OKANAGAN BOOTCAMP

WSET Level 2 Award in Wines

JULY 26TH – 29TH, 2024

— Hosted by Geoffrey Moss MW —

CD $1,995 *per person*

Come and explore Canada's most beautiful wine region, with visits to seven benchmark wineries, while doing your WSET Level 2 certification.

This four-day wine bootcamp combines mornings in the classroom with winery visits in the afternoon. At the wineries, we are hosted by vineyard managers and winemakers, and enjoy extensive tastings of both international and Okanagan wines side-by-side. This bootcamp is the ideal way to learn about wine. The theory you learn in the classroom is brought to life during the winery visits. It's lots of fun and we have a 97% pass rate at the WSET Level 2.

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LEARNING OUTCOMES

This is an excellent course because we go into detail about wine tasting, terroir and winemaking, the classic grape varieties, and all the major regions of production. Our engaging presentations are packed with video clips taking you on a vinous journey around the world. You will learn about:

- The art of tasting in detail
- Growing grapes & terroir
- Making & maturing all types of wine
- Classic & regionally important grape varieties
- Major regions in France & Italy
- Key regions in Germany & Spain
- New World wine regions
- Sparkling & Fortified wines
- The art of food & wine pairing

STUDY GUIDE

Upon registration you will receive instructions for how to access the online WSET Level 2 study guide within 2 business days. To supplement your studies, you will also receive a PDF list of practice review questions and FREE access to a Fine Vintage online course of your choosing.

EXAM

At 4:30pm on the last day of your bootcamp, there is a 50 question multiple choice exam with a pass mark of 55%. Upon successful completion you will receive a WSET certificate which is a formal qualification in wine with international recognition, and a beautiful lapel pin. You can always re-sit the exam, if necessary, but we have a 97% pass rate.

PREREQUISITES

There are no prerequisites to register for this course. However, we do recommend starting with the WSET Level 1 Award in Wines certification to ensure you have a solid foundation of knowledge.

FINE VINTAGE
BY JAMES CLUER MW

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---------------------------- **YOUR HOST** ----------------------------

GEOFFREY MOSS MW

Geoffrey earned his Master of Wine in Fall 2020. He was awarded the prestigious Villa Maria Trophy for his outstanding knowledge of viticulture and the Robert Mondavi Winery Award for the best performance across all the theory papers in the MW exam. This is an extremely rare achievement.

His resumé includes working with Don Triggs at Culmina Family Estate Winery before leading the marketing team at Phantom Creek Estates.

Geoffrey founded Lithica Wine Marketing in 2019, a boutique agency that helps wineries develop effective customer-centric business and marketing strategies. He runs the wine consulting business out of Penticton in the heart of the Okanagan Valley along with Søren Wine.

---------------------------- **PRICE** ----------------------------

CAD $1,995 (INCLUDING TAX)

The price includes:
- All winery visits and tastings
- All transportation to the wineries on a luxury bus from the Prestige Beach House Hotel
- A gourmet food and wine pairing dinner on Day 1
- A delicious pairing lunch on Day 3
- The WSET Level 2 study guide, exam, certificate, and lapel pin
- All in-class instructions and tastings

Full payment of $1,995 is due at registration.

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www.FineVintageLtd.com

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This is a Sample Itinerary of winery visits and will be finalized when the last wineries confirm. The course dates and course material are confirmed as below.

FRIDAY, JULY 26TH – VITICULTURE

Our classroom venue for the entire bootcamp is the **Prestige Beach House Hotel** in Kelowna.

- Prestige Beach House Hotel
  1675 Abbott Street
  Kelowna BC
  250 – 860 – 7900
  [Inn Overview | Prestige Beach House | Kelowna - BC (prestigehotelsandresorts.com)](prestigehotelsandresorts.com)

9.30 AM – CLASSROOM SESSION

Start your day in the classroom at the Prestige Beach House Hotel. You will meet your fellow classmates and then learn how to taste and evaluate wine in-depth. The rest of the morning is focused on grape growing and vineyard management. Lunch is on your own, and in the early afternoon we set off in our luxury bus to visit two iconic West Kelowna wineries.

TERRALUX

We begin our exploration of West Kelowna with a tour and tasting at the newest winery in the area. We focus on viticulture, meeting with their expert grape grower and tasting their newly released wines with a focus on Chardonnay. We taste their Reserve Chardonnay next to a top example from Meursault, showing that the Okanagan can more than compete on the world stage. www.terraluxwinery.com

MT. BOUCHERIE & THE MODEST BUTCHER

Our tour and tasting at Terralux if followed by a gourmet food and wine pairing dinner at Modest Butcher to welcome you to this special experience. Modest Butcher is located at Mt. Boucherie Estate Winery in West Kelowna, and we will try some of the top wines from winemaker Jeff Hundertmark. www.mtboucherie.com

We will return to the Prestige Beach House Hotel by around 8:30pm. The rest of the evening is on your own to relax.

