



FINE VINTAGE LTD  
BY JAMES CLUER MW

# WSET Level 4 Diploma in Wines

## Calgary Program

January 2023 – May 2024

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 400 people. Therefore, the Level 4 Diploma is the top credential an employer could reasonably expect you to have.

### CALGARY - 2023-2024 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 22 cities. We therefore have experience running these courses.

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



Your instructors are highly-trained leaders in wine education, including 3 Masters of Wine. The course is created and overseen by James Cluer MW. Your team includes:

- **James Cluer MW** - on Wine Production and Wine Business
- **Geoff Moss MW** – on Wine Production, Wines of Italy
- **Ross Wise MW** – on Wines of Other New World
- **Jenny Book** – Wines of the World, Sparkling Wines and Fortified wines

**Format:** The classes take place over 28 days in a block format of 2 – 4 days, mostly at weekends. The schedule is carefully spaced out with in-person classroom sessions for guided, 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 Calgary as well.

**Study Materials:** All the WSET study materials are offered in an online format in English only. We provide you with documents that give you a weekly study road map, make recommendations of all supplementary study materials, and give you lists of mock tasting flights.

**Length:** Our Diploma course will start in January 2023 and end in May 2024, 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. A further 400 hours of self-study is required to pass the Level 4 Diploma in Wines.



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**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 with visits to vineyards and wineries. Transportation within the Okanagan, winery visits, and two dinners are included in the course price.

**WSET Exam Feedback Tests:** Included in our pricing is automatic 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 ISO 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, a large number of classic 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. This is an early bird special pricing from the regular price of \$11,500.

**Payment Terms & Conditions:** There is a \$500 deposit at registration. The subsequent payments are \$4,500 CAD 120 days before the course starts, \$4,995 CAD 60 days before the course starts. The dates are therefore:

- Registration deposit: \$500
- 1<sup>st</sup> payment: \$4,500 CAD on September 15<sup>th</sup> 2022
- 2<sup>nd</sup> payment: \$4,995 CAD on November 13<sup>th</sup> 2022

**Location:** The course will take place at the **University of Calgary Downtown Campus**, located at 906 8<sup>th</sup> Avenue SW. An exception to this is the first block in Kelowna, which will take place at the **Delta Grand Okanagan Resort** (1310 Water Street, Kelowna).

**Pre-requisites:** To enroll in the program you must already have passed the WSET Level 3 certification. 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.

**Certification:** Students are required to obtain a mark of 55% or higher on each of 7 sets of exams as follows:

- **Unit D1:** Wine Production (3 – 5 short answer paragraph format)
- **Unit D2:** Wine Business (3 – 5 short answer paragraph format)
- **Unit D3:** Light Wines of the World – Theory (5 x essay style format)
- **Unit D3:** Light Wines of the World – Tasting (Blind tasting of 12 wines)
- **Unit D4:** Sparkling Wines (3 – 5 short answer paragraph & blind tasting of 3 wines)
- **Unit D5:** Fortified Wines (3 – 5 short answer paragraph & blind tasting of 3 wines)
- **Unit D6:** Research Assignment (3,000-word essay on pre-determined subject)

Upon successful completion of the above exams, the student will receive the WSET Level 4 Diploma in Wines certification.



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**Course Schedule:** The course days are planned to run from 9.30 am until 5.30 pm with 1 hour for lunch (unless otherwise specified)

*\*All dates are tentative and will be confirmed in September 2023*

## **Pre-Course Zoom Session**

**Date:** Saturday, November 12<sup>th</sup>, 2022

**Time:** 1:00pm – 2:30pm MST

**Host:** James Cluer MW

### **About the Session:**

- This pre-course Zoom Session will serve as an introduction to the Diploma programme by covering key dates, exam format, and study tips. This overall introduction session will be followed by an overview of your first Unit, Unit D1 on Wine Production. A Zoom access code will be sent to you one week before the session.

## **Block 1: Unit D1 - Wine Production in the Okanagan**

**Dates:** Friday - Monday, January 13<sup>th</sup> - 16<sup>th</sup> 2023

**Instructors:** James Cluer MW & Geoff Moss MW

- The course will be led by James Cluer MW who has experience working in wineries and starting new wineries from the ground-up. Geoff Moss MW, Canada's newest Master of Wine, will also lead sections of this course.

### **About the course:**

- The focus of this block is on the Unit D1 curriculum on Wine Production. It takes place in **Kelowna** and prepares you for the exam in February. Each day features 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 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, January 13<sup>th</sup> – 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 a winery in West Kelowna followed by a welcome dinner that is included in the tuition.
  - **Day 2 - Saturday, January 14<sup>th</sup> – 9:30am to 6:00pm:** The morning will be dedicated to Viticulture followed by an afternoon visit to a winery in Kelowna.
  - **Day 3 – Sunday, January 15<sup>th</sup> - 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 is included this day.
  - **Day 4 – Monday, January 16<sup>th</sup> – 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 at around 6pm.
  - A detailed itinerary of the winery visits will be released in October 2022.



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

**Dates: Saturday/Sunday, February 11<sup>th</sup>/12<sup>th</sup>, 2023**

**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, February 11<sup>th</sup> – 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, February 12<sup>th</sup> – 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.

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

**Dates: Wednesday/Thursday, March 8<sup>th</sup>/9<sup>th</sup> 2023**

**Instructor: Jenny Book**

#### **About the Instructor:**

- Jenny is a Diploma graduate and worked her way into the 2<sup>nd</sup> year of the Master of Wine program. She is our lead Calgary instructor with more than a decade of experience teaching with Fine Vintage, including several previous Diploma programs. Her WSET evaluator training will also be a great resource as you work your way through the Diploma.

