



WSET LEVEL 2 BOOTCAMP

Immersive Certification Course in Santa Barbara

APRIL 21ST TO 24TH 2025

— Hosted by Amy Christine MW —

US \$1,995 *per person*

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

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

Your instructor, Amy Christine MW, shares her time between Santa Barbara and Los Angeles and is an exceptional instructor.



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LEARNING OUTCOMES

This is an excellent course because we go into detail about wine tasting, terroir and winemaking, the classic grape varieties, 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 PACK

Upon registration you can receive your study pack in either of the below formats:

- 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.
- Hard copy format that will be mailed to you within 10 – 15 business days. Postage fees will apply.

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

At 4:30pm on the last day of your bootcamp, there is a 50 question multiple choice exam with a pass mark of 55%. 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.

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

AMY CHRISTINE MW



Amy became a Master of Wine in 2013. She owns [Hokus Bolus](#) winery in Lompoc, California with her husband, Peter Hunken, producing cool climate Pinot Noir, Syrah, Chardonnay and Roussanne.

In addition to her winery work, Amy has been a sales representative for Kermit Lynch Wine Merchant in Los Angeles and a partner at the technology company, Wine Ring Inc. She has taught WSET Diploma classes on Champagne and Burgundy since 2013. Outside of the wine world, Amy is a die-hard Prince fan and an advocate for children in foster care in Los Angeles, sitting on the board of The Academy Project.

PRICE

USD \$1,995 (INCLUDING TAX)

The price includes:

- All winery visits and tastings
- All transportation to the wineries on a luxury bus from the Santa Ynez Valley Marriott in Buellton
- 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 instructions and tastings

Full payment of \$1,995 is due at registration.



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DAY 1 – MONDAY, APRIL 21ST – VITICULTURE & STA. RITA HILLS

Our classroom venue for the entire bootcamp is the **Santa Ynez Valley Marriott** in Buellton.

- Santa Ynez Valley Marriott
555 McMurray Road
Buellton CA
705 – 688 - 1000

[Buellton Hotels | Santa Ynez Valley Marriott](#)

9.30 AM

Start your day in the classroom at the Santa Ynez Valley Marriott. 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 luxury bus to visit two iconic wineries.

HOLUS BOLUS

We begin our hands-on learning experience with a visit to Holus Bolus, Amy's own winery located on the western edge of the Sta. Rita Hills. Here you will be greeted by their vineyard manager who will guide you through the vineyard and provide expert insight into the many factors that go into viticulture. It really is the best way to apply this morning's theory. Following the vineyard visit, Amy and her husband Peter will guide you through a tasting of their full range of wines. www.holusboluswine.com ,

MELVILLE

Following our visit to Holus Bolus, we will head down the road to Melville. Owned for more than 3 decades by Ron Melville, the winery is now in its 2nd generation with Chad Melville taking over the reigns. Melville is a specialist in cool-climate varieties of Pinot Noir & Chardonnay as well as refined expressions of Syrah. Chad will take us through the vineyard and delve into more grape-growing details from soils to pest and disease management. Our private tasting will explore the beautiful wines of Melville alongside international examples. www.melvillewinery.com

Following our visit to Melville, we will have a 3-course welcome wine-pairing dinner. During the meal, we will also discuss the key elements of food and wine matching. This will be a fun and practical way to cover the WSET Level 2 material as well as learn a few techniques beyond the syllabus that you can use at home.

We will return to the Santa Ynez Valley Marriott by around 8:00pm. The rest of the evening is on your own to relax.



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ITINERARY | DAY 2

DAY 2 – TUESDAY, APRIL 22ND – WINEMAKING & SANTA YNEZ VALLEY

9.30 AM

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 more wineries in the Santa Ynez Valley.

FESS PARKER

Following Sanford, we will head over to the inland and warmer Santa Ynez Valley for a focus on Rhone & Bordeaux varieties. We will begin with Fess Parker with a tour and tasting of their Syrah & Viognier wines. Fess Parker also makes sparkling wine as well as Riesling, so we can expect a few other wines to show up alongside international benchmarks. www.fessparker.com

DIERBERG

We will round out our day with a focus on Bordeaux varieties at Dierberg. Winemaker Tyler Thomas will be our host as he guides us through his winemaking philosophies. Although Dierberg focuses on Pinots & Chardonnays, we will get to taste some of their exclusive Bordeaux blends alongside styles from Bordeaux and elsewhere. Following our visit to Dierberg, we will return to the Santa Ynez Valley Marriott by around 6pm. The rest of the evening is free for you to relax and study for the exam the next day. www.dierbergvineyard.com



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ITINERARY | DAY 3

DAY 3 – WEDNESDAY, APRIL 23RD – CLASSIC VARITEIES & SPARKLING WINES IN THE STA. RITA HILLS & SANTA MARIA VALLEY

9.30 AM – DEPART HOTEL

It's a day dedicated to visits to wineries in both the Sta. Rita Hills and in the Santa Maria Valley with no time scheduled for the classroom. It will be a great day for hands-on learning.

SANFORD

Our first of three winery visits begins with a return to the Sta. Rita Hills where the cooler climate is the perfect place for an introduction to sparkling wines. Our visit will be hosted by Sanford where you will see how sparkling wine is made followed by a tasting of international benchmarks alongside Sanford's own sparkling wines. www.sanfordwinery.com

LoFi WINES

Our first of two winery visits today will be at LoFi in Los Alamos, a specialist in natural winemaking. Hosted by winemaker Mike Roth, you will tour the winemaking facilities as professionals, learning about the key stages of winemaking with a focus on white wines. A tasting of different varieties and the winemaker's influence on each style will be sampled following the tour. www.lofi-wines.com

BIEN NACIDO

Following LoFi, we will head over to Bien Nacido – a long-standing icon for prized Pinot Noir, Chardonnay, and Syrah. Winemaker Anthony Avila will greet us and show you through his approach to winemaking. Some of the decisions will be the same as at our previous visit, others will be different resulting in subtle differences for the same variety from the same region. A tasting lineup of their wines will be a valuable way to underscore these influences. Following our visit to Bien Nacido, we will return to the Santa Ynez Valley Marriott at around 5:30pm www.biennacidoestate.com



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ITINERARY | DAY 4

DAY 4 – THURSDAY, APRIL 24TH – 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. In the afternoon, there is a review session before the exam.

4.30 PM - EXAM

The WSET Level 2 exam consists of 50 multiple choice questions (there is no tasting exam). You may depart once the exam is over or stay for a glass of bubbly to celebrate the end of this incredible four-day wine experience.

