



FINE VINTAGE

# WSET Level 4 Diploma in Wines

## Calgary Program

### New Dates To Be Announced

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.

*Here is a sample program from our last course:*

#### CALGARY - WSET Level 4 Diploma Course



**WSET**  
APPROVED  
PROGRAMME PROVIDER

#### 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 18 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, many 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 3 highly experienced instructors. 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
- **Jenny Book** – on Sparkling Wines, Fortified Wines, and Wines of the World
- **Devin Rigaux (current MW Candidate)** – on Wines of the World
- **David Munro** – on Sparkling Wines, Fortified Wines, and Wines of the World

**Format:** The Diploma program is divided into 6 individual Units in a combined Zoom and in-person format. The schedule is carefully spaced out for guided lectures, 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.

The format for each Unit is summarized as below:

- **Unit D1 (Wine Production):** This is a foundation Unit for the Diploma program and must be taken before taking other Units. Unit D1 explores the fascinating myriad of viticultural and winemaking options that contribute to a resultant style of wine. Unit D1 is offered in an **online format only** with 5 weekly 3-hour Zoom sessions.





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- **Unit D2 (Wine Business):** Unit D2 is also a foundation Unit and must be taken after Unit D1 and before taking other Units. In Unit D2, you learn about the types of businesses, the costing considerations and marketing decisions involved in the wine industry. It is offered in an **online format only** with 3 weekly 3-hour Zoom sessions.
- **Unit D3:** The largest of the Diploma Units, Unit D3 delves into the Wines of the World. Students will explore the classic regions of Europe (France, Italy, Spain, Germany, Austria, Portugal, Greece & Tokaj) as well as the leading wine-producing countries of the New World (USA, Canada, Chile, Argentina, Australia, New Zealand, South Africa, and China). This Unit is offered in an **in-person format only** with 7 x two full-day classes held on weekends about once a month over an 8-month period. Classroom participation includes both lecture and blind tastings of a dozen wines each day.
- **Unit D4:** This Unit is devoted to the Sparkling Wines of the World. Starting with different production techniques, this Unit covers the classic regions of France, Italy, Spain, Germany, the USA, South America, South Africa, Australia, and New Zealand. This Unit is offered in an **in-person format only** over two days (one full day, one half day) where each class covers the theory portion of this Unit as well as presenting 18 different styles tasted blind.
- **Unit D5:** This Unit covers the great Fortified Wines of the World: Sherry, Port, Madeira, Vins Doux Naturels, and Fortified Muscats. Production methods, styles, and business aspects for each of these regions are covered in this Unit. This Unit is offered in an **in-person format only** over two days (one full day, one half day) where each class covers the theory portion of this Unit as well as presenting 18 different styles tasted blind.
- **Unit D6:** A 3,000-word independent research assignment must be submitted to the Fine Vintage head office by a set deadline. Students must perform their own research on a topic pre-determined by the WSET. A preparatory 2-hour Zoom session is held 2 months prior to the submission deadline. No further classroom time is provided for this Unit.

**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 starts in July 2025 and ends in January 2027, 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 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.

**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 provide you with 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, 3-year candidate registration with the WSET, and all relevant study material and exam fees. We aim to offer the best education possible.



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**Payment Terms & Conditions:** There is a \$995 deposit at the time of registration, followed by 3 deposits of \$3,000 each. The subsequent deposit dates are as follows:

- 2<sup>nd</sup> deposit: \$3,000.00 on March 9<sup>th</sup>, 2025 (120 days before the start of the course)
- 3<sup>rd</sup> deposit: \$3,000.00 on May 8<sup>th</sup>, 2025 (60 days before the start of the course)
- 4<sup>th</sup> deposit: \$3,000.00 on June 21<sup>st</sup>, 2025 (14 days before the start of the course)

Please note that payment plans are not available and the above amounts will be automatically processed on the scheduled dates.

**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.

**Exams & Certification:** Students are required to obtain a mark of 55% or higher on each of 7 sets of exams. Other than the Unit D6 Independent Research Assignment, these exams must be taken **in-person** on dates pre-determined by the WSET. The format for each exam is as follows:

- **Unit D1:** Wine Production (90 minutes to answer 3 – 5 short answer paragraph questions)
- **Unit D2:** Wine Business (60 minutes to answer 3 – 5 short answer paragraph questions)
- **Unit D3:** Wines of the World – Theory (2 hours 2 minutes to answer 5 x essay-style questions)
- **Unit D3:** Wines of the World – Tasting (3 hours for a blind tasting of 4 flights of 3 wines (12 wines total))
- **Unit D4:** Sparkling Wines (90 minutes for 3 – 5 short answer paragraph questions & blind tasting of 3 wines)
- **Unit D5:** Fortified Wines (90 minutes for 3 – 5 short answer paragraph 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.

