



# SED COR Industrial Site Tour

Thursday - July 23, 2009  
8:00 a.m. — 1:30 p.m.

*Photos by Susan Appleby*

**CHEMEKETA**  
COMMUNITY COLLEGE



## Northwest Viticulture Center



We started off the morning with a visit to the **Northwest Viticulture Center (NWVC)**, the physical home of Chemeketa's **Vineyard Management/Winemaking (VMW)** Program. **Craig Anderson**, Director of Agriculture Programs at Chemeketa, gave an overview of the programs at the Center, as well as a tour of the vineyards. Participants were able to sample some of the wines that have been made by the students.

The NWVC is a leading wine industry resource that provides degree programs (Vineyard Management, Winemaking and Wine Marketing) and continuing education in all aspects of viticulture and enology from growing the grape to selling the wine.



The center emphasizes strong alliances with the Northwest wine grape industry, associated educational institutions and the community. It began as a request from the Oregon wine grape industry for more trained workforce, so it is truly an economic development and workforce training project. The VMW program, which just celebrated its tenth anniversary, is currently the largest supplier of trained workforce to that

industry.

Since its inception, there have been about 5,300 student enrollments in the program. About 80 students are currently pursuing one of the three degrees or certificate.

Practical, hands-on training is facilitated at the eight-acre teaching vineyard and 1,400 square foot teaching winery. On-the-job work experience is provided through Chemeketa's Cooperative Work Experience Program at commercial vineyards and wineries. The teaching winery is licensed and bonded with its own label and their wine is available for sale.

**Call 503-399-6565 or visit [eola.chemeketa.edu](http://eola.chemeketa.edu)**

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And a Big Thanks to NW Natural for the great BBQ Lunch



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# ROGUE

## Rogue Grows Its Own

The Rogue Hop Farm was our second stop on the tour. On the Willamette River, south of Independence, the farm includes 44,598 sq. ft. of processing sheds, two osprey nests and a chance to watch hops grow on the vine.

Rogue's hospitality shined. Though the three-day Oregon Brewer's Festival had started the day before in Portland, (in which Rogue has a big presence), we were welcomed whole heartedly with samples of their Dead Guy Ale, Kells Irish Lager, Hazelnut Brown Nectar and other varieties of their award winning beer. The luncheon was preceded over by John McArdle, Mayor of Independence, and Rogue President Al Jorgenson. Al delivered the Rogue Nation Creed for the many participants who signed up for citizenship.

The tour of their hop processing facility, included the cooler, baler, pickers and kiln with information presented on the harvest process.

Rogue does what they do to be a meaningful industry leader through the products they create and by building an organization that is successful without being big, bureaucratic, or common. Rogue is a small revolution, which expresses itself through handcrafted Ales, Porters, Stouts, Lagers and Spirits, and this is the way they conduct business. The spirit of the Rogue brand, even the name, suggests doing things differently, a desire and a willingness to change the status quo.

**Call 503-227-3761 or visit [www.rogue.com](http://www.rogue.com)**

