

WSET Level 4 Diploma in Wines

Vancouver Program

September 2020 – January 2022

Fine Vintage is the sole provider of the WSET Level Diploma in Wines in British Columbia. We are pleased to announce that we are offering the Diploma in Vancouver starting in September 2020. 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.

VANCOUVER - 2020-2022 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 Vancouver and Calgary 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.



Your instructors include 2 Masters of Wine and 3 highly experienced instructors who have been involved in the MW program. The course is created and overseen by James Cluer. Your team includes:

- **James Cluer MW** - on Wine Production and Wine Business
- **Marcus Ansems MW** – on Wine Production
- **Ross Wise (3rd-year MW Candidate)** – on Wine Production
- **Lynn Coulthard** - on Wines of Italy, Germany, Spain, Portugal, Central/ Mediterranean Europe, and North America
- **David Munro** - Sparkling and Fortified wines, Wines of the Southern Hemisphere and of France

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, with many coming from Seattle, Portland, Toronto and even Asia.



Study Materials: All the WSET study materials are Online. We provide you with documents that give you a weekly study road map and make recommendations of all supplementary study materials, and give you lists of mock tasting flights.

Length: Our course starts in September 2020 and ends in January 2022, 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.

Field Trip: Our course design includes a field trip to the Okanagan to visit vineyards and wineries. We consider it essential that our students have first-hand knowledge of viticulture and vinification, and this is surely best taught in a vineyard and winery during the harvest period. Transportation within the Okanagan, winery visits, and two dinners are included in the course price.

WSET Exam feedback Tests: Included in our pricing is a mandatory enrollment in the WSET's Diploma Feedback Tests. These Feedback Tests are a series of mock papers that are graded by WSET assessors. This valuable feedback will enable you to better prepare for the exams. Most schools do not include these Feedback Tests in their price.

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. We give you a set of 6 wine tasting glasses included in the course fee.

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.

We aim to offer the best education possible. There is an added-value to the student by graduating from a Fine Vintage Diploma program.

Terms and Conditions: \$500 is due at registration. An additional \$4,500 is due 120 days before the start of the course. A final payment of \$4,995 is due on December 1st, 2020. As these courses sell-out, we advise you to register early. We will send you a document and reading list advising on how to begin your study immediately, so effectively your preparation begins the day you register. All course fees are 100% non-refundable and non-transferable and by registering you agree to pay the full amount of \$9,995. If you need to re-sit an exam you will be charged at our cost.

Location: The course will take place at the **downtown campus of BCIT**, located at 555 Seymour Street. An exception to this is the first block in Kelowna, which takes place at the **Landmark Technology Centre** (1628 Dickson Street, Kelowna).

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 course days run from 9.30 am until 5.30 pm with 1 hour for lunch (unless otherwise specified)

Block 1: Unit D1: Wine Production in the Okanagan

Dates: Friday/Saturday/Sunday/Monday, September 11th/12th/13th/14th, 2020

Instructors: James Cluer MW, Marcus Ansems MW and Ross Wise

This first block takes place in **Kelowna**. The course is instructed by James Cluer MW who has experience working in wineries and starting new wineries from the ground-up. Marcus Ansems MW will also instruct on winemaking and comes with vast experience in winemaking around the world and as owner of Daydreamer wines on the Naramata Bench. Ross Wise, in the final stage of the MW and Winemaker for Black Hills will also give a guest lecture.

About the course:

- The focus of this block will be on the Unit D1 curriculum on Wine Production and prepares you for the exam on Saturday October 24th, 2020. 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, plus accommodation and most meals. Transportation to the wineries, tastings, and some meals as indicated below are included.
 - **Day 1 – Friday, September 11th – 9:30am to 9:00pm:** This block begins with an introduction to the Diploma programme, noting all the exam dates, and setting out the strategies and methods for successful completion. An introduction to Viticulture will follow. In the afternoon, we will visit two wineries in West Kelowna with a formal welcome dinner at a benchmark winery.
 - **Day 2 - Saturday, September 12th – 9:30am to 6:00pm:** The morning will be dedicated to Viticulture followed by an afternoon visit to two wineries in Kelowna.
 - **Day 3 – Sunday, September 13th 9:30am to 9:30pm:** The morning will be dedicated to winemaking followed by an afternoon visit to two wineries in the South Okanagan. Dinner at a leading winery is included this day.
 - **Day 4 – Monday, September 14th – 9:30am to 6:00pm:** The morning will be dedicated to winemaking options followed by an afternoon visit to a winery in Lake Country. The bus will drop students off at Kelowna airport around 6pm.
 - A detailed itinerary of the winery visits will be released in August 2020.

