



SANTA BARBARA BOOTCAMP

WSET Level 2 Award in Wines

JUNE 1ST – 4TH, 2026

Hosted by Amy Christine MW

US \$1,995 *per person*

Join us in Southern California's premiere wine region with visits to seven benchmark wineries whilst doing your WSET Level 2 certification.

This four-day wine bootcamp combines classroom learning with winery visits. At the wineries, we are hosted by vineyard managers and winemakers, and enjoy extensive tastings of both international and Santa Barbara wines side-by-side. 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.

Your instructor, Amy Christine MW, shares her time between Santa Barbara and Los Angeles and is an exceptional instructor.



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COURSE OVERVIEW

This is an excellent course because we go into detail about wine tasting, terroir and winemaking, the classic grapes, 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 PACK

Upon registration you can receive your study pack in either of the below formats:

- eBook format with an access code sent to you within 2 business days of registration. Access is valid for 1 year from the time you register.
- Hard copy format that will be mailed to you within 10 – 15 business days. Postage fees will apply.

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

The WSET Level 2 exam is taken ONLINE by remote invigilation. We provide extensive instructions on how to organize your device to sit the exam.

You can schedule your exam at the time of registration, or anytime up until one year from the end date of the in-person course. This allows you to take the exam when you feel confident and ready. You will receive instructions on how to schedule your exam when you register.

The exam is 50 questions multiple choice. You have 1 hour to complete it. We have a 98% pass rate. If necessary, you can re-sit the exam as many times as necessary for a \$150 re-sit fee per time.

Within 2-3 weeks from the exam date you will receive your results and a digital certificate by email.



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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.

YOUR HOSTS



AMY CHRISTINE MW

Amy became a Master of Wine in 2013. She owns [Hokus Bolus](#) winery in Lompoc, California with her husband, Peter Hunken, producing cool climate Pinot Noir, Syrah, Chardonnay and Roussanne.

In addition to her winery work, Amy has been a sales representative for Kermit Lynch Wine Merchant in Los Angeles and a partner at the technology company, Wine Ring Inc. She has taught WSET Diploma classes on Champagne and Burgundy since 2013. Outside of the wine world, Amy is a die-hard Prince fan and an advocate for children in foster care in Los Angeles.

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 Santa Ynez Valley Marriott in Buellton
- A gourmet food and wine pairing dinner on Day 1
- A delicious pairing lunch on Day 3
- The WSET Level 2 study guide, exam, and certificate
- All in-class instructions and tastings

Full payment is due at registration.



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ITINERARY | DAY 1

MONDAY, JUNE 1ST – VITICULTURE & SANTA YNEZ VALLEY

Our classroom venue for the entire bootcamp is the Artiste Tasting Room in Santa Ynez.

Artiste Tasting Room

1095A Edison St.

Santa Ynez CA

93460

<https://www.artiste.com/>

9:30 AM – CLASSROOM SESSION

Start your day in the classroom at the Artiste Tasting Room. You'll meet your fellow classmates and then learn how to taste and evaluate wine in-depth. The rest of the morning is focused on grapegrowing and winemaking. We'll break for a one-hour lunch (not provided), giving you time to enjoy one of the nearby restaurants. Our favourites within a 2 minute walk are: [Dos Carlitos Mexican Restaurant](#), [Panino Sandwich Shop](#), [Pony Cocktails and Kitchen](#), [The Baker's Table Café](#). In the early afternoon we'll set off in our luxury bus to visit two iconic wineries.

1:30 PM – ÂMEVIVE

We begin our hands-on learning experience with a visit to Âmevive, located in the Los Olivos District AVA of the Santa Ynez Valley. Here you'll meet Alice Anderson, Âmevive's founder, winemaker and farmer, who will guide you through the famed Ibarra-Young Vineyard, providing expert insight into the many factors that go into viticulture. It really is the best way to apply this morning's theory. Âmevive doesn't provide tastings to the public however, this is a Fine Vintage difference. Following the vineyard visit, Alice will take you through a full tasting of their highly praised wines. <https://amevivewine.com/>

