

WSET Level 4 Diploma in Wines

Calgary Program

September 2021 – January 2023

Please email sondra@finevintageltd.com if you would like to register for this course

Fine Vintage is the sole provider of the WSET Level Diploma in Wines in Alberta. We are pleased to announce that we are offering the Diploma in Calgary starting in September 2021. The Level 4 Diploma in Wines is the highest level WSET course and is a respected qualification around the world. After completion of the Diploma the next logical step is to register for the Master of Wine, a rare credential held by just over 380 people. Therefore, the Level 4 Diploma is the top credential an employer could reasonably expect you to have.

CALGARY - 2021-2023 WSET Level 4 Diploma Course

Why take your Level 4 Diploma with Fine Vintage Ltd?



Experience: In addition to being awarded WSET Educator of the Year in 2011 and to have been shortlisted for Educator of the Year three times, Fine Vintage has been running the prestigious WSET courses since 2005 with schools in more than a dozen cities. We have operated the Level 4 Diploma in both Calgary and Vancouver since 2014 with an excellent success rate. We therefore we have experience running these courses

Instructors: We have carefully designed our Diploma program so that you will receive the best possible instruction. All of our instructors are either a Master of Wine or a current or former MW candidate. We have assembled a fantastic team of outstanding instructors, some of whom fly in to teach the course. We cannot emphasize enough the importance of being taught by knowledgeable experts who have experience in the industry and significant credentials.



Format: The classes primarily take place at weekends in a block format. The schedule is carefully spaced out with classroom sessions of focused study and exam practice. There is ample time for self-study leading up to the exams. We have designed our format to appeal to those who live outside of Vancouver as well. Students have traveled from as far afield as Edmonton, Toronto, Seattle, Portland, and Houston to attend our Diploma programme.

Length: Our course starts in September 2021 and ends in January 2023, enabling you to spend 16 months of focused study. This allows you to complete the Level 4 in a relatively short time frame with more than 150 hours of classroom interaction with leading wine educators.



Wine tastings: Fine Vintage has a policy of showing classic benchmark examples to students. As such, we spend a considerable amount on wine. Therefore, you will be able to taste the benchmark examples, and have extensive tastings of them. Our tastings are spectacular.

Pricing: The total cost of the course is \$9,995 Canadian dollars. Our course is designed to be akin to the Harvard of Diploma programs with expert instructors flown-in, a large number of superior wines for tasting, the inclusion of the Feedback Tests, and the organization of and transport expense during the field trip.

Pre-requisites: To enroll in the program you must already have the WSET Level 3. We also advise you to have a high degree of proficiency in written English, as you would likely obtain from a University degree. The Diploma is a demanding program and we discourage students from enrolling if they are not comfortable writing essays, have very little industry experience, and are not serious about dedicating a substantial amount of time to self-study. We want to give all our students the best possible chance of success. Diploma graduates are typically leaders in the wine industry.

Course Schedule

The below is a sample schedule. The confirmed course dates and content will be released in September 2020.

Block 1: Unit D1 - Wine Production and Okanagan Field Trip

Dates: Friday to Monday in mid-September 2021

About the course:

- The focus of this block will be on the Unit D1 curriculum on Wine Production and prepares you for the exam in October. Each day will feature a 3- to 4-hour in-class session in the morning followed by an afternoon visit to local wineries. You will gain first-hand experience by visiting wineries during harvest, and hearing from the owners and winemakers as they guide you. Students will be responsible for their own transport to and from the Okanagan, accommodation, and most meals. Transportation to the wineries, tastings, and some meals as are included.

Block 2: Unit D1 (Wine Production) Exam and Introduction to Diploma SAT

Dates: Saturday in Late October 2021

About the course:

- This day will start with the Unit D1 exam on Wine Production at 10:00 am. This exam is a 90-minute multi-part, open answer format. The afternoon focuses on the art of tasting and writing tasting notes according to the Diploma-level Systematic Approach to Tasting (SAT) for Light, Sparkling, and Fortified Wines.