Block 2: Unit D1 Exam and Introduction to Diploma SAT

Dates: Saturday October 24th, 2020

Instructor: David Munro

About the Instructor: David Munro lives in Vancouver and runs courses in Vancouver, Edmonton, Kelowna, and Calgary. He has traveled to many of the world's classic wine regions and has over 10 years' experience teaching WSET. He will also join you for your Units of Sparkling and Fortified wines, on Wines of the Southern Hemisphere and of France, and is your point of contact for questions you may have about your Diploma programme.

About the course:

- This block will begin with the exam and a guided introduction to the Diploma-level Systematic Approach to Tasting (SAT).
 - **Day 1 - Saturday, October 24th – 10:00am to 5:30pm:** 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, November 21st/22nd, 2020

Instructor: James Cluer MW

About the instructor: James lived and worked in Bordeaux for many years as Export Director for a négociant House, traveling around the world selling and marketing wine, attending all the major trade fairs, and learning about the global marketplace. Additionally, he has built 11 wineries or brands, including his own wine in Napa Valley, and has a thorough understanding of routes to market, a wide variety of business models, and the practicalities of running a wine business involved in several sectors of the trade.

About the course:

- This session is dedicated to a global perspective on the 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.
 - **Day 1 – Saturday, November 21st – 9:30am to 5:30pm:** This session begins with a look at the factors that contribute to the price of wine. In the afternoon, James will lead a discussion on the types of businesses engaged in wine production and the various options of getting a wine to point of sale. You will also taste from a selection of styles to highlight the points of the lesson.
 - **Day 2 – Sunday, November 22nd – 9:30am to 5:30pm:** James will continue this course with an overview of the various routes to market for wine as well as a look at the local BC wine market. The afternoon session will be dedicated to wine marketing.

Block 4: Unit D2 Exam and Introduction to Units D3 & D6

Dates: Wednesday, January 20th, 2021

Instructor: David Munro

About the course:

- This session is dedicated to the Unit D2 exam followed by an introduction to Units D3 (Light Wines) and D6 (Research Assignment)
 - **Day 1 - Wednesday, January 20th – 11:00am to 5:30pm:** 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.



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BY JAMES CLUER MW

Block 5: Unit D3 – Wines of the World

Dates: Saturday/Sunday/Monday, March 6th/7th/8th, 2021

Instructor: David Munro

About the course:

- This session will be dedicated to the Light Wines of the Southern Hemisphere followed by an introduction to France.
 - **Day 1 – Saturday, March 6th – 9:30am to 5:30pm:** New Zealand & Australia
 - **Day 2 – Sunday, March 7th – 9:30am to 5:30pm:** South Africa & South America
 - **Day 3 – Monday, March 8th – 9:30am to 5:30pm:** Mock Exam & Introduction to France.

Block 6: Unit D3 - Wines of the World

Dates: Friday/Saturday/Sunday, April 16th/17th/18th, 2021

Instructor: David Munro

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.
 - **Day 1 – Friday, April 16th – 9:30am to 5:30pm:** Alsace & Bordeaux
 - **Day 2 – Saturday, April 17th – 9:30am to 5:30pm:** Loire Valley & Burgundy
 - **Day 3 – Sunday, April 18th – 9:30am to 5:30pm:** Rhone Valley, Southern France, Southwest France, Jura, & Mock Exam

Block 7: Unit D3 - Wines of the World

Dates: Saturday/Sunday/Monday, June 5th/6th/7th, 2021

Instructor: Lynn Coulthard

About the Instructor: Lynn Coulthard lives in Vancouver where she is our Lead Instructor. Lynn has more than 20 years' experience in the Vancouver wine industry as a Buyer, Sommelier, and retailer, and has also pursued the MW qualification.

