

Senator Lew Frederick, Co-Chair  
Representative Susan McLain, Co-Chair  
Education Subcommittee of the Joint Committee on Ways & Means

I am writing this letter in support of the Fermentation Science program within the OSU Department of Food Science and Technology (FST). It is important for the fermentation program to receive base funding to continue programs and services at the same level as in past years.

I graduated from OSU FST in 2008 and was setup for success from such a great education. I was fortunate to get an amazing winemaking position right out of school and was able to do so because of the support of the professors and staff involved in the OSU FST program. I have watched the Oregon wine industry grow exponentially over the last 15 years and I know that we need the support of OSU FST for continued research and access to skilled employees. This is not only true in the wine industry but also in many other industries involved in fermentation of beverages and food here in Oregon. At my current winery in the Dundee Hills, Alexana Estate Vineyards and Winery, we have two of the three employees on the winemaking team that have graduated from the OSU FST program.

The fermentation program within FST is especially impactful and supports not just wine, beer, and spirits programs but also the dairy cheese program. Fermentation faculty support food and beverage stakeholders throughout Oregon through the following actions:

- Education of students who eventually take leadership positions within the industry and assures the production of top-quality products. For example: Tillamook Creamery employs 10 of recent FST graduates. FST fermentation graduates are also found at Alexana Winery, Ten Barrel Brewing, Willamette Valley Vineyards, Hopworks Urban Brewery, Organic Valley and many more.
- Graduates who start up their own companies: Wheyward Spirits, 2Towns Ciderhouse, Portland Creamery, and Crux Fermentation Project, 45 Parallel.
- Support of entrepreneurs who startup companies: eg TMK Farm
- Continued education of the workforce: extension courses in food safety, wine quality, cheese making, distilled spirits.
- Support of existing fermentation companies. An excellent example is FST enology professors' support of the grape and wine industry during last year's wildfires.

I graduated from the OSU fermentation program and have been employed in the industry ever since. This is a program that supports Oregon's food and beverage industry and develops graduates with good career opportunities. I strongly encourage you to provide continued funding to the fermentation program.

Sincerely,



Bryan Weil  
Winemaker  
Alexana Winery