



Winemaking and Viticulture Courses

- Online Learning
- Viticulture and Enology
- Wine Appreciation
- Winemaking Business

Summer 2009

www.extension.ucdavis.edu/wine

UC DAVIS
EXTENSION

WINEMAKING



CONTINUING AND PROFESSIONAL EDUCATION

Earn your winemaking certificate online with our world-renowned program

Unparalleled learning from the finest instructors

Whether you are currently working in the wine industry or are a novice winemaker, our innovative *Winemaking for Online Learners Certificate Program* will provide the relevant knowledge necessary to succeed in this flourishing industry. Learn the science of wine production and how to apply it in a winery setting.

Developed by the prestigious Department of Viticulture and Enology, UC Davis, and UC Davis Extension, the continuing education arm of the university, this internationally recognized program is tailored for individual learners worldwide who can't physically attend courses at UC Davis.

About the program

- Consists of five quarter-long (10 weeks) courses
- Course one: *Introduction to Winemaking*, a lower-division course on DVD
- Courses two through five: Demanding, upper-division sciences courses offered through our Distance Learning Center website. Expect to spend 12-15 hours per week on coursework. Enrollment is limited to 40 students to ensure sufficient teacher-student interaction
- Basic understanding of college-level chemistry is required before enrolling in course two, *Wine Production*
- Students must earn a "C" or better in each course to successfully complete the certificate program

How you benefit

- Develop a solid, science-based understanding of wine production and its impact on wine style, quality control, wine stability and viticulture.
- Gain unparalleled knowledge from world-class instructors—from academia and industry—who teach both the theory and the practice of winemaking.
- Communicate with professional winemakers and gain insight into wine production decisions and processes.

Course One: Introduction to Winemaking

(See next page for course description.)

The following course begins the rigorous upper-division science courses. Most require a working knowledge of basic college-level chemistry.

Course 2: Wine Production

Get a taste of all technical aspects of wine production with an emphasis on fermentation management and pre-fermentation processes, options and strategies. Study pre-fermentation decisions and the management of alcoholic and malolactic fermentations.

Course 3: Quality Control and Analysis in Winemaking

Gain an understanding of the principal chemical and microbiological factors influencing wine production, and the effects of these processes on wine production. Developed with specific winemaking stages in mind, this course explains the theory and the practice of winemaking analytical methods and how they help with the understanding of juice, fermentation, wine ageing, problem solving, bottling and legal issues. Study the aspects of microbial control from grape harvest to bottling of wine.

Course 4: Wine Stability and Sensory Analysis

Delve into the principal physical, chemical and microbiological factors influencing the stages of wine production from the end of fermentation to bottling as they apply to controlling wine stability and maturation. Discover the various methods for testing and controlling wine stability, including: filtration, bentonite fining; metal stability, copper ion fining, protein and PVPP fining agents; potassium bitartrate stability; ion-exchange processes, and oxidative and hydrolytic enzymes. Basic sensory science analyses such as component recognition tests, discrimination tests, paired comparisons and triangular tests will be introduced.

Course 5: Viticulture for Winemakers

Review how viticultural decisions relate to wine production and quality, using web-based lectures, supplemental readings and group web discussions. Learn how winegrapes are grown. Study the biological, environmental and management factors that influence fruit and wine quality. You'll develop a hypothetical vineyard to meet winemaking objectives during this course.

For more information and an application

Please visit www.extension.ucdavis.ucdavis.edu/winemakingcert for more detailed information about the program and an online application. Accepted students will pay a one-time, non-refundable certificate fee of \$75 when enrolling in course two, *Wine Production*.

Online



Introduction to Winemaking

3 quarter units academic credit, XD3.

