayson County College - T. V. Munson Viticulture Enology Center

Admission & Enrollment must be completed through Texas A & M University-Commerce. Contact Person: Dr. Derald Harp - derald_harp@tamuc.edu.

Scholarships

The following scholarships are available for students who are studying in the area of Viticulture & Enology:

- * Martha Lattimore Scholarship in Viticulture & Enology
- * E. Peter Haas, Jr. Memorial Scholarship for Vit Enology
- * Confrerie du Tastevin Scholarship

The printable general scholarship application can be found at www.grayson.edu by selecting the "getting started" and "financial aid opportunities" tabs.

Enology Outreach Seminars Spring 2009 January - July

Roadmap to Developing and Designing a Commercial Winery

Wine Styles and Techniques

Vineyard/Winery Management and Marketing Issues

Microbial Issues Affecting Wine Quality

Enology Profile Series - France

Dessert/Speciality Wine Production

Understanding Your Wine on the Vine

FACILITIES & LOCATION

As an instructional site, the T. V. Munson Center's 5,000 square-foot facility houses a library for research documents and historic memorabilia; classroom and office space; workroom facilities for processing grape plants, juice and wine. Additionally, the Center has classrooms for the delivery of lectures, seminars, workshops and demonstrations. The College also owns (and is the only community college in to nation to do so!) the T. V. Munson Instructional Winery in Ivanhoe, Texas, that is used to augment classroom lectures. Academic credit and credit-free courses, as well as meetings, are conducted in the facility.

As a repository and research site, the Viticulture Enology Center houses an extensive set of written materials related to viticulture and enology. Among these documents are historic materials written about, and by, T. V. Munson regarding the breeding of grapes native to this area of the world.

The GCC Viticulture Enology Center rests on five acres of land on the College's West Campus. The Center's hilltop view overlooks the T. V. Munson Memorial Vineyard and the college's 18-hole golf course. Grayson County College's Main and West campuses are a short one hour drive from the metroplex. The College and the Ivanhoe winery are both easily accessible from Dallas Love Field and Dallas/Ft. Worth International airports through limousine services and car rentals.

ACCOMMODATIONS

Grayson County College is located midway between Sherman and Denison, on Highway 691, three miles west of Highway 75. The College's T. V. Munson Center and Vineyard is located on the West Campus, just another mile west. GCC also uses the Munson Instructional Winery located in Ivanhoe, Texas, north of Bonham, Texas.

The following list of area hotels may be helpful as you plan your course.

Sherman - Denison
Holiday Inn, 903-868-0555
3605 S. Highway 75, Sherman, TX

LaQuinta Inn & Suites, 903-870-1122
2912 Highway 75 North, Sherman, TX

Hampton Inn, 903-893-9333
2904 Michelle Drive, Sherman, TX

The Inn of Many Faces, 903-465-4639
412 W. Morton, St., Denison, TX

Holiday Inn Express, 903-463-2500
715 N. Point Lookout Dr., Denison, TX

Comfort Inn & Suites, 903-464-0340
801 N. Highway 75, Denison, TX

Comfort Suites, 903-893-0499
2900 Highway 75 North, Sherman, TX

Grayson County College is an equal opportunity institution.



Grayson County College
Viticulture Enology
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Denison, TX 75020
(903) 463-8621 Fax: 903-463-5284
www.grayson.edu

We're updating our mailing list - if you wish to stop receiving this information, please notify us at the above address or e-mail perczc@grayson.edu. If you know of someone who would like to be added to the list, please let us know that, too!

T. V. Munson Viticulture Enology Center

"Winegrowing Programs for the
Southwestern United States"



Spring 2009 Course Schedule



Grayson County College
Denison, Texas 75020