



FINE VINTAGE LTD
BY JAMES CLUER MW

WSET Level 4 Diploma in Wines

Calgary Program

January 2024 – May 2025

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 - 2024-2025 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 20 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 industry experience and significant credentials.

Your instructors are highly trained leaders in wine education, including 2 Masters of Wine and 2 highly experienced instructors who have been involved in the MW program. The course is created and overseen by James Cluer MW. Your team includes:

- **James Cluer MW** - on Wine Production, Wine Business, and the Wines of the France
- **Geoff Moss MW** – on Wine Production and the Wines of Spain, Portugal, Greece, and Italy
- **Jenny Book** – on Sparkling Wines, Fortified Wines, and the Wines of France and Central Europe
- **David Munro** – on the Wines of the New World and the Research Assignment

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 program starts in January 2024 and ends in May 2025, enabling you to spend 17 months of focused study. This allows you to complete the Diploma 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 one dinner 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. A new set of 6 ISO tasting glasses is included in the course fee.

Pricing: The total cost of the course is \$11,995 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 field trip organization and transport expenses. We aim to offer the best education possible.

Payment Terms & Conditions: There is a \$500 deposit at registration. The subsequent payments are \$5,747.50 CAD 120 days before the course starts, \$5,747.50 CAD 60 days before the course starts. All course fees are 100% non-refundable and non-transferable and by registering you agree to pay the full amount of \$11,995. If you need to re-sit an exam you will be charged at our cost.

The payment dates are therefore:

- Registration deposit: \$500
- 1st payment: \$5,747.50 CAD on September 7th, 2023
- 2nd payment: \$5,747.50 CAD on November 6th, 2023

Location: The course will take place at the **University of Calgary Downtown Campus**, located at 906 8th 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 both the tasting and theory exams of the WSET Level 3 in Wines 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 the following 7 exams:

- **Unit D1:** Wine Production (3 – 5 multi-part, open response theory questions)
- **Unit D2:** Wine Business (3 – 5 multi-part, open-response theory questions)
- **Unit D3:** Wines of the World – Theory (5 x multi-part, open-response theory questions)
- **Unit D3:** Wines of the World – Tasting (Blind tasting of 12 wines in 4 flights of 3 wines)
- **Unit D4:** Sparkling Wines (3 – 5 multi-part, open-response theory questions + blind tasting of 3 wines)
- **Unit D5:** Fortified Wines (3 – 5 multi-part, open-response theory questions + 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 run from 9.30 am until 5.30 pm with 1 hour for lunch (unless otherwise specified)

Pre-Course Zoom Session

Date: Saturday, November 11th, 2023

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 program by covering key dates, exam format, and study tips. A Zoom access code will be sent to you one week before the session. This session will be recorded and you will be provided a link afterward to download the recording.

Block 1: Unit D1 - Wine Production in the Okanagan

Dates: Friday - Monday, January 5th - 8th 2024

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, a Penticton-based 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 all meals (except one dinner). Transportation to the wineries, tastings, and one dinner are included.
 - **Day 1 – Friday, January 5th – 9:30am to 9:00pm:** This block begins with an introduction to viticulture with a focus on the anatomy of the vine and the growing environment. In the afternoon, we will visit two wineries in West Kelowna followed by a welcome dinner that is included in the tuition.
 - **Day 2 - Saturday, January 6th – 9:30am to 6:00pm:** The morning will be dedicated to viticulture with a focus on vineyard management followed by an afternoon visit to a winery in Kelowna.
 - **Day 3 – Sunday, January 7th - 9:30am to 8:00pm:** The morning will be dedicated to winemaking followed by an afternoon visit to two wineries in the South Okanagan.
 - **Day 4 – Monday, January 8th – 9:30am to 5:00pm:** The morning will be dedicated to winemaking options followed by an afternoon visit to a winery. The bus will drop students off at Kelowna airport at around 5pm.
 - A detailed itinerary of the winery visits will be released in October 2023.



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Zoom Session: Unit D1 Review

Date: Saturday, January 27th, 2024

Time: 1:00pm – 2:30pm PST

Instructor: Geoff Moss MW

About this course:

- This Zoom session will provide a review of the D1 material as you lead up to your first exam on February 3rd. This session will also serve as an opportunity to ask any final questions leading up to this exam. A Zoom code will be sent to you a week before this session. This session will be recorded and you will be provided a link afterward to download the recording.

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

Dates: Saturday/Sunday, February 3rd/4th, 2024

Instructor: James Cluer MW

About the course:

- This block will include your Unit D1 exam and cover the course material on Unit D2 (Wine Business).
 - **Day 1 – Saturday, February 3rd – 9:30am to 5:30pm:** The morning session is dedicated to the D1 exam, which is a 90-minute multi-part, open-response theory exam. After lunch, James will begin your Unit D2 material with a focus on the Factors that Affect the Cost of Wine. A tasting of 6 benchmark wines will be presented, and you will be provided with your new set of ISO tasting glasses during this session.
 - **Day 2 – Sunday, February 4th – 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.

Zoom Session: Unit D2 Review

Date: Saturday, February 24th, 2024

Time: 1:00pm – 2:30pm PST

Instructor: James Cluer MW

About this course:

- This Zoom session will provide a review of the D2 material and exam technique as you prepare for your exam on March 6th. This session will also serve as an opportunity to ask any final questions leading up to this exam. A Zoom code will be sent to you a week before this session. This session will be recorded and you will be provided a link afterward to download the recording.