3:30 PM – DRAGONETTE CELLARS

Following our visit to Âmevive, we'll hop on our luxury coach for a short ride to Dragonette Cellars in Buellton. Brothers John and Steve Dragonette and close friend Brandon Sparks-Gillis founded Dragonette Cellars in 2005 and since have become specialists in cool-climate Pinot Noir, Sauvignon Blanc, and Syrah. John will take us through the intricacies of winemaking and some of the decisions needed once the grapes arrive at the winery. Our private tasting will explore the beautiful wines of Dragonette Cellars alongside international examples. <https://dragonettecellars.com/>



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5:30 PM – FOOD AND WINE PAIRING DINNER AT NELLA

After our visit to Dragonette Cellars, we'll have a 3-course welcome wine-pairing dinner at [Nella](#) in Los Olivos. During our delicious meal, we'll discuss the key elements of food and wine matching. This will be a fun and practical way to cover the WSET Level 2 material as well as learn a few techniques beyond the syllabus that you can use at home.

We'll return by around 8:00 pm. The rest of the evening is on your own to relax.

ITINERARY | DAY 2

TUESDAY, JUNE 2ND – WINEMAKING & STA. RITA HILLS

9:30 AM – CLASSROOM SESSION

We start the day in the classroom building on what we learned yesterday from Alice and John, with more insightful tastings of beautiful wines. Lunch is on your own, and then we set off in the luxury bus to visit two wineries in the Sta. Rita Hills.

2:00 PM – THE HILT ESTATE

We'll start the afternoon with a private focused tasting at The Hilt Estate of their highly acclaimed Sparkling, Pinot Noir and Chardonnay as well as international benchmarks. We'll discuss the numerous viticulture and winemaking implications of these wines and touch on the complex Sta. Rita Hills AVA. <https://www.thehiltestate.com/>

4:00 PM – TATOMER

Following our visit at The Hilt Estate, we'll only be on our luxury coach for 10 minutes before arriving at Tatomer. We'll be greeted by Graham Tatomer, owner and winemaker, who will walk us through Riesling and Grüner Veltliner. Having gained international recognition for these varieties, Graham has a wealth of knowledge and, of course, stunning wines, we're thrilled to share with you. Following our visit to Tatomer, we'll return to the Artiste Tasting Room by around 6pm. The rest of the evening is free for you to relax. <https://www.tatomerwines.com/>



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ITINERARY | DAY 3

WEDNESDAY, JUNE 3RD – SANTA MARIA VALLEY & LOS ALAMOS VALLEY

10:30 AM – DEPART ARTISTE TASTING ROOM

Today is dedicated to winery visits in both the Santa Maria Valley and Los Alamos Valley with no time scheduled for the classroom. This will be a great day for hands-on learning.

10:30 AM – LOFI WINES

Our first winery visit will be at LoFi in Santa Maria Valley, a leader in natural winemaking. Hosted by winemaker Mike Roth, you'll tour the winemaking facilities as professionals, learning about the key stages of winemaking. Following the tour, you'll taste a range of varieties and styles, including wines made using techniques such as carbonic maceration, as you explore the winemaker's influence on each. <https://lofi-wines.com/>

12:30 PM – LUNCH AND VINEYARD VISIT AT PRESQU'ILE WINERY

Following LoFi, we'll head over to Presqu'ile, a family-owned winery dedicated to crafting cool-climate Pinot Noir, Chardonnay and Syrah. Relying on a diverse tapestry of clones, aspects and elevations throughout the Sta. Rita Hills and Santa Maria Valley, the exceptional wines of Presqu'ile are a true expression of Santa Barbara terroir. Here you'll be treated to an insider's tour of the vineyard and enjoy a wine-pairing lunch. <https://presquilewine.com/>

4:30 PM – GRASSINI FAMILY VINEYARDS

After a relaxed visit and lunch at Presqu'ile Winery, we'll make our way in our luxury coach to Grassini Family Vineyards, a family-owned and operated boutique winery specializing in Bordeaux varieties. Grassini Family Vineyards was one of the first to plant grapes in the prestigious Happy Canyon AVA, which lies at the Santa Ynez Valley's eastern edge. During our exclusive visit, you'll taste the impact terroir has on Cabernet Sauvignon and Sauvignon Blanc. Following our visit at Grassini, we'll return to the Artiste Tasting Room around 7pm. The rest of the evening is yours to enjoy. <https://www.grassinifamilyvineyards.com/>



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ITINERARY | DAY 4

WEDNESDAY, JUNE 4TH

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.



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