



SANTA BARBARA BOOTCAMP

WSET Level 2 Award in Wines

SEPTEMBER 10TH – 13TH, 2027

Hosted by Elizabeth VanderVen

US \$1,995 *per person*

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

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



FINE VINTAGE
BY JAMES CLUER MW

www.FineVintageLtd.com

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SAMPLE ITINERARY

COURSE OVERVIEW

Having this bootcamp in Santa Barbara means we'll get an intimate and behind the scenes look at this highly-regarded world-class wine region. However, this course goes well beyond Californian wine. While we won't be getting on flights to explore outside of Santa Barbara, our classes are packed with expert video clips to help you uncover wine regions around the world. We pride ourselves on delivering a fun experience while simultaneously having a 97% pass rate at the WSET Level 2. You'll 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 digital WSET eBook. Access is valid for 1 year from the time you register. To supplement your studies, you'll also receive a PDF list of practice review questions and FREE access to a Fine Vintage online course of your choosing.

EXAM

Following our time together, you'll have 1 year to sit your online exam. The exam is 50 multiple choice questions with a pass mark of 55%. Upon successful completion you'll receive a WSET certificate which is a formal qualification in wine with international recognition, and a beautiful lapel pin. You can always re-sit the exam if necessary, but we have a 97% pass rate.



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YOUR HOST



ELIZABETH VANDERVEN

Elizabeth VanderVen wears several wine industry hats. Having worked as a buyer in the Southern California fine-wine retail setting for eight years, she now teaches for Fine Vintage and works as a sales rep for Urban Wine Brokers.

After earning her PhD in modern Chinese History and embarking on an academic career, she was lured over to the world of wine after taking WSET classes. Elizabeth made her transition into the industry in 2015, the same year she earned her WSET Diploma. She is now a Stage 3 student in the rigorous Masters of Wine program. Elizabeth's teaching philosophy revolves around wine being fun and enjoyable. She believes that with a genuine interest in learning and some hard work, anyone can become a wine expert and a great taster.

PRICE

US \$1,995 (INCLUDING TAX)

The price includes:

- All winery visits and tastings
- Bus transportation to the wineries
- 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 instruction and tastings

Full payment is due at registration.



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ITINERARY | DAY 1

FRIDAY, SEPTEMBER 10TH – VITICULTURE & SANTA YNEZ VALLEY

9:30 AM – CLASSROOM SESSION

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 grape-growing and winemaking. Lunch is on your own, with great options nearby. In the early afternoon we set off in our 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, sharing expert insight into the many factors that go into viticulture. Âmevive doesn't offer tastings to the public – this is a Fine Vintage difference. After the vineyard walk, Alice will take you through a full tasting of their highly praised wines. www.amevivewine.com

3:30 PM – DRAGONETTE CELLARS

From Âmevive it's a short ride on our luxury coach to Dragonette Cellars in Buellton. Founded in 2005 by brothers John and Steve Dragonette and close friend Brandon Sparks-Gillis, Dragonette specializes in cool-climate Pinot Noir, Sauvignon Blanc and Syrah. John will take us through the intricacies of winemaking and the decisions needed once the grapes arrive at the winery, before a private tasting of Dragonette's beautiful wines alongside international examples. www.dragonettecellars.com

5:30 PM – NELLA

After our visit to Dragonette Cellars, you'll sit down to a 3-course welcome food and wine pairing dinner at Nella in Los Olivos. Over dinner we'll discuss the key elements of food and wine matching – a fun, practical way to cover the WSET Level 2 material. Welcome to our Bootcamp! www.nellakitchen.com

The rest of the evening is yours to relax at your leisure.



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ITINERARY | DAY 2

SATURDAY, SEPTEMBER 11TH – 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 iconic 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. www.thehiltestate.com

4:00 PM – TATOMER

Following our visit to 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. www.tatomerwines.com

We return around 6pm for a free evening. Dinner is on your own, and there are a number of fantastic options nearby.



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ITINERARY | DAY 3

SUNDAY, SEPTEMBER 12TH – 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.

LOFI WINES

Our first winery visit will be at LoFi in the 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. www.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. www.presquilewine.com

4:30 PM – GRASSINI FAMILY VINEYARDS

After a relaxed visit and lunch at Presqu'ile, 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 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. www.grassinifamilyvineyards.com

We'll return around 7pm. The rest of the evening is yours to enjoy.



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ITINERARY | DAY 4

MONDAY, SEPTEMBER 13TH – WINES OF THE WORLD

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, before wrapping up these glorious 4 days together.



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