

Wildcat Wine News



Maria Ponzi at Issimo Vineyard on its first day of Harvest 2024

A Note From The Director

As I begin my first harvest season on the Linfield campus, I'm energized by its vibrant spirit. Watching Wildcat cheerleaders welcome new students and seeing confident seniors pass me on the quad, I'm thrilled to be part of this dynamic community.

While summer often means vacation for many, my team and colleagues have been hard at work, laying the groundwork for building one of the nation's most impressive wine programs. Our collaborative efforts are focused on renewing past relationships and forging new ones. With an optimistic vision, much like Vintage 2024, we're just getting started.

We look forward to sharing our successes with you!

Cheers!
Maria Ponzi

Director of the Center for Wine Education
www.linfield.edu/wine

New Professors Begin Semester with Wine Professionals

This fall, the Center for Wine Education welcomes Professors Megan Hall and Alex Fredrickson to the wine team. They are co-teaching three undergraduate courses: Introduction to Viticulture, Terroir of Pinot Noir, and Introduction to Winemaking.

The semester began with a series of hands-on experiences and valuable interactions with industry leaders. Students recently had the opportunity to visit Tukwila Vineyard, where owners Kathy and Lee Miller provided a deep dive into their operations. They also toured Jackson Family Wines, guided by winemaker Alex Nichols, and enjoyed a private tour and barrel tasting at Stoller Winery, led by Assistant Winemaker K'Sondra Fredrickson.

In addition to these visits, Susanne Sayles of R. Stuart & Co. Winery, hosted an in-class tasting, showcasing single-vineyard Pinot Noirs and a Willamette Valley cuvée.

It's been an exciting and enriching start to the term, as students continue to explore Pinot Noir from global regions while also diving into topics like

grape varieties, rootstocks, and grapevine anatomy and physiology.



Professor Megan Hall



Professor Alex Fredrickson



Tasting with Susanne Sayles, Marketing and Events Manager at R. Stuart & Co.



Trevor Hertrich, WSET Manager

Meet Trevor Hertrich: Leading WSET at Linfield

I'm excited to join Linfield as the WSET Manager and lead the growth of this program! Originally from the Midwest, I moved west for the mountains and stayed for the wine. My career began in restaurants as a sommelier, later working in retail, wholesale, and managing a winery in The Gorge. I also built a global wine retailer's education program, which strengthened my passion for wine education.

With years of industry experience, I've seen how WSET Certifications transform careers. This year, we partnered with Women in Wine Oregon to offer two WSET scholarships, covering course fees. Special thanks to Ashley Bradford and the Women in Wine team for their support!

Another milestone was launching WSET courses in the Columbia Gorge, with our first course completed in June and two more set for fall. For busy professionals, we now offer weekly evening classes for Level 1 and 2, providing flexibility for those in hospitality.

We invite you to deepen your appreciation of wine. Join us for a wine class! www.linfield.edu/wset

Linfield University
Center for Wine Education

Harvest Special
15% off
WSET Classes

PROUD SUPPORTER OF
COME OVER OCTOBER
TOAST TO TOGETHERNESS

Celebrate
Come Over October!

Save on 2024 classes!
Enroll by 10/18
Use Code: Harvest24
www.linfield.edu/wine/wset
wset@linfield.edu

WSET Women in Wine Scholarship Recipient: Shay Clark



"I'm honored and incredibly grateful to receive the Women in Wine WSET scholarship! This opportunity will allow me to deepen my knowledge about wine and take additional steps to become more involved in Oregon's amazing wine community. I'm passionate about education, diversity, inclusion, and wine, and I'm thrilled to both be a part of and help open doors for others who are underrepresented or excluded from the wine industry."

Shay Clark has worked in higher education for over 30 years. She co-founded and co-led Western Governors University's first LGBTQ+ employee resource group.

