

Oenology, Viticulture, and Wine Distribution Training

For students and professionals pursuing training in oenology, viticulture, and wine distribution, internships at vineyards and with wine distribution companies can provide valuable professional experience while offering insight into American oenology theories and business practices. You will learn about cultural differences in vineyard management and in wine sales while advancing your professional network and career options for your return to your home country.

Due to variable training environments and inherent responsibilities with internships in oenology and wine distribution, CIEE would like to share our guidelines with you for acceptable training programs.

Please see below CIEE's specific guidelines and requirements for oenology, viticulture, and wine distribution training programs.

TRAINING PLAN GUIDELINES

Training tasks that CIEE can accept:

- o Learn about harvesting calendars
- o Learn about fermentation management
- o Understand blending
- o Study health and sanitation standards
- o Learn how to do laboratory analyses and quality control
- o Receive advanced business training that supports marketing, finance, and inventory management in the wine distribution industry

Training tasks that CIEE can accept when limited to no more than 10% of a phase*:

- o Pruning vines
- o Harvesting
- o Participation in wine tastings /samplings
- o Receiving and weighing grapes
- o De-stemming and sorting grapes
- o Watering and irrigation
- o Cleaning tanks/barrels
- o Retail tasks, such as assisting customers, labeling merchandise, etc.

**The above tasks are only permitted when they are essential to understanding higher level skills and tasks later in the training; when this is the case, they must be limited to no more than 10% of an individual phase.*