

FIRST PICK

SUMMER 2026

AT SURRY COMMUNITY COLLEGE

SURRY.EDU/WINE

VITICULTURE & ENOLOGY
PROGRAM NEWSLETTER



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ABOUT THE PROGRAM

The Shelton-Badgett North Carolina Center for Viticulture & Enology (SBVE) at Surry Community College is a state-of-the-art education, research, and workforce development center supporting North Carolina's \$7.69 billion wine industry and more than 10,000 jobs.

As the only community college in the Southeast with both a licensed, bonded winery and an on-site teaching vineyard planted with vinifera, hybrid, and muscadine varieties, the program provides hands-on training from grape to glass through the production of award-winning Surry Cellars wines. Students develop skills in vineyard management, winemaking, laboratory analysis, hospitality, marketing, and business operations while learning alongside industry professionals.



Beyond the classroom, the program hosts the Annual Southeastern Grape & Wine Symposium, bringing together a diverse group of grape growers, winemakers, researchers, and industry leaders from across the nation to exchange knowledge, address emerging challenges, and explore the future of wine in the Southeast. The event reflects the center's commitment to advancing the regional grape and wine industry through education, innovation, and collaboration.

With flexibility built into your education, pursuing knowledge has never been easier. For more information about the program, visit surry.edu/wine. Registration is open **now**, so don't wait!

RECOMMENDED COURSES

Fundamentals of Viticulture & Enology (1 Credit) *ONLINE*

- Provides a foundational overview for tasting room and wine industry professionals. Topics include terroir, climate impact on production/quality, and N.C. specific wine characteristics.

Wine Tasting (1 Credit) *ONLINE*

- Introduces the principles and techniques used by wine tasting professionals. Topics include wine color, aroma, flavor, body, finish, and sensory evaluation.

Wines of the World (2 Credits) *ONLINE*

- Explores the major wine-growing regions of the world. Topics include wine history, culture, grape varieties, wine styles, and distribution.

Introduction to Winemaking (3 Credits)

- Learn about wine production and craft your own wine. Topics include fermentation, winery operations, and physiology of wine consumption.

Introduction to Viticulture (4 Credits)

- Covers the essentials of grape growing. Topics include vine anatomy, cultivars, climate, and soil.

Grape Pests, Diseases, and Disorders (3 Credits)

- Introduces the major pests, diseases, and disorders affecting vineyards. Topics include identification, monitoring, control methods, and management strategies.

Grape Harvest (1 Credit)

- Focuses on grape harvest practices and maintaining fruit quality from vineyard to crush.

Surry Community College also offers Viticulture & Enology classes through Workforce Training. Nine dedicated scholarships are available to support Viticulture & Enology students.

For scholarship information or to apply:

1. **Go online to** surry.edu/paying-for-college/scholarships
2. **Click** 'Apply for Foundation Scholarships.'

For more information about the program or to apply:

Go online to surry.edu/wine or ncviticulturecenter.surry.edu

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N.C. GOVERNOR & FIRST LADY VISIT THE CENTER

Viticulture & Enology Program Highlights its Role in N.C.'s Growing Wine Industry

On a warm spring day in the Yadkin Valley, when the vines were just beginning to stretch toward the season ahead, North Carolina Governor Josh Stein and First Lady Anna Stein arrived at Surry Community College's Shelton-Badgett North Carolina Center for Viticulture & Enology. Their visit coincided with North Carolina Wine Month, an annual celebration of the people and places who continue to shape the state's growing wine industry. Guided by the college's Viticulture & Enology faculty, the governor and first lady experienced the story of an industry still writing its next chapter.

The story begins two decades ago. What was once a fledgling industry has now matured into a thriving regional network of vineyards and wineries, stretching from the mountains to the coast. Along the way, winegrowers have discovered which grape varieties flourish in North Carolina's diverse climates and soils, creating wines distinctly rooted in place. It is also a story of partnership between agriculture and education, in which community colleges have helped cultivate a skilled workforce that supports the state's growing economy and cultural identity.



At Surry Community College, that identity is being shaped by the next generation of wine professionals, each gaining an appreciation for the dedication required to bring a bottle of North Carolina wine from vine to table. That sense of purpose can be seen in the students themselves, many of whom will go on to build careers just down the road or help expand the reach of North Carolina wine beyond its borders.

"We are still defining the future identity of wine in the Southeast," said David Bower, Enology Instructor at Surry Community College. "Our students have a tremendous opportunity to be part of the story that carries the industry forward."



Governor Josh Stein and First Lady Anna Stein tour the Shelton-Badgett N.C. Center for Viticulture & Enology at Surry Community College.

As vineyards continue to shape the landscape of the Yadkin Valley and beyond, the visit served as a reminder that North Carolina wine is more than an agricultural product—it is a reflection of the people, places, and traditions that make the state unique.

BEST SPARKLING SURRY CELLARS LOT 155

2026 N.C. FINE WINES COMPETITION

After spending more than five years aging quietly in the cellar at Surry Community College, a bottle of sparkling wine has emerged and earned one of the highest honors in North Carolina winemaking. Presented under Surry Cellars, the student-produced label of the college's Viticulture & Enology program, the 2021 Specialty Lot 155 Sparkling earned a Double Gold Medal and the Best Sparkling Award at the 2026 N.C. Fine Wines Competition. Surry Cellars also received a Gold Medal for its 2025 Petit Manseng and a Silver Medal for its non-vintage Tannat.