**Course Schedule:** The Diploma program begins in July 2025 and ends in January 2027 with 34 course dates in the following formats:

- **Zoom Sessions:** There are 11 Zoom sessions scheduled through the duration of the Diploma program. Each Zoom session is recorded and shared with students. Zoom sessions range between 90 minutes to 3 hours and are mostly scheduled on Saturdays between 10:00am – 1:00pm Mountain Time (unless otherwise specified). Links to each Zoom session will be sent to you a week before each session.
- **In-Person Sessions:** There are 23 in-person course days scheduled through the duration of the Diploma program (including 5 in-person exam dates). Each session is held at the **University of Calgary Downtown Campus** (located at 906 – 8<sup>th</sup> Ave SW). The classroom sessions include lecture and tasting of 9 – 12 benchmark wines. The sessions are not recorded but lecture material and wine logs are shared with students. Most in-person sessions are scheduled for 2 days on weekends from 9:30am – 5:30pm (unless otherwise specified).

The dates, times, format, and topics for each session are summarized on the following pages.



## FINE VINTAGE

### **Zoom Session 1: Introduction to D1 – Wine Production**

**Date:** Saturday, July 5<sup>th</sup>, 2025

**Time:** 10:00am – 1:00pm Mountain Time

**Instructor:** Geoff Moss MW

**About the session:** This Session introduces you to Unit D1 by going over curriculum and exam expectations. The session will then move on to cover the anatomy of the vine as well as present the principal grape varieties used in wine production.

### **Zoom Session 2: Unit D1 – The Growing Environment**

**Dates:** Saturday, July 12<sup>th</sup>, 2025

**Time:** 10:00am – 1:00pm Mountain Time

**Instructor:** Geoff Moss MW

**About the session:** The focus of this session will be on the Grape Growing Environment. Natural factors such as climate, weather, altitude, latitude, slope, aspect, and soil all play a key role in influencing a wine's style, quality, and price.

### **Zoom Session 3: Unit D1 – Grape Growing Options**

**Dates:** Saturday, July 19<sup>th</sup>, 2025

**Time:** 10:00am – 1:00pm Mountain Time

**Instructor:** Geoff Moss MW

**About the session:** This session builds on the natural factors that influence how grapes grow by exploring the many techniques grape growers employ to achieve desired ripeness levels. Such factors include soil management, planting density, vine training & trellising, pest & disease control, and harvest options.

### **Zoom Session 4: Unit D1 – General Approaches to Winemaking**

**Dates:** Saturday, August 9<sup>th</sup>, 2025

**Time:** 10:00am – 1:00pm Mountain Time

**Instructor:** Geoff Moss MW

**About the session:** In this session we move from the vineyard to the winery. The main steps in winemaking from reception to fermentation are discussed here as well as winemaking decisions relating to white & sweet wines.

### **Zoom Session 5: Unit D1 – General Approaches to Winemaking**

**Dates:** Saturday, August 16<sup>th</sup>, 2025

**Time:** 10:00am – 1:00pm Mountain Time

**Instructor:** Geoff Moss MW

**About the session:** This final session explains winemaking decisions relating to red and rosé wines, and concludes with general winemaking choices relating to maturation, finishing, and packaging.

### **In-Person Session 1: Unit D1 Exam**

**Date:** Saturday, September 6<sup>th</sup>, 2025

**Time:** 9:30am – 11:30am

**Instructor:** Jenny Book

**About this session:** This in-person session is dedicated to the 90-minute Unit D1 exam.



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### **Zoom Session 6: Introduction to Unit D2 (Wine Business) & Factors that Affect the Cost of Wine.**

**Date:** Saturday, September 13<sup>th</sup>, 2025

**Time:** 10:00am – 1:00pm Mountain Time

**Instructor:** James Cluer MW

**About the session:** This session introduces you to the course expectations for Unit D2 followed by a lecture on the Factors that Affect the Cost of Wine. These factors include production costs, routes to market, legislation, and pricing.

### **Zoom Session 7: Unit D2 – Types of Businesses Involved in Wine Production**

**Date:** Saturday, September 20<sup>th</sup>, 2025

**Time:** 10:00am – 1:00pm Mountain Time

**Instructor:** James Cluer MW

**About the session:** This session focusses on the Types of Businesses Involved in Wine Production such as estates, merchants, growers, and co-operatives. It will also explore point of sale end of the wine industry, such as retailers and restaurants.

### **Zoom Session 8: Unit D2 – Wine Marketing**

**Date:** Saturday, October 4<sup>th</sup>, 2025

**Time:** 10:00am – 1:00pm Mountain Time

**Instructor:** James Cluer MW

**About the session:** This final Unit D2 session introduces the principal concepts in wine marketing. Covering the “5 P’s” of Product, Price, People, Place, and Promotion, the concepts discussed in this session will be a valuable reference for future Unit exams.

