

September 9th, 2024

Subject: WSET Level 2 Award in Wines course outline
Schedule: Starting: Monday, September 9th to November 4th, 2024
 Exam: Monday, November 11th, 2024
 New Training Location: BUYERSANDCELLARS, 327 Somerset St. W.

Date	Topics	WSET Educator
Monday, September 9th 6:00 to 8:30 pm	Introduction to Tasting, Service and Storage, Wine & Food Matching	Ani Rajagopalan, WSET Certified Educator
Monday, September 16th 6:00 to 8:30 pm	Factors influencing the production of red wines Pinto Noir, Zinfandel/Primitivo	Ani Rajagopalan, WSET Certified Educator
Monday, September 23rd 6:00 to 8:30 pm	Factors influencing white, sweet and rosé wines Riesling, Chenin Blanc, Sémillon/Semillon, Furmint	Ani Rajagopalan, WSET Certified Educator
Monday, September 30th 6:00 to 8:30 pm	Chardonnay, Sauvignon Blanc, Pinto Grigio/Pinot Gris Gewurztraminer, Viognier, Albariño	Ani Rajagopalan, WSET Certified Educator
Monday, October 7th 6:00 to 8:30 pm	Merlot, Cabernet Sauvignon, Syrah/Shiraz	Ani Rajagopalan, WSET Certified Educator
Monday, October 14th	Study Weeks (no class)	
Monday, October 21st 6:00 to 8:30 pm	Gamay, Grenache/Garnacha, Tempranillo, Carmenère, Malbec, Pinotage	Ani Rajagopalan, WSET Certified Educator
Monday, October 28th 6:00 to 8:30 pm	Cortese, Garganega, Verdicchio, Fiano Nebbiolo, Barbera, Corvina, Sangiovese, Montepulciano	Ani Rajagopalan, WSET Certified Educator
Monday, November 4th 6:00 to 8:30 pm	Sparkling & Fortified wines	Ani Rajagopalan, WSET Certified Educator
Monday, November 11th 6:00 to 8:30 pm	Review Final Exam – 50 Multiple Choice Questions	Ani Rajagopalan, WSET Certified Educator

The WSET Level 2 Award in Wines course spans 9 weeks and is an excellent course for general interest wine enthusiasts as well as people working in the hospitality industry and wine trade. The course delves into details about the major wine countries and wine regions and covers the following topics; growing grapes, making and maturing wine, the art of tasting, food and wine matching, classic grape varieties, French and German wines, Italian, Spanish and Portuguese wines, new world wine regions, sparkling and fortified wines.

Training Location:
 BUYERSANDCELLARS.CA
 327 Somerset St. W.
 Ottawa, Ontario. K2P 2P1

Tuition Cost: \$1,300.00 (Includes class tasting tutorials, WSET L2 Study Pack, wines & exam)