



WSET LEVEL 3 BOOTCAMP

Immersive Certification Course in the Okanagan

SEPTEMBER 20th – 26th, 2026

Hosted by Geoff Moss, MW

CA \$3,495 *per person*

Join us in Canada's premier wine region with visits to multiple benchmark wineries while completing your WSET Level 3 certification.

This seven-day bootcamp combines classroom learning with winery visits.

In the classroom, Geoffrey Moss MW leads the sessions, joined by guest lecturers who are accomplished winemakers and specialists in the topics covered each day. At the wineries, we are hosted by vineyard managers and winemakers, enjoying extensive tastings of both international and Okanagan wines.

This bootcamp is the ideal way to learn about wine in a condensed format. The theory you learn in the classroom is brought to life during the winery visits.



FINE VINTAGE
ESTABLISHED 1995

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COME AND LEARN ABOUT

THE ART OF BLIND TASTING with more than 70 different classic international wines tasted in class valued at more than \$3,000 plus dozens of Okanagan wines at multiple wineries.

THE GROWING ENVIRONMENT AND VINEYARD MANAGEMENT with in-class sessions followed by a vineyard visit hosted by a vineyard manager.

THE WINEMAKING CRAFT with first-hand experience learning from winemakers after a classroom session on the key elements of winemaking.

CLASSIC WINE STYLES from around the world, featuring benchmark tastings, private tasting sessions, and visits to leading wine producers.

STORAGE AND SERVICE SKILLS including food and wine matching with a multi-course pairing dinner hosted by a leading Okanagan winery.

YOUR HOST



GEOFFREY MOSS MW

Geoffrey earned his Master of Wine in Fall 2020. He was awarded the prestigious Villa Maria Trophy for his outstanding knowledge of viticulture and the Robert Mondavi Winery Award for the best performance across all the theory papers in the MW exam. This is an extremely rare achievement.

Geoffrey founded Lithica Wine Marketing in 2019, a boutique agency that helps wineries develop effective customer-centric business and marketing strategies. He runs the wine consulting business out of Penticton in the heart of the Okanagan Valley along with Søren Wine.



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PRICE

CA \$3,495

The price includes 7 days of in-person lecture, two pre-bootcamp Zoom sessions, access to the WSET Level 3 Award in Wines study material, exam fees, visits to multiple wineries throughout the Okanagan and Similkameen Valleys, transportation from the classroom venue to the wineries, all in-class and winery tastings, and a welcome dinner at a leading Okanagan winery. Accommodations, meals (except the welcome dinner on the first night), items of a personal nature, and travel insurance are not included.

Full payment of \$3,495 is due at registration.

LEARNING OUTCOMES

- Understand the effect of location and identify the key factors influencing viticultural practices
- Identify the key options available for vinification, maturation and bottling
- Understand the legal requirements for labelling
- Understand the cost breakdown for wines
- Identify the key wine producing regions and districts of the world
- Identify the key factors and characteristics influencing the style, quality and price of wine
- Identify common faults and possible causes
- Offer recommendations on sale, service and food and wine matching

STUDY GUIDE

Upon registration you will receive access to your online textbook and workbook. 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. Prior to attending the course, you must read the textbook at least 3 times and spend a minimum of 55 hours of private study time to successfully pass the WSET Level 3 Award in Wines course.



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EXAM

On the afternoon of the last day of the course, you will write 2 sets of exams:

- **PRACTICAL TASTING EXAM** consisting of a 30-minute blind tasting of one white wine and one red wine
- **WRITTEN THEORY EXAM** consisting of a 2-hour hand-written exam involving 50 x multiple-choice questions and 4 x multi-part short answer questions

The exam is restricted to the information contained within the textbook sent to you at registration. Results are released approximately 12 weeks after the exam. Students are required to achieve a grade of 55% on each exam to pass the WSET Level 3 Award in Wines certification.

PREREQUISITES

There are no prerequisites to register for this course. However, we do strongly recommend having achieved the WSET Level 2 Award in Wines certificate to ensure you have a solid foundation of knowledge.

ZOOM SESSIONS

TWO PRE-BOOTCAMP ZOOM SESSIONS

Before the bootcamp begins, join us for two essential Zoom sessions to lay the groundwork. These sessions will provide a strong theoretical foundation to enhance your in-person learning and winery visits:

- **First Session (Sunday, August 9th from 10am-11:30am Pacific Time):** Viticulture - Delve into the fundamentals of grapevine cultivation, exploring key factors like grape varieties, soil, climate, and vineyard management.
- **Second Session (Sunday, August 16th from 10am-11:30am Pacific Time):** Winemaking - Gain an overview of the winemaking process, covering fermentation, aging, and the role of winemakers in shaping wine.



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ITINERARY | DAY 1

SEPTEMBER 20TH (SUNDAY) – LEARN TO TASTE: VITICULTURE & WINEMAKING REVIEW

Start your day at Okanagan College (Penticton campus), where you'll meet your classmates and learn how to taste and evaluate wine in-depth. The morning continues with a focus on grape growing and vineyard management.