WSET SCHEDULE

LEVEL 1	Start Date	End Date	Day(s)	Times	Register By
One Day Saturday Courses - Linfield Campus: McMinnville					
	5-Oct	5-Oct	Sat	9am-5pm	18-Sep
	2-Nov	2-Nov	Sat	9am-5pm	16-Oct
	7-Dec	7-Dec	Sat	9am-5pm	20-Nov
One Day Saturday Courses - Gorge Satellite: Hood River					
	26-Oct	26-Oct	Sat	9am-5pm	9-Oct
Weekly Courses - Linfield Campus: McMinnville					
	7-Oct	21-Oct	Mon	5pm-8pm	2-Oct
Weekly Courses - Gorge Satellite: Hood River					
	2-Oct	16-Oct	Wed	5pm-8pm	27-Sep
Online Courses					
	30-Sep	4-Nov			15-Sep
	28-Oct	2-Dec			13-Oct
	11-Nov	16-Dec			22-Dec
LEVEL 2					
LEVEL 2	Start Date	End Date	Day(s)	Times	Register By
Three Day Weekend Courses					
	18-Oct	20-Oct	Fri-Sun	9am-5pm	2-Oct
	15-Nov	17-Nov	Fri-Sun	9am-5pm	30-Oct
	13-Dec	15-Dec	Fri-Sun	9am-5pm	27-Nov
Weekly Courses					
	1-Oct	19-Nov	Tue	6pm - 8pm	15-Nov
Online Courses					
	30-Sep	12-Nov			15-Nov
	28-Oct	9-Dec			13-Oct
	11-Nov	23-Dec			27-Oct
LEVEL 3					
LEVEL 3	Start Date	End Date	Day(s)	Times	Register By
Weekly Courses					
	1-Oct	14-Jan	Tue	6pm-8:30pm	22-Sep



Acorn to Oak Wine Experience Turns One

What an incredible first year it's been! Since opening in September 2023, we have accomplished so much - just take a look:

- Provided work-study positions to **11 students and 2 internships**
- Showcased the work of **8 student artists**
- Added **17 new wineries** to our portfolio
- Served over **2,500 guests**
- Hosted **10 pop-up winery tastings**
- Organized **15 special events**, including an international student debate and the Wine Studies graduation party



“Pop-up at Linfield Football games this fall”

Exciting news for Wildcat fans - Acorn to Oak will “Pop Up” at Linfield Football games this fall, **pouring wine by the glass on Streak Street.** Look for us before each game and during halftime on 9/21, 10/12, 10/26, and 11/09.

Become an Acorn to Oak Wine Club member, and you can customize your own 6-pack from 40+ wines! Join the club and support Linfield Wine Studies students!

www.acorntooakwine.com



Students visit local vineyard



Instructional Associate
Toni Ketrenos



Linfield Campus Vineyard



Wine Sensory Students

In Class With Toni Ketrenos

Instructor Toni Ketrenos recently guided her Introductory Wine Sensory Evaluation students through Linfield's on campus vineyard, exploring the parts of the vine and tasting ripening grapes. The students sampled Chardonnay, Pinot Gris, Pinot Noir, and Tempranillo, aligning perfectly with their studies on grape phenology and ripening stages.

During harvest, her Geography of Wine classes will visit R. Stuart Winery to follow the winemaking process. This is an exciting first winery visit for many, made possible by the generous support of our local wine partners during harvest season.

In the Diverse Voices class, students will celebrate the industry's existing diversity while tackling barriers to entry for underrepresented groups. Students are currently diving into communication theories like tokenism and stereotype threat, which will help them analyze the industry's successes and identify areas for further growth and inclusivity.



Dual Degree Student
Evan Kern



2024 Graduate
Laura Citlalli Cruz
Reyez



2024 Graduate
Daisy Vande Brake

The Center for Wine Education: Shaping the Future of Wine

In 2024, the Wine Studies program proudly graduated 7 majors and 3 minors, with all graduates securing internships or industry roles immediately following commencement.