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

Dates: Wednesday/Thursday, March 6th/7th 2024

Instructor: Jenny Book

About the Instructor:

- Jenny is a Diploma graduate and worked her way into the 2nd 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 program.



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About the course:

- This block will cover your 60-minute multi-part, open-response Unit D2 theory exam followed by an introduction to your next Units: Unit D4 (Sparkling Wine) and Unit D5 (Fortified Wine).
 - **Day 1 – Wednesday, March 6th, 2024 - 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 the main production methods for Sparkling and Fortified Wines.
 - **Day 2 – Thursday, March 7th, 2024 - 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 27th/28th 2024

Instructor: Jenny Book

About the course:

- This session will be dedicated to in-depth instruction on Sparkling and Fortified Wines along with 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 27th – 9:30am to 5:30pm:** Sparkling Wines of the World
 - **Day 2 – Sunday, April 28th – 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, June 11th/12th, 2024

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 each Unit will involve 90 minutes to answer 3 to 5 multi-part, open-response theory questions and a blind tasting of 3 wines.
 - **Day 1 – Tuesday, June 11th, 2024 – 9:30am to 5:30pm:** Review sessions
 - **Day 2 – Wednesday, June 12th, 2024 – 1:00pm to 5:30pm:** 90-minute exam on Sparkling Wines followed by the 90-minute Fortified Wine exam with a 45-minute to 1-hour break in between.

Zoom Session: Intro to D3 & D6

Date: Saturday, August 17th, 2024

Time: 1:00pm – 2:30pm PST

Instructor: David Munro

About the Instructor:

- David is one of our lead Vancouver-based instructors and will be your main point of contact for your Diploma program. David has been managing our Diploma programs since 2014 and will be a valuable contact to set you up for the upcoming D3 and D6 sessions.

About this course:

- This Zoom session will provide an introduction of what to expect for the D3 sessions on Wines of the World. It will also provide you with important information on how to prepare for your D6 Research Assignment, the topic of which will be released on August 1st, 2024, with a submission deadline of January 31st, 2025. This session will be recorded and you will be provided a link afterward to download the recording.



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

Dates: Saturday/Sunday, September 7th/8th, 2024

Instructor: David Munro

About the course:

- This session will be the first of 7 blocks on the Wines of the World (Unit D3), beginning with the Americas.
 - **Day 1 – Saturday, September 7th – 9:30am to 5:30pm:** Introduction to the United States with the rest of the morning focused on California. In the afternoon, Washington, Oregon, New York, and Canada will be covered.
 - **Day 2 – Sunday, September 8th – 9:30am to 5:30pm:** Chile and Argentina will be covered in the morning with a D3 Tasting Exam strategy session in the afternoon.

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

Dates: Saturday/Sunday, October 19th & 20th, 2024

Instructor: David Munro

About this course:

- This session will be dedicated to the other wine-producing countries in the New World: New Zealand, South Africa, Australia, and China.
 - **Day 1 – Saturday, October 19th – 9:30am to 5:30pm:** New Zealand in the morning session followed by South Africa in the afternoon.
 - **Day 2 – Sunday, October 20th – 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 16th/17th, 2024

Instructor: Geoff Moss MW

About this course:

- This course will cover Spain, Portugal, and Greece.
 - **Day 1 – Saturday, November 16th – 9:30am to 5:30pm:** The full day will be dedicated to Spain.
 - **Day 2 – Sunday, November 17th – 9:30am to 5:30pm:** Portugal will be covered in the morning with Greece in the afternoon.

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

Dates: Saturday/Sunday, January 18th/19th, 2025

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 18th – 9:30am to 5:30pm:** The wines of Northern & Southern Italy.
 - **Day 2 – Sunday, January 19th – 9:30am to 5:30pm:** Central Italy followed by an introduction to the wines of France.



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Date: Friday, January 31st, 2025 – Unit D6 – Research Assignment - Submission Deadline

- Students must submit a take-home essay of 3,000 words. The topic for this paper will be released on August 1st of 2024 so there is ample time to prepare. Note that other than the August Zoom session with an overview of the D6 expectations, 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 no later than 5:00pm on January 31st, 2025.

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

Dates: Saturday/Sunday, February 8th/9th, 2025

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 8th – 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 9th – 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 8th/9th, 2025

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 8th – 9:30am to 5:30pm:** The morning will be dedicated to Alsace followed by Burgundy and Beaujolais in the afternoon.
 - **Day 2 – Sunday, March 9th – 9:30am to 5:30pm:** Germany will be covered in the morning followed by Austria and Tokaj in the afternoon.

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

Dates: Saturday/Sunday, April 12th/13th, 2025

Instructor: Jenny Book

About this course:

- This session will be dedicated to D3 exam strategy. Tasting and Theory Mock Exams will give you an idea of what to expect on the exam days in May.
 - **Day 1 – Saturday, April 12th – 9:30am to 5:30pm:** Theory exam practice & review
 - **Day 2 – Sunday, April 13th – 9:30am to 5:30pm:** Tasting exam practice & review



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

Dates: Tuesday/Wednesday, May 13th/14th 2025

Instructor: Jenny Book

About this course:

- These two days are dedicated entirely to the Unit D3 exam.
 - **Day 1 – Tuesday, May 13th – 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 14th – 10:00am to 4:00pm:** Two 90-minute Tasting exams of 6 wines in two flights of 3 wines (one exam in the morning, one exam in the afternoon) for a total of 12 wines 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.