Block 3: Unit D2 – Wine Business

Dates: Saturday & Sunday in Late November 2021

About the course:

- This session is dedicated to a global perspective on the global business of wine. The material covered in these two days will be applicable to not only your Unit D2 exam but also to other upcoming Unit exams. You will also taste from a wide selection of key brands and styles.

Block 4: Unit D2 (Wine Business) Exam and Introduction to Units D3 (Wines of the World) & D6 (Research Assignment)

Dates: Mid-week date in mid-January 2022

About the course:

- The exam for the Unit D2 is held in the morning. The D2 exam is a 60-minute, multiple part open-answer format. The afternoon session is a brief session aimed at introducing Units D3 (Light Wines) and D6 (Research Assignment). Information on how to prepare for these Unit exams will also be discussed.

Block 5: Unit D3 – Wines of the World - Southern Hemisphere

Dates: Saturday to Monday, late-February 2022

About the course:

- This session will be dedicated to the Light Wines of New Zealand, Australia, South Africa, Chile, & Argentina) followed by an introduction to France.

Block 6: Unit D3 - Wines of the World - France

Dates: Saturday to Monday, mid-April 2022

About this course:

- This session will be dedicated to the Light Wines of France and will build on the material introduced in the previous session. The key regions and wine styles of Alsace, Bordeaux, the Loire Valley, Burgundy, the Rhone Valley, Southern France, Southwest France, and the Jura are explored in this Block.

Block 7: Unit D3 - Wines of the World – North America, Iberia, and Greece

Dates: Saturday to Monday in Late-May 2022

About this course:

- This course will cover wines of the United States, Canada, Spain, Portugal, and Greece.

Block 8: Unit D3 - Wines of the World – Central Europe, Italy, and China

Dates: Saturday to Monday in late-July 2022

About this course:

- This session is dedicated to the Light Wines of Germany, Austria, Tokaj, Italy, and China.

Date: July 29th, 2022 – Unit D6 – Research Assignment - Submission Deadline

- Students must submit a take-home essay of 3,000 words. The topic for this paper is released in the summer of 2021 so there is ample time to prepare. Note that there is no in-class session for this research assignment. Students must conduct their research on their own time but can draw on information discussed in all previous Blocks.

Block 9: Unit D3 - Wines of the World – Review Session

Dates: Saturday & Sunday, mid-September 2022

About this course:

- This session is dedicated to review of the Wines of the World and discuss exam strategy. Tasting and Theory Mock Exams will give you an idea of what to expect on the exam days in October.

Block 10: Unit D3 – Wines of the World - Exam

Dates: Mid-week in late-October 2022

About this course:

- These days are dedicated entirely to the Unit D3 exam. Two theory exams (2 hours in the morning, 80 minutes in the afternoon) are written on Day 1. Two 90-minute Tasting exams of 6 wines each are held on Day 2.

Block 11: Unit D4 (Sparkling Wines) & Unit D5 (Fortified Wines)

Dates: Saturday to Monday, late-November 2022

About the course:

- This session is dedicated to in-depth instruction on Sparkling and Fortified wines complimented by tastings of classic examples each day. The sessions are designed to prepare you for the Units D4 & D5 exams in January 2022.

Block 12: Unit D4 (Sparkling Wines) & Unit D5 (Fortified Wines) - Review and Exam

Dates: Mid-week in mid-January 2023

About this course:

- This session is dedicated to a 2-day review of Sparkling and Fortified wines prior to the exam on Day 3.

End of course.

The Diploma is a challenging program that requires dedication from the student and a commitment to a significant amount of self-study.

Our goal is to offer an outstanding quality Diploma course. We want to give students extra classroom instruction time than is typical, use the very best instructors, have extensive tastings of classic wines, include a field trip to a wine region, and include the Diploma Feedback Tests to help with exam preparation. We believe that by completing your Diploma at Fine Vintage you will receive an excellent education that carries an added prestige and recognition in the industry.