Whether you're interested in a career in the wine industry or are just a devoted enophile, you can take this unique course at home, at your convenience. Using 28 hours of recorded DVD lectures, become acquainted with the fundamental processes involved in winemaking through a combination of general and technical information. Learn about the history of wine, wine and health issues, how to interpret a wine label and the international wine industry. Lectures are provided by faculty in the Department of Viticulture and Enology, UC Davis. This class also features a supporting website that includes hundreds of full-color photographs and other helpful material for online study. The curriculum of this course is an exact duplicate of the curriculum of VEN 3 *Introduction to Winemaking*, the UC Davis undergraduate course in viticulture and enology.

This is the first course in the *Winemaking for Online Learners Certificate Program*. It can be taken as an individual course or as part of the certificate program. If you are interested in the certificate program, you must complete an application in addition to enrolling for this course. The application may be found on our website.

www.extension.ucdavis.edu/winemakingcert

This course must be completed with a grade of "C" or better in order to continue to course two in the certificate program.

How you benefit

- Flexibility to view recorded courses at any time
- Email access to instructor
- Access to this top-quality, college-level course from anywhere in the world
- Internationally recognized program and instructors

Who should enroll

Individuals working in the wine industry and affiliated networks, entry-level winery employees, wine marketing and hospitality workers, distributors, restaurateurs and wine enthusiasts.

How does this online course work?

You will take the course under the supervision of faculty from the Department of Viticulture and Enology, UC Davis. You receive a set of DVDs comprising all course lectures (approximately 28 hours in total), a course reader and access to the class website that can be used to review lecture and slide material.

Interaction with the instructor is via email. The DVDs can be viewed at the time and place of your choosing, as long as all relevant material has been covered before midterm and final deadlines. Expect to spend approximately 8-10 hours per week viewing lectures and reviewing materials for this class. While the time you spend each week may fluctuate to accommodate your schedule, completion of the course does require considerable time and effort on your part. The mid-term and final exams must be completed in the presence of an approved proctor and post-marked by a specific date. Detailed guidelines for choosing a proctor will be sent upon enrollment. Past proctors have included work supervisors, librarians, extension agents and others. If you wish to audit the course (for the same fee), you are not required to identify a proctor.

RALPH KUNKEE, Ph.D., is emeritus professor of enology at UC Davis, having been active as a wine microbiologist in the Department of Viticulture and Enology for several decades. He is author or co-author of some 150 research papers and of two practical winery textbooks. He has been awarded the Annual Research Lectureship and the Merit Award by the American Society for Enology and Viticulture. He is a Fellow of the American Society for the Advancement of Science.

- **June 30-Sept. 10.** No enrollments will be accepted after June 12. This course is self-paced except for midterms and a final exam, that must be proctored and completed by specific dates.
- **Technical requirements:** A DVD player, television, computer with Internet access and an email account.
- **\$650** (\$685 if postmarked after 05/29/2009). **Enroll in section 091VID251.**
- **Special discounts:** Groups.

For more information or to enroll:

Please call UC Davis Extension at (800) 752-0881, (530) 757-8777 in Davis or Woodland, email extension@ucdavis.edu or visit our website.

www.extension.ucdavis.edu/wine

Not produced at state expense. UC Davis Extension is a self-supporting, nonprofit organization funded by course fees, grants and contracts.

Tax deductibility of education expenses. Expenses of education — including registration fees, travel, meals and lodging — may be deductible if they maintain or improve professional skills or meet the express requirement of an individual's employer.

If your plans change. Requests to withdraw from a course must be received before the last meeting of the course. Following the proper withdrawal procedure will ensure an appropriate grade assignment. Refund requests for short courses (five or fewer meetings) will be approved, less a \$30 processing fee, if the request is received *seven calendar days before* the course begins. For quarter-long courses (more than five meetings), refunds will be approved, less a \$30 processing fee, if the request is received *before the second meeting* of the course.

Requests for withdrawals or refunds may be made by phone, fax or in writing. Please include the student's name, course title and course section number. For information about other alternatives (e.g., transferring to another course or sending a substitute), call UC Davis Extension at 1-800-752-0881. UC Davis Extension reserves the right to cancel or reschedule courses and to change instructors. If a course is canceled or rescheduled, you may request an official transfer to another course or a refund. Every reasonable effort will be made to notify enrollees of changes or cancellations.