#### **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, March 8<sup>th</sup>, 2023 - 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, March 9<sup>th</sup>, 2023 - 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, April 29<sup>th</sup>/30<sup>th</sup> 2023**

**Instructor: Jenny Book**

#### **About the course:**

- This session will be 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 June.
  - **Day 1 – Saturday, April 29<sup>th</sup> – 9:30am to 5:30pm:** Sparkling Wines of the World
  - **Day 2 – Sunday, April 30<sup>th</sup> – 9:30am to 5:30pm:** Port, Madeira, VDNs and Rutherglen Muscat.



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

**Dates: Tuesday/Wednesday, June 6<sup>th</sup>/7<sup>th</sup>, 2023**

**Instructor: Jenny Book**

**About this course:**

- This session will be dedicated to a review of Sparkling and Fortified wines prior to the exam. The exam format for both Units will involve 90 minutes to answer multi-part, open-response theory questions and a blind tasting of 3 wines.
  - **Day 1 – Tuesday, June 6<sup>th</sup>, 2023 – 9:30am to 5:30pm:** Review sessions
  - **Day 2 – Wednesday, June 7<sup>th</sup>, 2023 – 1:00pm to 5:30pm:** Exam on Sparkling Wines followed Fortified Wines with a 45-minute to 1-hour break in between.

**Block 6: Unit D3 – Wines of the World – The Americas**

**Dates: Saturday/Sunday, August 19<sup>th</sup>/20<sup>th</sup>, 2023**

**Instructor: Geoff Moss MW**

**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.
  - **Day 1 – Saturday, August 19<sup>th</sup> – 9:30am to 5:30pm:** Introduction to Units D3 & D6 followed by the wines of California.
  - **Day 2 – Sunday, August 20<sup>th</sup> – 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, September 30<sup>th</sup> & October 1<sup>st</sup>, 2023**

**Instructor: Geoff Moss MW**

**About the Instructor:**

- Ross is the head winemaker at Black Hills and achieved his MW in 2020. Originally from New Zealand with extensive experience in the wine industry, Ross will provide an insider's perspective to the topics covered this weekend.

**About this course:**

- This session will be dedicated to the other Wines of the New World: New Zealand, South Africa, Australia, and China.
  - **Day 1 – Saturday, September 30<sup>th</sup> – 9:30am to 5:30pm:** New Zealand in the morning session followed by South Africa in the afternoon.
  - **Day 2 – Sunday, October 1<sup>st</sup> – 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, November 25<sup>th</sup>/26<sup>th</sup>, 2023**

**Instructor: Jenny Book**

**About this course:**

- This course will cover wines of Spain, Portugal, and Greece.
  - **Day 1 – Saturday, November 25<sup>th</sup> – 9:30am to 5:30pm:** The full day will be dedicated to Spain.
  - **Day 2 – Sunday, November 26<sup>th</sup> – 9:30am to 5:30pm:** Portugal will be covered in the morning with Greece in the afternoon.



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

**Dates: Saturday/Sunday, January 13<sup>th</sup>/14<sup>th</sup>, 2024**

**Instructor: Geoff Moss MW**

**About this course:**

- This session will be mostly dedicated to Italy. An introduction to France will also be covered.
  - **Day 1 – Saturday, January 13<sup>th</sup> – 9:30am to 5:30pm:** The wines of Northern & Southern Italy.
  - **Day 2 – Sunday, January 14<sup>th</sup> – 9:30am to 5:30pm:** Central Italy followed by an introduction to the wines of France.

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**Date: Wednesday, January 31<sup>st</sup>, 2024 – 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 2022 so there is ample time to prepare. Note that other than the earlier-scheduled overview of expectations in Block 6, 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. The Assignments must be received at the Fine Vintage office by 5:00pm on January 31<sup>st</sup>.

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

**Dates: Saturday/Sunday, February 10<sup>th</sup>/11<sup>th</sup>, 2024**

**Instructor: James Cluer MW**

**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, February 10<sup>th</sup> – 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, February 11<sup>th</sup> – 9:30am to 5:30pm:** The wines of the Rhone Valley in the morning followed by Southern France and the Jura in the afternoon.

**Block 11: Unit D3 - Wines of the World – France & Central Europe**

**Dates: Saturday/Sunday, March 9<sup>th</sup>/10<sup>th</sup>, 2024**

**Instructor: Jenny Book**

**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, March 9<sup>th</sup> – 9:30am to 5:30pm:** The morning will be dedicated to Alsace followed by Burgundy and Beaujolais in the afternoon.
  - **Day 2 – Sunday, March 10<sup>th</sup> – 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, April 13<sup>th</sup>/14<sup>th</sup>, 2024**

**Instructor: Jenny Book**

**About this course:**

- This session will be 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, April 13<sup>th</sup> – 9:30am to 5:30pm:** Theory exam practice & review
  - **Day 2 – Sunday, April 14<sup>th</sup> – 9:30am to 5:30pm:** Tasting exam practice & review

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

**Dates: Tuesday/Wednesday, May 14<sup>th</sup>/15<sup>th</sup> 2024**

**Instructor: Jenny Book**

**About this course:**

- These two days are dedicated entirely to the Unit D3 exam.
  - **Day 1 – Tuesday, May 14<sup>th</sup> – 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 – Wednesday, May 15<sup>th</sup> – 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 plan 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.