



FINGER LAKES BOOTCAMP

WSET Level 2 Award in Wines

SEPTEMBER 19TH – 22ND, 2026

Hosted by Bryce Wiatrak MW

USD \$1999 *per person*

Come and explore New York's premier wine region, with visits to seven benchmark wineries, while doing your WSET Level 2 Award in Wines certification.

This four-day wine bootcamp combines mornings in the classroom with winery visits in the afternoon. At the wineries, we are hosted by senior members of each winery's team, and enjoy extensive tastings of both international and Finger Lakes 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.



FINE VINTAGE
BY JAMES CLUER MW

www.FineVintageLtd.com

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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 GUIDE

Upon registration you can receive your study pack in an 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.

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. You can schedule your 50-question multiple choice exam anytime that suits you up to one year from the end of the course. This allows you to take the exam when you feel confident and ready and get the most out of your Bootcamp experience. You will receive instructions on how to schedule your exam when you register. Upon successful completion you will receive a WSET certificate which is a formal qualification in wine with international recognition. You can always re-sit the exam if necessary, but we have a 97% pass rate.



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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 HOST



BRYCE WIATRAK MW

Bryce earned his Master of Wine in 2026, passing every stage of the famously rigorous exam on his first attempt to become America's youngest Master of Wine. This is an extremely rare achievement.

Bryce has explored wine from every angle: as critic, author, educator, and entrepreneur. After winning the Vinous Young Wine Writer Fellowship, he worked as Junior Editor at Vinous before joining GuildSomm as Staff Writer.

His articles have appeared in nearly every major American wine publication, including The Wall Street Journal, Wine Spectator, Wine Enthusiast, and the San Francisco Chronicle. He is currently writing *Dessert Wine*, the largest volume ever to be published on sweet and fortified wine, for University of California Press. In 2021, he founded Vinalia, a private label and import company. Bryce holds degrees from Yale University, Chicago Booth, and the San Francisco Conservatory of Music.



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PRICE

USD \$1999 (INCLUDING TAX)

The price includes:

- All winery visits and tastings
- All transportation to the wineries on a bus from the 41 Lakefront Hotel
- A gourmet food and wine pairing dinner on Day 1
- A delicious lunch on Day 3
- The WSET Level 2 study guide, exam, and certificate
- All in-class instruction and tastings

Full payment is due at registration.

ITINERARY | DAY 1

SATURDAY, SEPTEMBER 19TH – VITICULTURE

Our classroom for the duration of the bootcamp is at the **41 Lakefront Hotel** in Geneva:

41 Lakefront Hotel, Trademark Collection by Wyndham

41 Lakefront Drive

Geneva, NY 14456 | (315) 789-0400

<https://41lakefront.com/>

9:30 AM – CLASSROOM SESSION

Start your day in the classroom at the 41 Lakefront 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 bus to visit two Seneca Lake wineries.

1:30 PM – FOX RUN VINEYARDS

We begin our exploration on the west side of Seneca Lake at Fox Run Vineyards, one of the pioneering producers of the modern Finger Lakes. The focus is on viticulture: we walk the glacially carved estate vineyard with its remarkable patchwork of soils, and learn how slope, aspect, and the moderating influence of the lake make cool-climate grape growing possible. We also enjoy an extensive tasting of estate wines next to international benchmarks. www.foxrunvineyards.com



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3:30 PM – TRESTLE THIRTY ONE

Our next stop is Trestle Thirty One in Geneva, the project of Nova Cadamatre, the first female winemaker in the United States to earn the Master of Wine title. We taste through the winery's focused line-up of Riesling and Cabernet Franc, and discuss how a Master of Wine approaches decisions in the vineyard and cellar. www.trestlethirtyone.com

At 6:00pm, we head to Kindred Fare in Geneva for a gourmet food and wine pairing dinner to welcome you to the Bootcamp (www.kindredfare.com). We return to the 41 Lakefront Hotel by approximately 8:30pm. The rest of the evening is on your own to relax.

ITINERARY | DAY 2

SUNDAY, SEPTEMBER 20TH – WHITES AND ROSÉ

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 iconic wineries on the west side of Seneca Lake.

1:30 PM – HERMANN J. WIEMER

Our first stop is Hermann J. Wiemer Vineyard in Dundee, a pioneering property that ranks among the finest Riesling producers in the United States. Here, the focus is on white and rosé winemaking options. As we tour the crushpad and cellar, you will see up close how wine is made, bringing the textbook to life. We finish with Wiemer's transparent, single-vineyard Rieslings, tasted side-by-side with top international benchmarks. wiemer.com

3:30 PM – RED TAIL RIDGE

A short drive away is Red Tail Ridge, an innovative, sustainability-driven estate whose winery was the first LEED-certified winery building in New York State. Our focus stays on whites and rosé: classic Riesling and Chardonnay, unexpected varieties like Teroldego and Lagrein, and sparkling wines that show another side of the Finger Lakes. You'll remember this visit for a long time. www.redtailridgewinery.com



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We arrive back at the hotel around 6pm for a free evening. Dinner is on your own, and there are a number of fantastic options in downtown Geneva, just a short walk away.

ITINERARY | DAY 3

MONDAY, SEPTEMBER 21ST – SPARKLING AND REDS

8:00 AM – DEPART HOTEL

It's a jam-packed day, with no time for the classroom. We head off at 8:00am for a whole day exploring Keuka and Seneca Lakes.

9:00 AM – DR. KONSTANTIN FRANK

We start the day by focusing on sparkling wine high above Keuka Lake at Dr. Konstantin Frank, the historic estate that sparked the Finger Lakes vinifera revolution in 1962 and remains one of America's benchmark producers. After touring the cellar, we taste through the estate's traditional-method sparkling wines next to top examples from around the world, including Champagne, as well as a selection of the celebrated still wines that built Dr. Frank's reputation. www.drfrankwines.com

12:00 PM – GRIST IRON BREWING

From Keuka Lake, we make our way over to the east side of Seneca Lake for lunch at Grist Iron Brewing in Burdett, a craft brewery with sweeping views over the lake. It's a hearty, well-earned break before an afternoon of tastings. www.gristironbrewing.com

1:30 PM – FORGE CELLARS

Our next stop is Forge Cellars in Hector, founded in partnership with Louis Barruol of Château de Saint Cosme in Gigondas. The focus here is on bone-dry Riesling and Pinot Noir from a mosaic of single sites along Seneca's east bank, and we taste the wines next to top international examples. www.forgecellars.com

4:00 PM – RAVINES WINE CELLARS

Next, we finish the day at Ravines Wine Cellars, where Danish-born winemaker Morten Hallgren crafts some of the region's most acclaimed dry Rieslings, including from the celebrated limestone-rich Argetsinger Vineyard. You'll learn from one of the region's most respected producers, in an unparalleled experience that you just can't get anywhere else. This is the Fine Vintage difference. www.ravineswine.com

We return to the hotel in the early evening and tonight is on your own to relax.



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ITINERARY | DAY 4

TUESDAY, SEPTEMBER 22ND – 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 we enjoy a glass of bubbly to celebrate the end of this incredible four-day wine experience.

The exam can be scheduled on your own time via remote invigilation so you can get the most out of this immersive bootcamp experience.



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