

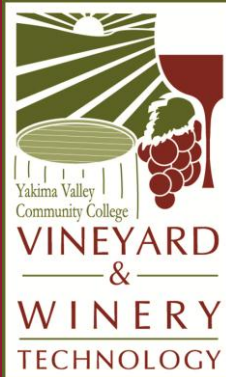
Vineyard and Winery Technology Newsletter



Spring, 2012

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Quick Links

Agriculture Department Update

By: Trent Ball, Agriculture Department Chair, tball@yvcc.edu

Winter Quarter is always an active time for our students. In February they volunteered at the WAWGG conference, as well as networked and attended sessions. It is also scholarship season, and many are interviewing for upcoming jobs and internships. Please let me know if you have any opportunities available for our students.

Things coming up that you may be interested in include:

- The [5th Annual Grape to Glass Gala](#) and winemaker's dinner will be held on May 19th, 2012. Proceeds go towards student scholarships
- June 23 and 24, 2012 we are hosting the [Wine and Spirit Education Trust Intermediate Course](#), space is limited so sign up early.

Spring Quarter is right around the corner, it starts on March 26th, 2012. You can always find course information at:
www.yvcc.edu/wine .



Student of the Quarter - David Volmut

Student of the Quarter

By: **Cristy Rasmussen, Vineyard and Winery Technology Program Assistant, casmussen@yvcc.edu**

In continuing with our theme this first year of our newsletter we have another alumni of the Vineyard & Winery Technology Program that was also one of our first graduates, David Volmut.

Since graduating from YVCC's Vineyard & Winery Tech Program David has started his own winery "[Wind Rose Cellars](#)" with a tasting room located in Sequim, Washington. We asked David what he enjoyed most about his time at YVCC, he had this to say about the program "The friends and connection I made. Enjoyed also making the wine at the school with classmates and taking pride in that product."

We also asked him how valuable a degree is in this industry and David said "...I know what I learned prepared me for making wine and working in a wine cellar, that's for sure. Having confidence at work is very important."

David's interview is also available on our "[Student of the Quarter](#)" website.

A Quality Education Begins with Quality

Courses

**By: Catherine Jones, Vineyard & Winery Technology Grant Director,
cjones@yvcc.edu**

Grant Happenings:

Since the launch of online learning in the 1990's, state-of-the-art technology and pedagogy have broadened access to higher education. However concerns still remain about the issue of quality for online and blended education programs especially compared to face-to-face delivery. In order to address these concerns the Agriculture Department at Yakima Valley Community College is utilizing the Quality Matters (QM) rubric.

QM is a leader in quality assurance for online and blended education and is a faculty-centered, peer review process. The rubric consists of 8 key areas of course quality and 41 specific review standards (21 being essential), with all 41 having detailed annotations and examples of good practices.

QM is not about the individual instructor, it is about course design, QM is not about faculty evaluation, it is about course quality and it is not a pass or fail test, it is a diagnostic tool to facilitate continuous improvement of the online or blended course.

For more information about how we are using the QM rubric, please feel free to contact me at any time.

Wine Club Update

**By: Holly Parker, YVCC Agribusiness and Wine Club President,
hparker_77@hotmail.com**

Spring is in the ... Barrel

We have our annual Spring Barrel event coming up April 27-29, where we will be selling stemless wine glasses with starter plants of basil inside as part of our Wine Club fundraising activities (These would make great Mother's Day gifts along with a bottle of her favorite wine). We also plan to have food available outside the Tasting Room, and the vendor will be announced once confirmed.

Reed McKinlay came in and gave a talk to our club, which was very successful and informative-We hope to have other successful local businessmen come to talk with our group. There will be a vineyard tour planned for the spring to allow our club to get a little more hands-on exposure to the viticulture side of things.

Teaching Winery

By: Brad Smith, Agriculture Instructional Technician,

bksmith@yvcc.edu

Tasting Notes:

There has been a lot of activity in the winery. In March our Wines, Vines and Dollar Signs learning community, a combination of Intro to WA Wines, WA Terroir, and Wine Marketing, hosted the annual Teach, Taste and Tour event. This year over 80 people attended. Also, the students did their first bottling run so far this year, a 2011 Riesling. More bottling is to come, including fun varieties like Lemberger and Carmenere.

Our tasting room is now open on Fridays from 3:30 - 5:30 and Saturdays from 11:30 - 5:30, come and taste the wines from the next generation of winemakers.

For more information visit us at www.yakimavalleyvintners.com or contact us at wine@yvcc.edu.

Salud!

Sincerely,



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