The University of California does not discriminate in any of its policies, procedures or practices. The university is an affirmative action/equal opportunity employer.



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Viticulture and Enology



Winegrape Irrigation: Principles, Practices and Consequences

Noncredit.

Irrigation is one of the main tools a grower can use to control vineyard canopies, yield and fruit quality. Gain knowledge of vine physiology and irrigation technology that you can use to reach production objectives in your vineyards. Lecture and demonstrations of field instruments show vineyard managers how to measure vineyard water status, what the numbers mean, and how vine growth and fruit composition respond to vineyard water status. Review different methods for making irrigation decisions, including using evapotranspiration (ET), plant and soil based measurements. You'll also discuss the pros and cons of each and their application in irrigation scheduling to improve grape quality.

TERRY PRICHARD has worked for more than 30 years as a Cooperative Extension water management specialist in the Department of Land, Air and Water Resources at UC Davis, working in water relations of trees and vines. He is the co-author of many of the UC Water Management Handbook publications.

- **1 meeting.**
- **June 24:** Wed., 9 a.m.-4 p.m.
- **UC Davis:** Sensory Theater, Robert Mondavi Institute for Wine & Food, Old Davis Rd.
- **\$210.** Includes course material and lunch.
Enroll in section 091VIT213.



Winegrapes: Identification and Use

Noncredit.

Receive an introduction to about 40 white and red winegrape varieties in this workshop designed for the viticulturist, nursery employee, grape grower and winemaker. Whites are discussed on day one, and reds on day two. Spend each morning in the field learning how to identify the winegrapes by their leaves, clusters and berries. The afternoon sessions focus on the origin, history and cultural and production aspects of each variety. Clones, their origin and uses, and winegrape breeding efforts will also be covered.

Please dress appropriately for the morning vineyard sessions. Space is limited. Early enrollment is encouraged.

ANDREW WALKER, Ph.D., is a professor with the Department of Viticulture and Enology, UC Davis.

- **2 meetings.**
- **Aug. 10-11:** Mon.-Tues., 8:30 a.m.-4 p.m.
- **UC Davis:** Plum, DANR Building, 1 Hopkins Rd.
- **\$395.** Includes course material and two box lunches. **Enroll in section 091VIT216.**



Rootstock Workshop: Identification and Use

Noncredit.

Learn about the identification and use of the 20 most important rootstocks in California in this workshop designed for the viticulturist, nursery employee, grape grower and wine maker. Spend the morning in the vineyard learning how to identify the rootstocks based on their leaves and shoot tips, and studying the diversity of the North American grape species. The afternoon focuses on the origin, history, uses, pest resistance and soil adaptation of each rootstock.

Please dress appropriately for the morning vineyard session. Space is limited. Early enrollment is encouraged.

ANDREW WALKER, Ph.D., is a professor with the Department of Viticulture and Enology, UC Davis.

- **1 meeting.**
- **Aug. 12:** Wed., 8:30 a.m.-4 p.m.
- **UC Davis:** Plum, DANR Building, 1 Hopkins Rd.
- **\$210.** Includes course material and box lunch.
Enroll in section 091VIT217.



Color, Tannin and Phenolics Analysis

Noncredit.

During this hands-on lab class, compare different spectrophotometric methods and wet chemical methods for measuring total phenols and tannins. You'll also examine various spectral and colorimetric methods for determining color, anthocyanins and polymeric pigment. These analyses are useful in determining astringency, color extraction, co-pigmentation and stable pigment in red wines, and browning in white and red wines.

Lectures on wine phenolics and lab techniques alternate with lab work so you achieve a basic understanding of what each analysis actually measures and how to conduct these procedures. You may bring one or two of your own wines to analyze. The course is designed for winery analysts, enologists and winemakers with access to spectrophotometers and a basic understanding of wine chemistry. Space is limited. Early enrollment is encouraged.