### **In-Person Session 2: Unit D2 Exam**

**Date:** Tuesday, October 21<sup>st</sup>, 2025

**Time:** 11:00am – 12:30pm

**Instructor:** Jenny Book

**About the session:** This session is solely dedicated to the 60-minute multi-part, open-response Unit D2 theory exam.

### **Zoom Session 9: Introduction to Units D4 (Sparkling Wines) & D5 (Fortified Wines)**

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

**Time:** 10:00am – 1:00pm Mountain Time

**Instructor:** David Munro

**About the session:** This session introduces you to the curriculum and exam expectations for Units D4 & D5 followed by lectures on general grape-growing, winemaking, and maturation options for producing sparkling wines and fortified wines.



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### **In-Person Session 3: Units D4 (Sparkling Wines) & D5 (Fortified Wines)**

**Dates:** Saturday/Sunday/Monday, November 29<sup>th</sup>/30<sup>th</sup> & December 1<sup>st</sup>, 2025

**Time:** 9:30am – 5:30pm (each day)

**Instructor:** Jenny Book

**About the course:** This 3-day session covers all theory material relating to Units D4 & D5 as well as blind tastings of a dozen wines each day.

- **Day 1 – Saturday, November 29<sup>th</sup>:** A full day dedicated to the sparkling wines of France (morning session) and Italy (afternoon session).
- **Day 2 – Sunday, November 30<sup>th</sup>:** The morning session covers sparkling wines from other regions followed by an afternoon presentation on Sherry.
- **Day 3 – Monday, December 1<sup>st</sup>:** A full day dedicated to the fortified wines of Portugal (Port & Madeira), France (Grenache VDNs, Muscat VDNs), and Australia (Rutherglen Muscat).

### **In-Person Session 4: Unit D4 (Sparkling Wines) & Unit D5 (Fortified Wines) – Review & Exam**

**Dates:** Tuesday/Wednesday, January 20<sup>th</sup>/21<sup>st</sup>, 2026

**Instructor:** Jenny Book

**About the session:** This session is dedicated to practice exams, open tastings, and closed-book exams for Units D4 & D5.

- **Tuesday, January 20<sup>th</sup>, 2026 – 9:30am to 5:30pm:** The morning session features a 90-minute mock theory & tasting exam for sparkling wines followed by a review and open tasting of benchmark sparkling wine styles. This format is repeated for the afternoon but with a focus on fortified wines.
- **Wednesday, January 21<sup>st</sup>, 2026 – 1:00pm to 5:30pm:** The 90-minute Unit D4 exam of 3 - 5 short answer theory questions and blind tasting of 3 wines begins at 1pm. Following a short break, the 90-minute Unit D5 exam of 3 – 5 short answer questions and blind tasting of 3 wines begins at 3:30pm.

### **Zoom Session 10: Introduction to Unit D3**

**Date:** Saturday, February 7<sup>th</sup>, 2026

**Time:** 10:00am – 11:30am Mountain Time

**Instructor:** David Munro

**About the session:** This Zoom Session introduces students to the course expectations of Unit D3 and how to prepare for the exam.

### **In-Person Session 5: Unit D3 – Wines of the World – The Americas**

**Dates:** Saturday/Sunday, February 21<sup>st</sup>/22<sup>nd</sup>, 2026

**Times:** 9:30am – 5:30pm (each day)

**Instructor:** Jenny Book

**About the session:** This session is the first of 7 lecture blocks on the Wines of the World (Unit D3), beginning with the wines of the Americas.

- **Saturday, February 21<sup>st</sup>:** The wines of the USA & Canada.
- **Sunday, February 22<sup>nd</sup>:** The wines of Chile & Argentina are discussed in the morning followed by a mock blind tasting exam of 6 wines in the afternoon.



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### **In-Person Session 6: Unit D3 - Wines of the World – Other New World**

**Dates:** Saturday/Sunday, April 18<sup>th</sup>/19<sup>th</sup>, 2026

**Times:** 9:30am – 5:30pm (each day)

**Instructor:** Devin Rigaux

**About the session:** This session is dedicated to the wines of New Zealand, South Africa, Australia, and China.

- **Saturday, April 18<sup>th</sup>:** New Zealand in the morning session followed by South Africa in the afternoon.
- **Sunday, April 19<sup>th</sup>:** Australia will cover most of the day along with an overview of the wines of China and a mock blind tasting exam of 6 wines.