About this course:

- This course will cover a wide range of countries in North America, the Iberian Peninsula, and Greece.
 - **Day 1 – Saturday, June 5th – 9:30am to 5:30pm:** North America
 - **Day 2 – Sunday, June 6th – 9:30am to 5:30pm:** Spain
 - **Day 3 – Monday, June 7th – 9:30am to 5:30pm:** Portugal & Greece followed by a Mock Exam.

Block 8: Unit D3 - Wines of the World

Dates: Saturday/Sunday/Monday, July 10th/11th/12th, 2021

Instructor: Lynn Coulthard

About this course:

- This session is dedicated to the Light Wines of Italy, Central Europe, and China.
 - **Day 1 – Saturday, July 10th – 9:30am to 5:30pm:** Germany, Austria, & Tokaj
 - **Day 2 – Sunday, July 11th – 9:30am to 5:30pm:** Northern & Southern Italy
 - **Day 3 – Monday, July 12th – 9:30am to 5:30pm:** Central Italy & China followed by Mock Exam

Date: Friday, July 30th, 2021 – Unit D6 Submission Deadline

- Students must submit their Unit D6 Research Assignment by 5pm PST. This paper is a take-home essay of 3,000 words. The topic for this paper is released in the summer of 2020 so there is ample time to prepare. Papers received after this deadline will not be accepted and receive an automatic fail.
- 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

Dates: Saturday/Sunday, September 11th/12th, 2021

Instructor: Lynn Coulthard

About this course:

- This session is dedicated to review of the Wines of the World. Tasting and Theory Mock Exams will give you an idea of what to expect on the exam days in October.
 - **Day 1 – Saturday, September 11th – 9:30am to 5:30pm:** Mock Theory Exams & Review
 - **Day 2 – Sunday, September 12th – 9:30am to 5:30pm:** Mock Tasting Exams & Review

Block 10: Unit D3 Exam

Dates: Tuesday/Wednesday, October 26th/27th, 2021

(*tentative dates pending WSET exam date confirmation in Spring 2020)

Invigilator and exam organizer: David Munro

About this course:

- These days are dedicated entirely to the Unit D3 exam and is broken down as follows:
 - **Day 1 – Wednesday, October 27th – 10:30am to 3:30pm:** Theory Exam
 - AM Session: Two-hour written exam where students must answer 3 of 4 questions
 - PM Session: 1 hour 20-minute written exam where students must answer 2 of 3 questions
 - A 1-hour lunch break is scheduled between each session.
 - **Day 2 – Thursday, October 28th – 10:00am to 3:00pm:** Tasting Exam
 - AM Session: 90-minute blind tasting exam on 2 flights of 3 wines (6 wines total)
 - PM Session: 90-minute blind tasting exam on 2 flights of 3 wines (6 wines total)
 - A 1-hour lunch break is scheduled between each session.

Block 11: Units D4 & D5 – Sparkling Wines and Fortified Wines

Dates: Saturday/Sunday/Monday, November 20th/21st/22nd, 2021

Instructor: David Munro

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.
 - **Day 1 – Saturday, November 20th – 9:30am to 5:30pm:** Unit D4 – Sparkling Wines
 - **Day 2 – Sunday, November 21st – 9:30am to 5:30pm:** Units D4 & D5 – Sparkling Wines & Fortified Wines
 - **Day 3 – Monday, November 22nd – 9:30am to 5:30pm:** Unit D5 – Fortified Wines

Block 12: Units D4 & D5 Review and Exam

Dates: Monday/Tuesday/Wednesday, January 17th/18th/19th, 2022

(*tentative dates pending WSET exam date confirmation in Spring 2020)

Instructor: David Munro

About this course:

- This session is dedicated to a 2-day review of Sparkling and Fortified wines prior to the exam on Day 3.
 - **Day 1 – Monday, January 17th – 9:30am to 5:30pm:** Review of Sparkling Wines
 - **Day 2 – Tuesday, January 18th – 9:30am to 5:30pm:** Review of Fortified Wines
 - **Day 3 – Wednesday, January 19th – 1:00pm to 5:30pm:** Sparkling wine exam will be held from 1:00 pm followed by a short break and the Fortified wine exam. Each exam allocates 90-minutes to complete a tasting of 3 wines and multiple-part, open answer theory questions.

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.