After lunch on your own, we'll board our bus to visit two top Naramata Bench wineries. The emphasis is on viticulture, with vineyard managers and winemakers sharing their expertise. At Daydreamer, Marcus Ansems MW leads a hands-on vineyard experience focused on harvest and the decision-making behind picking. Just down the road at the Naramata Wine Vault, winemaker Ben Bryant hosts an intimate tasting of 1 Mill Road's top wines, including a taste of wines still fermenting.

The day wraps up with a gourmet multi-course food and wine pairing dinner at Poplar Grove, welcoming you to this exceptional experience.

ITINERARY | DAY 2

SEPTEMBER 21ST (MONDAY) – SPARKLING & FORTIFIED WINES

The morning session will cover key sparkling wine production methods, paired with tastings of classic examples.

After a lunch break, we'll visit Garnet Valley, a new, emerging sub-region of the Okanagan near Summerland. We begin with an exclusive visit to Garnet Valley Ranch – closed to the public this year – to hear how their vineyards were established with famed Chilean terroir consultant Pedro Parra and taste a selection of their wines. We then continue down the road to Solvero Wines for a tour and tasting with winemaker Alison Moyes.

ITINERARY | DAY 3

SEPTEMBER 22ND (TUESDAY) – WINES OF FRANCE

This day will focus on the benchmark wine regions of France. Alsace with its powerful Rieslings, Pinot Gris, and Gewurztraminers; the Loire Valley with its electric Sauvignon Blancs, Chenin Blancs, Cabernet Francs, and Muscadets; and Bordeaux with its stunning Classified Growths of Cab/Merlot and Sem/Sauv blends – and, of course, sweet Sauternes.



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We'll have special sessions with guest lecturers: Penelope Roche for Bordeaux, presenting wines from Roche, and Severine Pine for Southwest and Southern France, featuring wines from Le Vieux Pin.

In the evening, an optional tasting of leading wines from the Oliver-Osoyoos region will be available.

ITINERARY | DAY 4

SEPTEMBER 23RD (WEDNESDAY) – WINES OF ITALY

The morning will focus on the wines of Italy, including Piemonte, Veneto, Tuscany, and other classic regions that showcase the country's diverse styles. The session will feature a fun comparative tasting of La Stella's Sangiovese and Pinot Grigio.

In the afternoon, we'll tour Okanagan Falls and Skaha Bluffs, visiting two prominent wineries in the area. At Blasted Church, winemaker Evan Saunders leads a tour of the winery, followed by a tasting focused on their broad range of Italian grape varieties – a natural fit for the day's theme. We then head down the road to Meyer, one of the Okanagan's top producers, for a short vineyard tour and a tasting of their award-winning Pinot Noirs and Chardonnays.

ITINERARY | DAY 5

SEPTEMBER 24TH (THURSDAY) – WINES OF NEW WORLD

This day highlights New World wine regions, covering New Zealand, Australia, South Africa, and the Americas (Argentina, Chile, USA, and Canada).

In the evening, an optional tasting of exceptional wines from Kelowna and Lake Country will be available.

ITINERARY | DAY 6

SEPTEMBER 25TH (FRIDAY) – WINES OF CENTRAL EUROPE, GREECE

Beginning with the wines of Germany, the morning session will take us over the Alps to Austria, south to the warm waters of Greece, and finish with the deliciously sweet wines of Hungary's Tokaj region.



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In the afternoon, we'll tour the Similkameen Valley (a 35-minute drive), visiting two benchmark wineries in the region. At Clos du Soleil, winemaker and managing director Michael Clark hosts a seated, guided tasting focused on their Bordeaux-style whites and reds, including back-vintage wines. At Corcelettes, hosts Charlie and Jesce Baessler lead a short winery tour followed by a tasting on their patio with stunning views of the Similkameen Valley.

ITINERARY | DAY 7

SEPTEMBER 26TH (SATURDAY) – WINES OF SPAIN, PORTUGAL, REVIEW & EXAM

9:30 AM – WINES OF SPAIN & PORTUGAL AND REVIEW

The morning begins with a tasting journey through Spain, starting with the classic wines of the Galician Coast, moving through the Duero and Ebro Valleys, and concluding with wines from the Mediterranean coast. The session will then highlight Portugal's diverse and distinctive wines, rounding out the morning before a lunch break. Geoff will host an optional morning session dedicated to exam prep.

2:00 PM – EXAM

After the lunch break, you'll take the Tasting Exam. You will have 30 minutes to blind-taste and assess one white wine and one red wine. A combined score of 55% is required to pass, and it's often easier than many people expect.

Following a 15-minute break you will return to write the 2-hour Theory Exam. This exam is divided into 50 multiple-choice questions and 4 multi-part short-answer questions. You will write both portions of this exam at the same time, and it is up to you how to manage your timing between these two exams. To pass the Theory Exam, you will need at least 55% on each of the multiple-choice and the short-answer exams.



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