

Andrew Kenrick Walzer

A) What was your Viticulture and Enology background before attending VENIT?

Prior to attending the VENIT program in Piacenza, I had completed a Bachelor's of Science degree in General Science with a minor in chemistry at the University of Oregon. This provided me with a fundamental foundation to excel in the wine industry which included a number of vintages around the world. I spent four northern hemisphere harvests in California as a cellar hand, lab technician, and harvest enologist; and, two southern hemisphere harvests as a cellar hand in Marlborough, New Zealand, and vineyard and winery assistant in Santiago, Chile.

B) What was your occupation before attending VENIT?

Before the VENIT the program I was working as a brewer for a brewing company in Flagstaff, Arizona, USA. I felt that it was a great opportunity to expand my skill-set and explore a new fermentation medium and industry, especially as I was living in an area where wine was not prevalent.

C) What is your current occupation?

I am currently job searching in the Pacific Northwest of the United States, more specifically Oregon, for a permanent position. I am networking and contacting wineries in the area to see when their seasonal positions will be posted so I can restart my wine career in an unfamiliar wine region. My goal is to find an enologist position where I can grow with a company that wants to invest in me.

D) How much did VENIT contribute to such a change?

VENIT gave me the opportunity to apply my previous undergraduate education and work experience to focus more specifically on the science behind viticulture and enology. Understanding how goals for a desired wine begin with a thorough and detailed understanding of the vineyard has changed my perspective of how quality wines are produced. VENIT has given me the tools to dissect problems in the vineyard or on the cellar and how to approach new methods to mitigate climate changes that are redefining terroir. This program showed me that my education does not end with a Masters degree in hand as I will passionately continue learning about viticulture and enology in a constantly evolving industry.