### **In-Person Session 7: Unit D3 - Wines of the World – Wines of Southern Europe**

**Dates:** Saturday/Sunday, May 23<sup>rd</sup>/24<sup>th</sup>, 2026

**Times:** 9:30am – 5:30pm (each day)

**Instructor:** Jenny Book

**About the session:** This course covers the wines of Spain, Portugal, and Greece.

- **Saturday, May 23<sup>rd</sup>:** The full day will be dedicated to Spain.
- **Sunday, May 24<sup>th</sup>:** Portugal will be covered in the morning with Greece in the afternoon as well as a mock blind tasting exam of 6 wines.

### **In-Person Session 8: Unit D3 - Wines of the World – Italy & Introduction to France**

**Dates:** Saturday/Sunday, June 27<sup>th</sup>/28<sup>th</sup>, 2026

**Times:** 9:30am – 5:30pm (each day)

**Instructor:** Geoff Moss MW

**About the session:** This session will be mostly dedicated to Italy. An introduction to France will also be covered.

- **Saturday, June 27<sup>th</sup>:** The wines of Northern & Southern Italy.
- **Sunday, June 28<sup>th</sup>:** Central Italy followed by an introduction to the wines of France and a mock blind tasting of 6 wines.

### **In-Person Session 9: Unit D3 - Wines of the World – France I**

**Dates:** Saturday/Sunday, July 25<sup>th</sup>/26<sup>th</sup>, 2026

**Times:** 9:30am – 5:30pm (each day)

**Instructor:** Devin Rigaux

**About the session:** This session is a regional focus on the wines of the Loire Valley, Bordeaux, the Rhone Valley, the Jura, Southern and Southwest France.

- **Saturday, July 25<sup>th</sup>:** The wines of the Loire Valley in the morning followed by Bordeaux, & Southwest France in the afternoon.
- **Sunday, July 26<sup>th</sup>:** The wines of the Rhone Valley in the morning followed by Southern France and the Jura in the afternoon as well as a mock blind tasting of 6 wines.

### **In-Person Session 10: Unit D3 - Wines of the World – France II & Central Europe**

**Dates:** Saturday/Sunday, August 29<sup>th</sup>/30<sup>th</sup>, 2026

**Times:** 9:30am – 5:30pm (each day)

**Instructor:** Devin Rigaux

**About the session:** This second session on France will cover the remaining regions of Burgundy, Beaujolais, and Alsace. Central Europe will be covered on the second day.

- **Saturday, August 29<sup>th</sup>:** The morning is dedicated to Alsace followed by Burgundy and Beaujolais in the afternoon.





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- **Sunday, August 30<sup>th</sup>:** Germany is covered in the morning followed by Austria and Tokaj in the afternoon.

### **In-Person Session 11: Unit D3 - Review Session**

**Dates:** Saturday/Sunday, September 26<sup>th</sup>/27<sup>th</sup>, 2026

**Time:** 9:30am – 5:30pm (each day)

**Instructor:** Jenny Book

**About the session:** This session is dedicated to Unit D3 exam strategy. Tasting and Theory Mock Exams will give you an idea of what to expect on the exam days in October.

- **Saturday, September 26<sup>th</sup>:** Unit D3 Theory exam strategy, mock theory exam & review
- **Sunday, September 27<sup>th</sup>:** Unit D3 Tasting exam strategy, mock tasting exam & review

### **In-Person Session 12: Unit D3 – Wines of the World - Exam**

**Dates:** Wednesday/Thursday, October 21<sup>st</sup>/22<sup>nd</sup>, 2026

(tentative dates pending WSET exam schedule to be released in May 2025)

**Instructor:** Jenny Book

**About the session:** These two days are dedicated entirely to the Unit D3 exam.

- **Wednesday, October 21<sup>st</sup> – 10:30am to 4:00pm:** 2-hour theory exam in the morning to answer 3 theory questions and an 80-minute theory exam in the afternoon to answer 2 theory questions with a 1-hour lunch break in between.
- **Thursday, October 22<sup>nd</sup> – 10:00am to 3:30pm:** Two 90-minute Tasting exams of 6 wines in 2 flights of 3 wines (one exam in the morning, one in the afternoon) with a 1-hour lunch break in between.

### **Zoom Session: Unit D6 Overview**

**Date:** Saturday, November 7<sup>th</sup>, 2026

**Time:** 10:00am – 11:30am Mountain Time

**Instructor:** David Munro

**About the session:** This session provides 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 on August 1<sup>st</sup>, 2026 so there will be ample time to prepare your paper for the January 29<sup>th</sup> submission deadline.

### **Date: Friday, January 29<sup>th</sup>, 2027 – Unit D6 – Submission Deadline**

- Students must submit a take-home essay of 3,000 words by this date. Other than the above Zoom session, 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 sessions. The Assignments must be received at the Fine Vintage head office in Vancouver by 5:00pm on January 29<sup>th</sup>.

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, and have extensive tastings of benchmark wines.