Reflecting on our 58 alumni since the program's inception in 2016, we see our graduates thriving across a wide range of fields, with many continuing their careers in the wine industry.

What sets Linfield University's Wine Studies program apart is its unique position within the School of Business, rather than an agricultural department as is typical of most wine programs. This, coupled with a liberal arts curriculum, equips our students with a well-rounded education that fosters critical thinking and problem-solving from a holistic perspective.

Graduates also gain hands-on learning experiences in a world-renowned wine region. They emerge with both business expertise and the ability to approach challenges collaboratively, qualities that add tremendous value to the companies they join or build.

First Masters in Wine Business Leadership Cohort

In addition to our Wine Studies major, minor, Dual Degree abroad, and WSET courses, we're excited to welcome our first cohort of graduate students in the Wine Business Leadership program!

Six students are enrolled, starting with core business courses this fall alongside all graduate business students. In the spring, they'll delve into specialized Wine Business courses, including:

- STRATEGIC WINE PRODUCTION
- WINE SALES
- WINE MARKETING & HOSPITALITY
- WINE BUSINESS & FINANCE
- WINE LAW & COMPLIANCE

Their journey will culminate with a capstone project in Spain. After an intensive year, these students will earn a Master of Science in Wine Business Leadership, ready to take on leadership roles in the global wine industry.



Professional Certificates Available Spring 2025

Looking ahead to Spring 2025, we're pleased to offer our **specialized masters wine courses as professional certificates**, designed to equip wine industry employees with the skills and knowledge to help our wine industry thrive.

These certificates will also provide a valuable opportunity for students to advance their careers, gaining the expertise needed to excel in areas such as strategic production, sales, marketing, finance, and compliance. These programs are tailored to foster success in the wine industry for working professionals, your employees, or those transitioning into the wine industry.

[Apply Here](#)

Wildcat Wine

Wednesday

Celebrate Come Over October
with a Fireside Chat with Grace Evenstad



October 9th
2:00 - 3:00 p.m.

Riley Hall
Fred Meyer Lounge

Join Grace Evenstad, investor of the Center for Wine Education and founder and owner of Domaine Serene, as she shares her journey in wine and her vision for wine education. The conversation will be hosted by Maria Ponzi, Director of the Center for Wine Education..

Under 21 years of age welcome, light snacks and non-alcoholic drinks served.



[More Here](#)



Jennifer Abono
Administrative Assistant, Wine Studies

The Wine Department Welcomes Jennifer Abono!

We are thrilled to welcome Jennifer Abono to the wine team! With a background in hospitality, bookkeeping, and administration, Jennifer brings much needed assistance to our department. She'll be your go-to for posting internships or job opportunities, coordinating wine donations, and handling any general inquiries. You can reach her directly at wine@linfield.edu. We're excited to have her on board!



Elk Cove, the young Campbells
Photo: OR Wine History Archives

OR Wine History Archives - Summer of 59

This past summer, the Oregon Wine History Archive (OWHA) conducted 59 oral history interviews—an all-time high for a single summer! This remarkable achievement reflects hundreds of hours of communication, travel, and dedicated effort to capture the stories of those who shape the Oregon wine industry.

The end result is a treasure trove of stories, moments, laughter, tears, and memories—especially memories. Some are captured on camera for the public to enjoy, while others live on behind the scenes, forming part of the shared experience between the students and the people they've interviewed. These memories come from asking a simple but profound question: "Tell us your story."

None of this would have been possible without the tireless work of the students involved. This summer's team included Alice Cowie (Wine Studies major), Mackenzie Kulick (Wine Studies minor), and Deliyana Elias. With dedication and care, the students ensure that these valuable Oregon wine stories are archived and shared with the world.

Learn more about the OR Wine History Archives and listen to interviews here: www.oregonwinehistoryarchive.org.

*Happy Harvest
&
Cheers!*