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ITINERARY | DAY 2

SATURDAY, JULY 27TH – WHITES & ROSÉS

9.30 AM – CLASSROOM SESSION

We start the day in the classroom learning all about the intricacies of winemaking, with more insightful tastings of beautiful wines. Lunch is on your own, and then we set off in the luxury bus to visit two more iconic wineries, this time in East Kelowna.

TANTALUS

Our first stop is Tantalus Vineyards, a pioneering property that ranks among the top wineries in Canada. Here, we are led by a member of the winemaking team with a focus on white and rosé winemaking options. As we tour the crush pad and cellar, you will taste wine from tank and barrel to really understand how wine is made, bringing the textbook to life in your glass. Tantalus and winemaker David Patterson were instrumental in the creation of the new East Kelowna Slopes GI. We learn about this unique terroir as we taste their transparent, terroir-driven Rieslings, which are a class of their own. www.tantalus.ca

MARTIN'S LANE

A short drive away is Martin's Lane, a stunning, state-of-the-art winery with no expenses spared. We are hosted by winemaker and general manager Shane Munn, who is both engaging and insightful. Our focus turns to Pinot Noir, and we taste through Martin's Lane single vineyard Pinots next to top wines from Burgundy and Central Otago. Few in the Okanagan can speak to Pinot Noir like Shane, and he draws his experience in both regions to thoughtfully explain the differences. You'll remember this visit for a long time. www.martinslanewinery.com

We arrive back at the hotel at around 6pm for a free evening. Dinner is on your own, and there are a number of fantastic options nearby including:
- Waterfront Wines – a fantastic wine bar with top-notch food from Chef Mark Filatow
- Raudz Regional Table – farm-to-table food at an Okanagan classic
- Vice & Virtue – enjoy a beer paired with delicious small bites, burgers, and sandwiches

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SUNDAY, JULY 28TH – SPARKLING & REDS

9.30 AM – DEPART HOTEL

It's a jam-packed day with no time for the classroom. We head off at 9:30am for a whole day exploring the South Okanagan.

BLUE MOUNTAIN

We start the day by focusing on sparkling wine at one of Canada's leading bubble producers. Blue Mountain continues to go strength to strength, with a clear vision of who they are and where they're going. Somehow the wines continue to reach another level every year, and there's a precision to the viticulture and winemaking here that is nearly unmatched in the Okanagan. After touring the cellar, we taste through their impressive portfolio of sparkling wines next to top benchmarks from around the world, including Champagne. www.bluemountainwinery.com

PHANTOM CREEK

From Okanagan Falls we head south to Oliver and the famed Black Sage Bench. The first stop is Phantom Creek Estates, a lavish new winery with a cellar that you have to see to believe. We start with a delicious three-course lunch from their critically acclaimed restaurant, which is recognized as one of the best in the Okanagan. The focus here is on Bordeaux red varieties, and we learn about Cabernet Sauvignon, Carmenère, Malbec, and Merlot by tasting wines from Phantom Creek next to top international examples. You'll be talking about this experience for a long time. www.phantomcreekestates.com

BLACK HILLS

Next, we're hosted by our friend, winemaker Ross Wise MW, across the street at Black Hills. In only a few years, Ross has re-established Black Hills as one of the leading wineries in the Okanagan, and the demand for these wines has never been higher. We're hosted in their cellar where we focus on Rhone varieties, tasting Viognier, Syrah/Shiraz, and Grenache. You'll learn from one of Canada's top winemakers in an unparalleled experience that you just can't get anywhere else. This is the Fine Vintage difference. www.blackhillswinery.com

We return to the hotel in the early evening and tonight is on your own to relax, study, and prepare for tomorrow's exam.

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MONDAY, JULY 29TH – REVIEW

9.30 AM – CLASSROOM SESSION

The last day of the bootcamp is in the classroom. Get ready to dive into the world of wines from France, Spain, Australia, South America, and beyond. Naturally, we taste the classic wines. Lunch is on your own, with plenty of options nearby. In the afternoon, there is a review session before the exam.

4.30 PM - EXAM

The WSET Level 2 exam consists of 50 multiple choice questions (there is no tasting exam). You may depart once the exam is over or stay for a glass of bubbly to celebrate the end of this incredible four-day wine experience.