



FINE VINTAGE LTD
BY JAMES CLUER MW

WSET Level 4 Diploma in Wines

Calgary Program

July 2021 – October 2022

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 July 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 - 2021-2022 WSET Level 4 Diploma Course

Why take your Level 4 Diploma with Fine Vintage Ltd?



WSET
APPROVED
PROGRAMME PROVIDER

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 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 3 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 MW** – on Wine Production
- **Jenny Book** – on Sparkling Wines and Fortified Wines, the Wines of the Americas, and France
- **Matt Leslie** – on the Wines of the Southern Hemisphere, Spain, Portugal, Greece, Italy, France, and Central Europe

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.



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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.

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 winemaking, 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.

Length: Our course starts in July 2021 and ends in October 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.

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.

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 July 1st, 2021. 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 University of Calgary**, located at 906 – 8th Ave SW. 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)



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Course Schedule

Block 1: Unit D1 - Wine Production in the Okanagan

Dates: Friday - Monday, July 16th - 19th 2021

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

- 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 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 takes place in **Kelowna** and prepares you for the exam in September. 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.
 - **Day 1 – Friday, July 16th – 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, July 17th – 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, July 18th 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, July 19th – 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 May 2021.

Block 2: Unit D1 (Wine Production) Exam and Unit D2 (Wine Business)

Dates: Saturday/Sunday, September 18th/19th, 2021

Instructor: James Cluer MW

About the course:

- This block will include your Unit D1 exam and the course material on Unit D2 (Wine Business).
 - **Day 1 – Saturday, September 18th – 9:30am to 5:30pm:** The morning session is dedicated to the D1 exam; a 90-minute multi-part, open answer format exam. After lunch, James will begin covering your Unit D2 with a focus on Factors that Affect the Cost of Wine.
 - **Day 2 – Sunday, September 19th – 9:30am to 5:30pm:** the morning will focus on the Types of Businesses involved in Wine Production followed by an afternoon on Wine Marketing. A tasting of key brands will help underscore the lesson, and you will be provided with a new set of ISO tasting glasses during this session.



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Block 3: Unit D2 (Wine Business) Exam, Introduction to Units D4 (Sparkling Wines) & D5 (Fortified Wines)

Dates: Wednesday/Thursday, October 27th/28th, 2021

Instructor: Jenny Book

About the Instructor:

- Jenny is a Diploma graduate and is in the 2nd year of the Master of Wine program. She has been to the Douro valley and has first-hand knowledge of Port and in-depth knowledge of sparkling and fortified wines.

About the course:

- This block will cover your 60-minute multi-part, open-response Unit D2 exam followed by an introduction to your next Units: Unit D4 (Sparkling Wine) and Unit D5 (Fortified Wine).
 - **Day 1 – Wednesday, October 27th, 2021 - 11:00am to 5:30pm:** The morning session will be dedicated to the Unit D2 exam. That afternoon, Jenny will introduce you to the Diploma Systematic Approach to Tasting as well as basic production methods for Sparkling and Fortified Wines.
 - **Day 2 – Thursday, October 28th, 2021 - 9:30am to 5:30pm:** The morning session will present on Champagne and other sparkling wines of France. In the afternoon, Sherry will be covered.

Block 4: Unit D4 (Sparkling Wines) & Unit D5 (Fortified Wines)

Dates: Saturday/Sunday, December 4th/5th, 2021

Instructor: Jenny Book

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, December 4th, 2021 – 9:30am to 5:30pm:** Sparkling Wines of Italy and Around the World.
 - **Day 2 – Sunday, December 5th, 2021 – 9:30am to 5:30pm:** Port, Madeira, VDNs and Rutherglen Muscat.

Block 5: Unit D4 (Sparkling Wines) & Unit D5 (Fortified Wines) - Review & Exam

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

Instructor: Jenny Book

About this course:

- This session is dedicated to a review of Sparkling and Fortified wines prior to the exam. The exam format for both Units will involve 90 minutes of multi-part, open answer questions and a blind tasting of 3 wines.
 - **Day 1 – Tuesday, January 18th, 2022 – 9:30am to 5:30pm:** Review sessions
 - **Day 2 – Wednesday, January 19th, 2022 – 1:00pm to 5:30pm:** Exam on Sparkling Wines followed Fortified Wines with a 45-minute to 1-hour break in between.



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Block 6: Unit D3 – Wines of the World – The Americas & Introduction to Unit D6 (Research Assignment)

Dates: Saturday/Sunday, February 26th/27th, 2022

Instructor: Jenny Book

About the course:

- This session will be the first of 7 lecture blocks on the Wines of the World (Unit D3), beginning with the wines of the Americas. There will also be a brief introduction to how to conduct your independent research topic (Unit D6) that is due by July 29th, 2022.
 - **Day 1 – Saturday, February 26th, 2022 – 9:30am to 5:30pm:** Introduction to Units D3 & D6 followed by the wines of California.
 - **Day 2 – Sunday, February 27th, 2022 – 9:30am to 5:30pm:** Washington, Oregon, New York, and Canada will be covered in the morning session with Chile and Argentina in the afternoon.