ANDREW WATERHOUSE, Ph.D., is chair of the Department of Viticulture and Enology, UC Davis.

- **1 meeting.**
- **Aug. 13:** Thurs., 8:30 a.m.-4 p.m.
- **UC Davis:** 1207 South, Robert Mondavi Institute for Wine & Food, Old Davis Rd.
- **\$210.** Includes course material and box lunch.
Enroll in section 091VIT218.



Introduction to Wine Chemistry

Noncredit.

Designed for individuals with a winemaking background but no formal training in chemistry, this weekend program provides insights into the interplay of chemical reactions that occur in wine and in winemaking. An understanding of such reactions establishes the necessary background for making informed decisions on wine processing. This is a course in wine chemistry and is not intended as a course in methods of wine analysis. Learn about the importance of pH chemistry in winemaking, titratable acidity, buffer capacity and equilibriums in wine, fermentation end products (including ethanol and volatile acidity) and other critical topics associated with wine chemistry. Please do not bring wine to class. A take home problem set will be included in the syllabus, and you will have the opportunity to discuss the answers online with other students and the instructor.

An active email address is requested upon enrollment for distribution of precourse materials.

Please note: This course does not satisfy the chemistry requirement for the winemaking certificate.

MICHAEL RAMSEY is the teaching laboratory manager for the Department of Viticulture and Enology, UC Davis. He is responsible for assisting students in planning and coordinating all department laboratory classes. He has more than 15 years of experience in alcoholic beverage analysis and is a winemaker for a small vineyard operation in Winters, Calif.

- **2 meetings.**
- **Aug. 29-30:** Sat.-Sun., 8:30 a.m.-4:30 p.m.
- **Davis:** Da Vinci Building, 1632 Da Vinci Ct.
- **\$280.** Includes course material and two box lunches. **Enroll in section 091VIT215.**



Step by Step Winemaking

Noncredit.

Learn winemaking by actually producing wine at the UC Davis enology cellar. This hands-on class is designed to give novice home and small scale winemakers experience before the varietal harvest in September and October. Emphasis is on the actual process, rather than on theory of winemaking. It is recommended that students take *Successful Home Winemaking* for an overview of theory. Work with incoming fruit, crush red and white grapes, as well as pressing juice with other class participants using traditional and non-traditional methods. In addition, cap management, yeast and malolactic inoculation, racking, filtration and bottling will be explored. Lab space limits the class size. Early enrollment is encouraged. You may want to wear a sweater or jacket during sessions in

the cold room and cellar. **Note: You must be 21 years of age or older to enroll and attend.**

CHARLES BRENNEMAN is the winemaker for the UC Davis Department of Viticulture and Enology. He earned a fermentation science degree from UC Davis. He has worked in the cellars or production labs of Amador Foothill, Terre Rouge and Woodbridge wineries for several years. He recently returned to UC Davis as the manager of the teaching winery and department wine cellar.

- **2 meetings.**
- **Sept. 5-6:** Sat., 8 a.m.-4:30 p.m & Sun., 8 a.m.-4 p.m.
- **UC Davis:** 123 Enology Building, California Ave.
- **\$375.** Enroll in section 091VIT222.



Introduction to Wine Analysis: Small Scale

Noncredit.

Learn the fundamentals for small-scale wine analysis in the home, garage or limited cellar in this course designed strictly for small commercial and home winemakers. Combining lecture and hands-on experience, gain an understanding of: soluble solids analysis, potential alcohol, hand-held and bench-top pH meters, residual sugar analysis, paper chromatography for malolactic fermentation monitoring, and comparison of official lab methods and popular home kits for analysis of titratable acidity and SO₂. Discussions of volatile acidity distillation, SO₂ by AO method, and alcohol by ebulliometer will help you understand and interpret analysis available to the home winemaker from commercial wine labs; however, you will not perform these three tests.

Due to restricted lab space, the class is limited to 24 students. Early enrollment is encouraged. This is not a “troubleshooting” class; however you are welcome to bring a 750-ml sample of wine to class to analyze. Please bring a calculator, notebook and old clothes or lab coat.

