



OKANAGAN BOOTCAMP

WSET Level 2 Award in Wines

SEPTEMBER 10TH – 13TH, 2027

Hosted by Geoffrey Moss MW

CAD \$1,999 *per person*

Come and explore Canada's most beautiful 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 vineyard managers and winemakers, and enjoy extensive tastings of both international and Okanagan 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 will receive your eBook. 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 exam is completed online through remote invigilation after you complete the course. This means you can schedule your exam when you feel ready, allowing you to enjoy the Bootcamp experience without the stress of an in-class exam.

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.



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YOUR HOSTS



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.

His resumé includes working with Don Triggs at Culmina Family Estate Winery before leading the marketing team at Phantom Creek Estates.

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 from Penticton in the heart of the Okanagan Valley along with [Søren Wine](#).

PRICE

CAD \$1,999 (INCLUDING TAX)

The price includes:

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

Full payment is due at registration.



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ITINERARY | DAY 1

FRIDAY, SEPTEMBER 10TH – VITICULTURE

Our classroom for the duration of the bootcamp is at the Prestige Beach House Hotel in Kelowna:

Prestige Beach House Hotel

1675 Abbott Street

Kelowna, BC

(250) 860-7900

<https://www.prestigehotelsandresorts.com/locations/kelowna/overview/>

9:30 AM – CLASSROOM SESSION

Start your day in the classroom at the Prestige Beach House 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 West Kelowna wineries.

3:00 PM – FRIND

We begin our exploration of West Kelowna with a behind-the-scenes tour and tasting at Frind, one of the newest wineries in the area. We focus on winemaking, meeting with a member of their winemaking team, as we tour through their state-of-the-art winemaking facility, which includes cutting-edge technology that you rarely see in Canada. Then, we head to their Premier Cottage for a private tasting through a line-up of sparkling wines, translating technology to bottle.
www.frindwinery.com

5:35 PM – MT. BOUCHERIE & THE MODEST BUTCHER

Our tour and tasting at Frind is followed by a gourmet food and wine pairing dinner at Modest Butcher to welcome you to the Bootcamp. Modest Butcher is located at Mt. Boucherie Estate Winery in West Kelowna, and we will try some of the top wines from winemaker Jeff Hundertmark.
www.mtboucherie.com

We return to the Prestige Beach House Hotel by approximately 9:00pm. The rest of the evening is on your own to relax.



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ITINERARY | DAY 2

SATURDAY, SEPTEMBER 11TH – 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 bus to visit two iconic wineries in East Kelowna.

1:30 PM – TANTALUS

Our first stop is Tantalus Vineyards, a pioneering property that ranks among the top wineries in Canada. Here, we are led by a member of the winemaking team, with a focus on white and rosé winemaking options. As we tour the crushpad and cellar, you will taste wine from tank and barrel to really understand how wine is made, bringing the textbook to life in your glass. Tantalus and winemaker David Paterson were instrumental in the creation of the new East Kelowna Slopes GI. We learn about this unique terroir as we taste their transparent, terroir-driven Rieslings, which are in a class of their own. www.tantalus.ca

3:15 PM – MARTIN'S LANE

A short drive away is Martin's Lane, a stunning, state-of-the-art winery with no expenses spared. We are hosted by winemaker and general manager Shane Munn, who is both engaging and insightful. Our focus turns to Pinot Noir, and we taste through Martin's Lane single vineyard Rieslings and Pinots. Few in the Okanagan can speak to winemaking like Shane. You'll remember this visit for a long time. www.martinslanewinery.com

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.



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ITINERARY | DAY 3

SUNDAY, SEPTEMBER 12TH – SPARKLING AND REDS

9:30 AM – DEPART HOTEL

It's a jam-packed day, with no time for the classroom. We head off at 9:30am for a whole day exploring the South Okanagan.

11:00 AM – BLUE MOUNTAIN

We start the day by focusing on sparkling wine at one of Canada's leading bubble producers. Blue Mountain continues to go strength to strength, with a clear vision of who they are and where they're going. Somehow the wines continue to reach another level every year, and there's a precision to the viticulture and winemaking here that is nearly unmatched in the Okanagan. After touring their cellar, we taste through their impressive portfolio of sparkling wines next to top benchmarks from around the world, including Champagne. www.bluemountainwinery.com

1:15 PM – MIRADORO

From Okanagan Falls, we head south to Oliver and the famed Golden Mile Bench. The first stop is Miradoro, one of the top restaurants in the South Okanagan. We have a delicious three-course lunch, with wines curated by Geoffrey. www.miradoro.ca

3:00 PM – PHANTOM CREEK

Our next stop is Phantom Creek Estates, a lavish new winery that you have to see to believe. The focus here is on Bordeaux red varieties, and we learn about Cabernet Sauvignon, Carmenère, Malbec, and Merlot by tasting wines from Phantom Creek.

4:00 PM – BLACK HILLS

Next, we're hosted by our friend, winemaker Ryan McKibbin, across the street at Black Hills. In only a few years, Black Hills has re-established itself as one of the leading wineries in the Okanagan, and the demand for these wines has never been higher. We'll tour the cellar, where we focus on Rhone varieties, tasting Viognier, Syrah/Shiraz, and more. You'll learn from one of Canada's top winemakers, in an unparalleled experience that you just can't get anywhere else. This is the Fine Vintage difference.

We return to the hotel around 7:30pm and tonight is on your own to relax.



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ITINERARY | DAY 4

MONDAY, SEPTEMBER 13TH – 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.



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