



FINE VINTAGE LTD  
BY JAMES CLUER MW

# WSET Level 4 Diploma in Wines

## Vancouver 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 420 people. Therefore, the Level 4 Diploma is the top credential an employer could reasonably expect you to have.

### VANCOUVER - 2024-2026 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 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 include 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 Business
- **Geoff Moss MW** – on Wine Production and Wines of the World
- **Lynn Coulthard** - on Wines of the World
- **David Munro** - Sparkling and Fortified Wines, and Wines of the World

**Format:** The classes primarily 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 Vancouver 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 course 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 an extensive range of classic examples. We give you a set of 6 ISO tasting glasses 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 the time of registration. The subsequent payments is \$5,747.50 CAD 14 days before the course starts. The deposit dates are therefore:

- Registration deposit: \$6,247.50
- 2<sup>nd</sup> payment: \$5,747.50 CAD on July 26<sup>th</sup>, 2024

**Location:** The course takes place at the **BCIT Downtown Campus**, located at 555 Seymour Street in Vancouver.

**Pre-requisites:** To enroll in the program you **must already have passed the WSET Level 3 certification**. You also need to have a high school diploma or ESL equivalent as a high degree of proficiency in written English is required to pass this course. 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 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 15<sup>th</sup>, 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 10<sup>th</sup> - 12<sup>th</sup> 2024

**Instructors:** Geoff Moss MW

- The course will be led by Geoff Moss MW. 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 10<sup>th</sup> – 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 11<sup>th</sup> - 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 12<sup>th</sup> – 9:30am to 5:30pm:** This session day will be dedicated to Winemaking Options.

## **Zoom Session 2: Unit D1 Review**

**Date:** Saturday, August 31<sup>st</sup>, 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 8<sup>th</sup>. 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: Sunday/Monday, September 8<sup>th</sup>/9<sup>th</sup>, 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 – Sunday, September 8<sup>th</sup> – 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 – Monday, September 9<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.

### **Zoom Session 3: Unit D2 Review**

**Date: Saturday, October 5<sup>th</sup>, 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 22<sup>nd</sup>. 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 22<sup>nd</sup>/23<sup>rd</sup>, 2024**

**Instructor:** David Munro & Lynn Coulthard

#### **About the Instructors:**

- David Munro lives in Vancouver and runs courses in Vancouver, Edmonton, Kelowna, and Calgary. He has traveled to many of the world's classic wine regions and has over 10 years' experience teaching WSET. He will guide you through your D4 & D5 courses and later on Wines of the World. He will also be your main point of contact for questions you may have about your Diploma programme.
- 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. She will cover French sparkling wines and Sherry with you. She will also lead you through later sessions on Wines of the World.

#### **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 – Tuesday, October 22<sup>nd</sup> - 11:00am to 5:30pm:** The morning session will be dedicated to the Unit D2 exam. That afternoon, David will introduce you to the Diploma Systematic Approach to Tasting as well as basic production methods for Sparkling and Fortified Wines.
  - **Day 2 – Wednesday, October 23<sup>rd</sup> - 9:30am to 5:30pm:** In the morning session Lynn 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 23<sup>rd</sup>/24<sup>th</sup> 2024**

**Instructor: David Munro**

#### **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 January.
  - **Day 1 – Saturday, November 23<sup>rd</sup> – 9:30am to 5:30pm:** Sparkling Wines of the World
  - **Day 2 – Sunday, November 24<sup>th</sup> – 9:30am to 5:30pm:** Port, Madeira, VDNs and Rutherglen Muscat.

### **Zoom Session 4: Unit D2 Review**

**Date: Saturday, January 11<sup>th</sup>, 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 22<sup>nd</sup>. 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 22<sup>nd</sup>, 2025**

**Instructor: David Munro**

#### **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 22<sup>nd</sup> – 1:00pm to 5:30pm:** Exam on Sparkling Wines followed by the Fortified Wines 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 22<sup>nd</sup>/23<sup>rd</sup>, 2025**

**Instructor: David Munro**

#### **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, February 22<sup>nd</sup> – 9:30am to 5:30pm:** Introduction to Unit D3 followed by the wines of California.
  - **Day 2 – Sunday, February 23<sup>rd</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.



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

**Dates: Saturday/Sunday, April 5<sup>th</sup>/6<sup>th</sup>, 2025**

**Instructor:** David Munro

**About this course:**

- This session will be dedicated to other Wines of the New World: New Zealand, South Africa, Australia, and China.
  - **Day 1 – Saturday, April 5<sup>th</sup> – 9:30am to 5:30pm:** New Zealand in the morning session followed by South Africa in the afternoon.
  - **Day 2 – Sunday, April 6<sup>th</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, May 3<sup>rd</sup>/4<sup>th</sup>, 2025**

**Instructor:** Lynn Coulthard

**About this course:**

- This course will cover the wines of Spain, Portugal, and Greece.
  - **Day 1 – Saturday, May 3<sup>rd</sup> – 9:30am to 5:30pm:** The full day will be dedicated to Spain.
  - **Day 2 – Sunday, May 4<sup>th</sup> – 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, June 7<sup>th</sup>/8<sup>th</sup>, 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, June 7<sup>th</sup> – 9:30am to 5:30pm:** The wines of Northern & Southern Italy.
  - **Day 2 – Sunday, June 8<sup>th</sup> – 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 12<sup>th</sup>/13<sup>th</sup>, 2025**

**Instructor:** Lynn Coulthard

**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 12<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, July 13<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.



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

**Dates: Saturday/Sunday, August 23<sup>rd</sup>/24<sup>th</sup>, 2025**

**Instructor:** Lynn Coulthard

- 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 23<sup>rd</sup> - 9:30am to 5:30pm:** Germany will be covered in the morning followed by Austria and Tokaj in the afternoon.
  - **Day 2 – Sunday, August 24<sup>th</sup> – 9:30am to 5:30pm:** The morning will be dedicated to Alsace followed by Burgundy and Beaujolais in the afternoon.

**Zoom Session 5: Unit D3 Review**

**Date: Saturday, October 4<sup>th</sup>, 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 22<sup>nd</sup> & 23<sup>rd</sup>. 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 22<sup>nd</sup>/23<sup>rd</sup>, 2025**

**Instructor:** David Munro

**About this course:**

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

**Zoom Session 6: Unit D6 Overview**

**Date: Saturday, November 1<sup>st</sup>, 2025**

**Time: 1:00pm – 2:00pm PST**

**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 30<sup>th</sup> submission deadline. A Zoom code will be sent to you a week before this session.

**Date: Friday, January 30<sup>th</sup>, 2026 – Unit D6 – Research Assignment - Submission Deadline**



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- Students must submit a take-home essay of 3,000 words. The topic for this paper will be released on August 1<sup>st</sup> 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 30<sup>th</sup>, 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 provide students with more 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.