It is recommended that you bring a bag lunch due to the facility location and limited food service on campus.

Recommended prerequisite: *Introduction to Wine Chemistry.*

MICHAEL RAMSEY is the teaching laboratory manager for the Department of Viticulture and Enology, UC Davis. He is responsible for assisting students in planning and coordinating all department laboratory classes. He has more than 15 years of experience in alcoholic beverage analysis and is a winemaker for a small vineyard operation in Winters, Calif.

- **1 meeting.**
- **Sept. 12:** Sat., 8 a.m.-6 p.m.
- **UC Davis:** 1127 North, Robert Mondavi Institute for Wine & Food, Old Davis Rd.
- **\$255.** Includes lab supplies. **Enroll in section 091VIT223.**



Introduction to Wine Analysis for Professional Winemakers and Winery Lab Workers

Noncredit.

Examine the basics of wine analysis for commercial wine production. Designed for professional winemakers and winery lab employees, this one-day class combines short lecture and hands-on experience. Gain practice with, and examine the limitations of each analysis. Work in small groups, with university wines, to gain familiarity with these common lab analyses: free and total SO₂ by Ripper and Aeration-Oxidation, volatile acidity distillation, titratable acidity, pH, malolactic paper chromatography, residual sugar by pill test, and percentage of alcohol by ebulliometer. Some aspects of wine chemistry are reviewed as it pertains to each analysis.

Due to restricted lab space, the class is limited to 24 students. Early enrollment is encouraged. Please bring a calculator, notebook and old clothes or lab coat.

It is recommended that you bring a bag lunch due to facility location and limited food service on campus.

Recommended prerequisite: *Introduction to Wine Chemistry.*

MICHAEL RAMSEY is the teaching laboratory manager for the Department of Viticulture and Enology, UC Davis. He is responsible for assisting students in planning and coordinating all department laboratory classes. He has more than 15 years of experience in alcoholic beverage analysis and is a winemaker for a small vineyard operation in Winters, Calif.

- **1 meeting.**
- **Sept. 19:** Sat., 8 a.m.-6 p.m.
- **UC Davis:** 1127 North, Robert Mondavi Institute for Wine & Food, Old Davis Rd.
- **\$255.** Includes lab supplies. **Enroll in section 091VIT224.**

Wine Appreciation



Introduction to Sensory Evaluation of Wine

Noncredit.

Novice enophiles, enhance your critical tasting ability and learn basic aspects of sensory evaluation often overlooked in most wine tastings. Study the different components of wine appearance, aroma and flavor. Participate in tastings of doctored wines in blind and known tastings. Explore the origins of desirable and undesirable flavors of

wine and the stylistic contributions of winemaking techniques. Lectures by faculty members in the world-renowned UC Davis Department of Viticulture and Enology will be interspersed throughout the program. Emphasis is placed on correct use of wine descriptive terminology. This course is extremely popular and space is limited. Early enrollment is encouraged. **Note: You must be 21 years of age or older to enroll and attend.**

JOHN BUECHSENSTEIN has been a winemaker and wine educator for more than 30 years. He has extensive experience making wine in the Napa Valley and other wine growing regions of the California coast. Buechsenstein's passion for wine has taken him to the wine regions of Bordeaux, Champagne, Paris and Rhone Valley in France.

- **2 meetings.**
- **June 20-21:** Sat.-Sun., 9 a.m.-4 p.m.
- **Davis:** Da Vinci Building, 1632 Da Vinci Ct.
- **\$550.** Includes two lunches and all wine. **Enroll in section 091VIT219.**



Advanced Tasting Seminar

Noncredit.

This rigorous day of tasting duplicates many of the consistency and identification tests required of a wine competition judge. It challenges experienced tasters and provides immediate feedback on their sensitivity to the range of odors and flavors in wine, whether attributes or defects. The class does not "credential" tasters as wine judges, but allows testing and expansion of their sensory abilities.

