



FINE VINTAGE LTD
BY JAMES CLUER MW

WSET Level 4 Diploma in Wines

Calgary Program

August 2024 – January 2026

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 - 2024-2026 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 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 3 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
- **Lynn Coulthard** – on the Wines of the New World

Format: The in-person classes take place over 24 days, mostly in a block format of 2 days per session, mostly on 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.





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Length: Our Diploma program starts in August 2024 and ends in January 2026, enabling you to spend 18 months of focused study. This allows you to complete the Diploma in a relatively short time frame with more than 130 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.

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 trained 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, and the inclusion of the Feedback Tests. We aim to offer the best education possible.

Payment Terms & Conditions: There is a \$6,247.50 deposit at registration. The subsequent payment is \$5,747.50 CAD 14 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: \$6,247.50
- 2nd payment: \$5,747.50 CAD on August 2nd, 2024

Location: The course will take place at the **University of Calgary Downtown Campus**, located at 906 8th Avenue SW.

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.



FINE VINTAGE LTD

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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).

Zoom Session 1: Introduction to the Diploma in Wines Programme

Date: Saturday, June 15th, 2024

Time: 1:00pm – 2:30pm PST

Instructor: 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. A Zoom access code will be sent to you one week before the session.

Block 1: Unit D1 - Wine Production

Dates: Saturday/Sunday/Monday, August 17th – 19th 2024

Instructors: Geoff Moss MW

- The course will be led by Geoff Moss MW who lives in the Okanagan. Geoff achieved a top award in his MW studies on Viticulture and is very well versed on the subject matter covered in this block.

About the course:

- The focus of this block will be on the Unit D1 curriculum on Wine Production. You will receive your new set of 6 x ISO tasting glasses at this session as we will be tasting wines each day to emphasize the material discussed.
 - **Day 1 – Saturday, August 17th – 9:30am to 5:30pm:** The morning session begins with an introduction to Viticulture and a focus on the Grape Growing Environment. In the afternoon, the focus shifts to Grape Growing Options.
 - **Day 2 – Sunday, August 18th - 9:30am to 5:30pm:** The morning will continue to cover Grape Growing Options before shifting to General Winemaking Decisions in the afternoon.
 - **Day 3 – Monday, August 19th – 9:30am to 5:30pm:** This session day will be dedicated to Winemaking Options.

Zoom Session 2: Unit D1 Review

Date: Saturday, August 31st, 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 into your exam on September 6th. This session will also serve as an opportunity to ask any final questions leading up to your first exam. A Zoom code will be sent to you a week before this session.



FINE VINTAGE LTD

BY JAMES CLUER MW

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

Dates: Friday/Saturday, September 6th/7th, 2024

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 – Friday, September 6th – 9:30am to 5:30pm:** The morning session will be 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 the Factors that Affect the Cost of Wine. You will be provided with your set of ISO tasting glasses during this session.
 - **Day 2 – Saturday, September 7th – 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 3: Unit D2 Review

Date: Saturday, October 5th, 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 October 22nd. 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: Tuesday/Wednesday, October 22nd/23rd, 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.

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 – Tuesday, October 22nd, 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 – Wednesday, October 23rd, 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.



FINE VINTAGE LTD
BY JAMES CLUER MW

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

Dates: Saturday/Sunday, November 30th/December 1st, 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 January.
 - **Day 1 – Saturday, November 30th – 9:30am to 5:30pm:** Sparkling Wines of the World
 - **Day 2 – Sunday, December 1st – 9:30am to 5:30pm:** Port, Madeira, VDNs and Rutherglen Muscat.

Zoom Session 4: Unit D2 Review

Date: Saturday, January 11th, 2025

Time: 1:00pm – 2:30pm PST

Instructor: David Munro

About this course:

- This Zoom session will provide a brief review of the D4 & D5 material and exam technique as you prepare for your exam on January 22nd. 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 5: Unit D4 (Sparkling Wines) & Unit D5 (Fortified Wines) - Exam

Dates: Wednesday, January 22nd, 2025

Instructor: Jenny Book

About this course:

- This session will be dedicated to the D4 (Sparkling Wines) and D5 (Fortified Wines) 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 – Wednesday, January 22nd, 2025 – 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.

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

Dates: Saturday/Sunday, February 15th/16th, 2025

Instructor: Jenny Book

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, February 15th – 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, February 16th – 9:30am to 5:30pm:** Chile and Argentina will be covered in the morning with a D3 Tasting Exam strategy session in the afternoon.



FINE VINTAGE LTD
BY JAMES CLUER MW

Block 7: Unit D6 - Wines of the World – Other New World

Dates: Saturday/Sunday, March 29th/30th, 2025

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 session will be dedicated to the other wine-producing countries in the New World: New Zealand, South Africa, Australia, and China.
 - **Day 1 – Saturday, March 29th – 9:30am to 5:30pm:** New Zealand in the morning session followed by South Africa in the afternoon.
 - **Day 2 – Sunday, March 30th – 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 26th/27th, 2025

About the Instructor: Lynn Coulthard

- Lynn 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 Spain, Portugal, and Greece.
 - **Day 1 – Saturday, April 26th – 9:30am to 5:30pm:** The full day will be dedicated to Spain.
 - **Day 2 – Sunday, April 27th – 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, May 31st/June 1st, 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, May 31st – 9:30am to 5:30pm:** The wines of Northern & Southern Italy.
 - **Day 2 – Sunday, June 1st – 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, July 19th/20th, 2025

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, July 19th – 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, July 20th – 9:30am to 5:30pm:** The wines of the Rhone Valley in the morning followed by Southern France and the Jura in the afternoon.



FINE VINTAGE LTD
BY JAMES CLUER MW

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

Dates: Saturday/Sunday, August 16th/17th, 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, August 16th – 9:30am to 5:30pm:** The morning will be dedicated to Alsace followed by Burgundy and Beaujolais in the afternoon.
 - **Day 2 – Sunday, August 17th – 9:30am to 5:30pm:** Germany will be covered in the morning followed by Austria and Tokaj in the afternoon.

Zoom Session 5: Unit D1 Review

Date: Saturday, October 4th, 2025

Time: 1:00pm – 2:30pm PST

Instructor: David Munro

About this course:

- This Zoom session will provide a brief review of the D3 material and exam technique as you prepare for your exam on October 22nd & 23rd. 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 12: Unit D3 – Wines of the World - Exam

Dates: Wednesday/Thursday, October 22nd/23rd, 2025

Instructor: Jenny Book

About this course:

- These two days are dedicated entirely to the Unit D3 exam.
 - **Day 1 – Wednesday, October 22nd – 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 23rd – 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.

Zoom Session 6: Unit D6 Overview

Date: Saturday, November 1st, 2025

Time: 12:00pm – 1:00pm MST

Instructor: David Munro

About this course:

- This Zoom session will provide an overview of what is expected to research, write, and submit your Unit D6 Research Assignment. The topic for this Research Assignment will be released in August of 2025 so there will be ample time to prepare your paper for the January 30th submission deadline. A Zoom code will be sent to you a week before this session.



FINE VINTAGE LTD

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Date: Friday, January 30th, 2026 – 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 2025 so there is ample time to prepare. Note that other than this 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 30th, 2026.

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.