In the spring semester of 2012, the WSU Viticulture & Enology Program initiated a student winemaking project to support student learning. For their first wines, the students decided on making a unique dry Riesling showcasing the fruit flavors of cool vineyard sites in the Yakima Valley and a Bordeaux blend showing the strong fruit and big tannic structure of Washington wines. With grapes from Yakima Valley, Wahluke Slope, Columbia Valley, and Horse Heaven Hills vineyards, the work began. The students were involved in monitoring grape ripening, harvesting, crush, fermentation, barreling, and the final blend decision. With the support from Hogue Cellars and Fidelitas Winery, the road to great wines and a fantastic learning experience was established. This fall, the students will release the first wine in this series of student wines was released. Look out for the next releases! If you like to be notified about upcoming releases please send an e-mail to: schwenso@wsu.edu. New releases will also be announced in our newsletter Voice of the Vine. To sign up for the newsletter please go to wine.wsu.eduenvisioned by the WSU V&E Program.
Students visited various AVAs, selected grape varietals for their wines, sourced grapes, and monitored their ripeness and the fermentation process, and developed the final blend.

Students harvested grapes from the Spice Cabinet vineyard in Horse Heaven Hills.

Students worked with the partnering wineries through harvest to make their wines.

Noir Designs partnered with the students to develop a label for this series of wines from the ‘Blended Learning’ project.