Topics and tastings include sessions on wine odors, defect recognition, tasting consistency and wine memory. It is not a class for beginners and requires familiarity with a wide range of wines. It is highly recommended that students have already taken introductory wine sensory courses or have equivalent experience before enrolling in this course.

For an additional \$50 fee, students who register for this course may also elect to have their test results graded by special arrangement with the instructor and submitted to the California State Fair Wine Judging Committee as candidates for State Fair wine judges. Upon enrollment, you will need to contact the instructor. Please call the Agriculture department at (530) 757-8899 for details. **Note: You must be 21 years of age or older to enroll and attend.**

JOHN BUECHSENSTEIN has been a winemaker and wine educator for more than 30 years. He has extensive experience making wine in the Napa Valley and other wine growing regions of the California coast. Buechsenstein's passion for wine has taken him to the wine regions of Bordeaux, Champagne, Paris and Rhone Valley in France.

- **1 meeting.**
- **Aug. 1:** Sat., 9 a.m.-4 p.m.
- **Davis:** Da Vinci Building, 1632 Da Vinci Ct.
- **\$350.** Includes lunch and all wine. **Enroll in section 091VIT220.**

Wine Business



OIV Wine Marketing Program

Noncredit.

Since 1991, as part of the M.B.A. curriculum of the Organisation Internationale de La Vigne et du Vin (OIV), UC Davis Extension and the Department of Viticulture and Enology, UC Davis, have coordinated an intensive program on the economics of production and marketing grapes and wine in the United States. It represents a unique and unprecedented opportunity to study the structure of the California wine industry, how wine is marketed and how brands are established, as well as the profitability of grape growing and winemaking.

The program speaker list reads like a “Who’s Who” of the American wine industry, including winemakers, vineyardists, attorneys, accountants, wine marketers, distributors, retailers, leaders of trade associations, regulators and educators from UC Davis. Representing more than 1,000 years of combined experience, more than 40 individuals share their knowledge and insights with students.

You may take the entire two-week program, or you may attend by the week or by the day. Since the course follows a logical development, it is strongly recommended that you make every effort to attend the entire program.

For more information, including a brochure with a detailed agenda, please visit our website.

www.extension.ucdavis.edu/winemaking

DAVID STEVENS is a senior consultant at Davon International. Prior to this he was an associate winemaker at Domanine Chandon and a winemaker at Bouchaine Vineyards. He has also authored several publications.

CHRISTIAN MILLER, M.B.A., has worked in many aspects of the wine industry since 1983, including restaurant and retail wine sales, marketing and brand management, and market and economic research. He is currently the proprietor of Full Glass Research and a founder of WineOpinions.com, where he is responsible for research design and development.

FULL TWO-WEEK PROGRAM

- **10 meetings**
- **July 20-31, Mon.-Fri.**, 8:30 a.m.-5 p.m.
- **UC Davis:** Sensory Theater, Robert Mondavi Institute for Wine & Food, Old Davis Rd.
- **\$2,000.** Includes course materials.
Enroll in section 091VIT200.

ENROLL BY THE WEEK - \$1,200 PER WEEK

July 20-24: Market Overview and Brand Establishment. **Enroll in section 091VIT201.**

July 27-31: Distribution and Sales.
Enroll in section 091VIT202.

ENROLL BY THE DAY - \$300 PER DAY

July 20: Industry Overview
Enroll in section 091VIT203.

July 21: The American Market for Wine
Enroll in section 091VIT204.

July 22: Regulation and Production
Enroll in section 091VIT205.

July 23: Brand Establishment
Enroll in section 091VIT206.

July 24: Brand Management
Enroll in section 091VIT207.

July 27: Channels of Distribution
Enroll in section 091VIT208.

July 28: Retail Sales
Enroll in section 091VIT209.

July 29: Grape Supply and Economics of Production. **Enroll in section 091VIT210.**

July 30: Winery Profiles
Enroll in section 091VIT211.