Since 2009, Surry Cellars wines have earned 112 awards, with nine years of consecutive recognition from the N.C. Fine Wines Competition.



Competition judges described Lot 155 as offering aromas and flavors of ripe citrus, pear, apple, melon, and stone fruit layered with sweet spices, lively freshness, and a clean, balanced finish.

Lot 155 is a traditional method cuvée made primarily from Chardonnay, complemented by Petit Manseng and Traminette. Using the same technique practiced in the world's most celebrated sparkling wine regions, it underwent a secondary fermentation in the bottle before maturing on its yeast lees for over five years. Students then hand-riddled, disgorged, and released the wine.

Because the wine remained in the cellar for so long, multiple graduating classes helped shape its development from tirage to final release. Through its journey, students gained vast experience in nearly every stage of sparkling wine production, an opportunity found nowhere else in an East Coast educational program.



Lot 155 bottles rest at a 45-degree angle on student-crafted wooden racks during the riddling process.

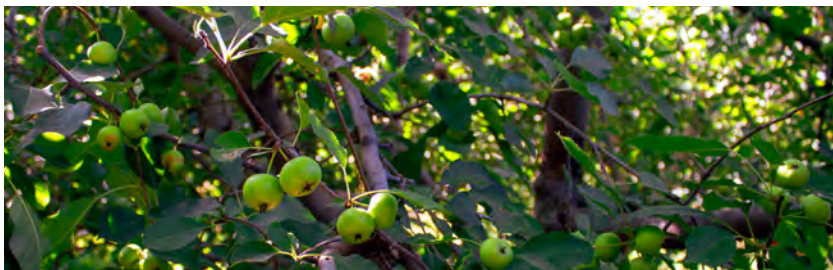
For Surry Cellars, the honors continue a tradition of excellence built over nearly two decades of teaching, grapegrowing, and winemaking. Yet perhaps no award better captures the spirit of the program than Lot 155. More than a medal-winning sparkling wine, it represents the dedication, patience, craftsmanship, and collaborative effort of students whose work over several years culminated in a single bottle.

BRITTANY KORDICK

Women in Wine Education Scholarship

Rows of apple trees now stand where tobacco and corn once grew. At Kordick Family Farm, Women in Wine Education Scholarship recipient Brittany Kordick tends more than 300 heirloom, crab, and cider apple varieties while preserving a piece of North Carolina's agricultural heritage.





The Women in Wine Education Scholarship was established to support women pursuing education and careers in the grape and wine industry. As scholarship founder Elizabeth Higley noted, “women are majorly underrepresented in our industry,” and supporting the next generation of women in wine is key to moving the industry forward. Brittany's selection as the scholarship's first recipient is meaningful during the International Year of the Woman Farmer, highlighting the growing influence of women in agriculture, fermentation, and the wine industry.

While her roots are in apples, Kordick's interests extend beyond the orchard. A student in Surry Community College's Viticulture & Enology program, she is deepening her understanding of fermentation and beverage production while exploring new possibilities for North Carolina cider. Last fall, she earned her Certified Pommelier credential, and her commitment to both the orchard and the craft of fermentation made her a fitting choice as the scholarship's first recipient.

For 17 years, the Kordick family has transformed a former tobacco and corn farm into a diverse orchard focused on sustainable growing practices. The farm recently achieved USDA Organic certification and is also Certified Naturally Grown. Through techniques such as bamboo mulch and fruit bagging, Brittany works to steward hundreds of apple varieties while managing challenges such as fire blight. During the visit, her deep knowledge of the orchard was evident. From tree to tree, she could identify each variety, explain their unique characteristics, and share the stories behind them, reflecting both her passion for apples and her commitment to preserving agricultural diversity.



Celebrating the first Women in Wine Education Scholarship recipient at her family orchard are, from left, Sarah Bowman, Leslie Messick, Elizabeth Higley, and Brittany Kordick. Not pictured: Jeff Hertzberg.



Brittany Kordick holds a Redfield apple, a striking heirloom variety prized for its deep crimson flesh prized by cider makers.

“Farming is hard work, and there are easier ways to make a living,” Kordick said. “You have to love what you’re doing. What inspired me about this scholarship was investing in other people. Even if I had never applied, I would have taken something away from that example, and I hope to emulate it in the future.”

As conversations during the orchard visit shifted from apples to cider, wine, and future collaborations, the purpose of the scholarship became clear: investing in education while building meaningful connections among the women shaping the future of agriculture and fermentation in North Carolina and beyond.

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Westfield, NC 27053
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kordickfamilyfarm.com





INSIDE THE CELLAR

Surry Cellars showcases the diversity of North Carolina wine through a growing portfolio of student-produced wines. Crafted from more than 15 grape varieties grown in the Viticulture & Enology program's teaching vineyard, each bottle tells the story of hands-on education and the distinctive character of the Yadkin Valley.

Current releases include the award-winning Lot 155 Sparkling, Blue Ridge Wines, Petit Manseng, Traminette, Tannat, Chambo, Glu Glu, a crushable red blend, and the one-of-a-kind Petit Verdox dessert wine. Also on the horizon is a vibrant sparkling rosé. To learn more about Surry Cellars wines and where to find them, visit surry.edu/wine. Cheers! —FP

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