Block 7: Unit D3 - Wines of the World – Other New World

Dates: Saturday/Sunday, April 2nd/3rd, 2022

Instructor: Matt Leslie

About the Instructor:

- Young, dynamic and engaging, you would be hard pressed to find someone more knowledgeable. In 2016, Matt completed the WSET Diploma and was accepted into the Master of Wine programme as a candidate. He has also achieved his Certified Sommelier certificate from the Court of Master Sommeliers. Matt developed his passion for all things vinous through several years of traveling and working in Europe, Southeast Asia and Australia.

About this course:

- This session will be dedicated to the Other Light Wines of the New World: New Zealand, South Africa, Australia, and China.
 - **Day 1 – Saturday, April 2nd, 2022 – 9:30am to 5:30pm:** New Zealand in the morning session followed by South Africa in the afternoon.
 - **Day 2 – Sunday, April 3rd, 2022 – 9:30am to 5:30pm:** Australia will cover most of the day along with an overview of the wines of China.

Block 8: Unit D3 - Wines of the World – Wines of Southern Europe

Dates: Saturday/Sunday, April 30th/May 1st, 2022

Instructor: Matt Leslie

About this course:

- This course will cover wines of the Spain, Portugal, and Greece as well as an introduction to Italy.
 - **Day 1 – Saturday, April 30th, 2022 – 9:30am to 5:30pm:** The full day will be dedicated to Spain.
 - **Day 2 – Sunday, May 1st, 2022 – 9:30am to 5:30pm:** Portugal will be covered in the morning with Greece and an introduction to Italy in the afternoon.



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Block 9: Unit D3 - Wines of the World – Italy & Introduction to France

Dates: Saturday/Sunday, June 4th/5th, 2022

Instructor: Matt Leslie

About this course:

- This session will be mostly dedicated to Italy, building on the previous introductory session. An introduction to France will also be covered.
 - **Day 1 – Saturday, June 4th, 2022 – 9:30am to 5:30pm:** The wines of Northern & Southern Italy.
 - **Day 2 – Sunday, June 5th, 2022 – 9:30am to 5:30pm:** Central Italy followed by an introduction to the wines of France.

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

Dates: Saturday/Sunday, June 25th/26th, 2022

Instructor: Jenny Book

About this course:

- This will be the first of two blocks dedicated to France. This block will be a regional focus on the wines of the Loire Valley, Bordeaux, the Rhone Valley, the Jura, Southern and Southwest France.
 - **Day 1 – Saturday, June 25th, 2022 – 9:30am to 5:30pm:** The wines of the Loire Valley in the morning followed by Bordeaux, & Southwest France in the afternoon.
 - **Day 2 – Sunday, June 26th, 2022 – 9:30am to 5:30pm:** The wines of the Rhone Valley in the morning followed by Southern France and the Jura in the afternoon.

Date: Friday, 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 August of 2021 so there is ample time to prepare. Note that other than an overview of expectations in Block 6 in February 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 11: Unit D3 - Wines of the World – France & Central Europe

Dates: Saturday/Sunday, August 27th/28th, 2022

Instructor: Matt Leslie

About this course:

- This second session on France will cover the remaining regions of Burgundy, Beaujolais, and Alsace. Central Europe will be covered on the second day.
 - **Day 1 – Saturday, August 27th, 2022 – 9:30am to 5:30pm:** The morning will be dedicated to Alsace followed by Burgundy and Beaujolais in the afternoon.
 - **Day 2 – Sunday, August 28th, 2022 – 9:30am to 5:30pm:** Germany will be covered in the morning followed by Austria and Tokaj in the afternoon.



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Block 12: Unit D3 - Wines of the World – Review Session

Dates: Saturday/Sunday, October 1st/2nd, 2022

Instructor: Jenny Book

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.
 - **Day 1 – Saturday, October 1st, 2022 – 9:30am to 5:30pm:** Theory exam practice & review
 - **Day 2 – Sunday, October 2nd, 2022 – 9:30am to 5:30pm:** Tasting exam practice & review

Block 13: Unit D3 – Wines of the World - Exam

Dates: Wednesday/Thursday, October 26th/27th 2022*

(*Tentative dates pending release of WSET exam schedule in Spring 2021)

Instructor: Jenny Book

About this course:

- These two days are dedicated entirely to the Unit D3 exam.
 - **Day 1 – Wednesday, October 26th, 2022 – 10:30am to 4:00pm:** 2-hour theory exam in the morning and an 80-minute theory exam in the afternoon with a 1-hour lunch break in between.
 - **Day 2 – Thursday, October 27th, 2022 – 10:00am to 4:00pm:** Two 90-minute Tasting exams of 6 wines (one in the morning, one in the afternoon) with a 1-hour lunch break in between.

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.