July 31 is only open for enrollment as part of the full two-week program or as part of the second week.



Winery Accounting and Finance for Executives

Noncredit.

Augment your understanding of winery specific accounting and finance issues. Designed for winery principals, executives and accounting staff, this course covers winery financial reporting, winery accounting, inventory costing, business valuation and taxation. Learn to read winery financial statements and discover how statements reveal a winery’s financial condition. Gain valuable insight into lenders’ perspectives on winery businesses. Discover a methodology for determining the complete cost of individual bottles of wine. Understand some of the unique nuances of the wine industry from an income tax perspective. Become familiar with tools and techniques for valuing a wine business. Space is limited. Early enrollment is encouraged.

ROBERT K. MORRIS, C.P.A., is a senior manager with MKF Frank, Rimerman & Co. He has 13 years of auditing and consulting experience at KPMG and hands-on experience as finance director with a well-known California winery. He brings a unique skill set of solid accounting experience, demonstrated leadership and management and creative analysis.

- **1 meeting.**
- **Aug. 5:** Wed., 8:30 a.m.-4:30 p.m.
- **St Helena, Calif.:** Wine Business Center, 899 Adams St.
- **\$225.** Includes course material and box lunch.
Enroll in section 091VIT214.

ENROLLING IS EASY!

BY MAIL complete this form and send it to the Registration Office, UC Davis Extension, University of California, 1333 Research Park Drive, Davis, CA 95618-4852.
BY PHONE call toll free (800) 752-0881. From Davis or Woodland call 757-8777.
 Please have your Visa, MasterCard, American Express or Discover account number handy.

BY FAX at (530) 757-8558. If you are enrolling with a company purchase order, please fax a completed enrollment form along with a copy of the purchase order. For security purposes we can no longer accept credit card payments via fax.
IN PERSON at our Registration Office, 8:30 a.m.-4:30 p.m., 1333 Research Park Drive, Davis.
ONLINE at www.extension.ucdavis.edu/wine

1. Yes! Please enroll me in the following course:

Title	Section number	Fee
_____	_____	\$ _____
Title	Section number	Fee
_____	_____	\$ _____

2. Customer information:

Mr. Mrs. Ms. _____ Name

Current position/job title _____ Social Security number* _____

IMPORTANT: Where would you like to receive mail? work home (Please fill in all blanks below.)

Address _____

City _____ State _____ Zip _____

Employer name _____

(____) (____) _____
 Daytime telephone _____ Evening telephone _____

Email _____

If you do not wish to receive periodic email about UC Davis Extension courses and programs in your area of interest, please check this box .
 Please add info@unexmail.ucdavis.edu to your address book or safe list to ensure that our email messages are delivered properly.

*UC Davis Extension is required by federal law to report your Social Security Number (SSN) and other pertinent information to the Internal Revenue Service pursuant to the reporting requirements imposed by the Taxpayer Relief Act of 1997. UC Davis Extension also will use the SSN you provide to verify your identity. SSN disclosure is mandatory. This notification is provided to you as required by the Federal Privacy Act of 1974.

3. Payment information:

- Enclosed is a check payable to UC Regents.
- Enclosed is a company purchase order (a complete enrollment form, or all information requested on the enrollment form, must be included with purchase orders).
- Please charge Visa/MasterCard/American Express/Discover:

Account number _____ Expires _____

Name of cardholder _____ Authorized signature _____ 091179
 Credit card verification number: _____ The CCV is the last three digits of the number printed on the back of your credit card (for American Express it is the last four digits of the number printed on the front of the card). For Payment Plan Agreement, please call (530) 757-8895.

4. Important! Key code: _____

For efficient processing of your enrollment, please fill in this code as it appears on your mailing label, whether or not it is addressed to you. If you enroll by phone, please be prepared to provide this code to your customer service representative. Also include it on all purchase orders.

UC Davis Extension
 University of California
 1333 Research Park Drive
 Davis, CA 95618-4852

Key Code
 0 9 1 1 7 9 - Z Z

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