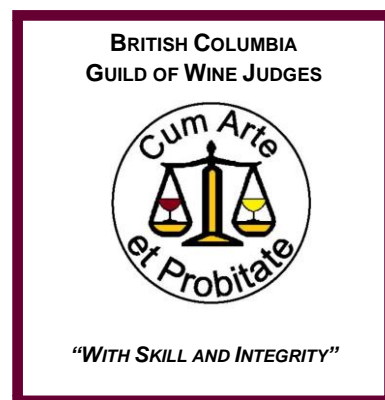


## British Columbia Guild of Wine Judges Training Program

### Wine Judge Certification - Course Summary



This is an 8 full day course in wine judging, taught by Master Wine Judges from the British Columbia Guild of Wine Judges (BCGWJ). If candidates pass the tests at the end of the course they will be certified as Wine Judges in the BCGWJ. The course will take place on one weekend (Saturday and Sunday) per month for 4 months. Each session is 1 day long, starting at 09:30 am and ending around 3:30 pm with a 45 minute break for lunch.

The maximum participants in each location is limited to 17 and the minimum is 7. Enrollment is on a first-come basis. This course will be taught by Master Wine Judge Rick Homer (in Victoria) and Master Wine Judge Axel Kroitzsch (in Vancouver).

The course is structured to gradually introduce the students to the concepts of wine judging. As the course progresses, those concepts will be built upon. During the course you will taste and evaluate over 80 wines, participate in numerous practical hands on exercises, conduct wine aroma sensory tests, taste solutions of acid, tannins, faulty wines, etc, to educate your palate and be given 2 lectures per day. There are no pre-requisites to take this course, however wine knowledge or WSET experience will be an asset. Upon successful completion of the course the students will be certified as Wine Judges with no Class Qualifications. The Class Qualifications are then obtained by attending the monthly Education and Tasting Sessions conducted in Victoria, Nanaimo, and Vancouver.

There will be regular quizzes and tasting exercises throughout the course, a final written exam, and a tasting exercise on the last day. The students will be expected to do homework and/or research on the internet prior to each session. **All quizzes, tasting exercises, comment sheets and final test will count towards the final mark.**

**Contact Rick Homer by e-mail ONLY** for more information.  
[rickinvictoria@shaw.ca](mailto:rickinvictoria@shaw.ca)

### **Session 1**

This is an introduction to wine judging forms, aids and concepts. Students will be introduced to the basic concepts of wine tasting as they apply to wine judging. Topics of Color, Aroma, Flavour and Finish will be discussed. There will be practical exercises on aroma identification and wine judging.

### **Session 2**

The Balance of a wine is covered in detail in this session. Topics will cover Taste, Tannins, Body, Astringency, Acids in wine, and how balance affects wine quality. There will be practical exercises on taste sensations, different types of acids, wines that are unbalanced, wines with different tannins and wine judging.

### **Session 3**

You will be given a quiz on the previous session. The Flavour in wine is covered in detail in this session. The wine evaluation form and the wine faults form are also explained in detail. Topics include Flavour, Finish, General Qualities and an introduction to Faults in wine. There will be practical exercises on Aroma Fault Identification, judging of Red Rhone wines, and tasting and identifying faulty wines.

### **Session 4**

You will be given a quiz on the previous session. Intermediate winemaking techniques and detailed instructions on comment sheets are covered in this session. Varietal characteristics of Sauvignon Blanc and Pinot Noir are explained. There will be practical exercises on aroma identification and judging Sauvignon Blanc and Pinot Noir varietal wines.

### **Session 5**

You will be given a quiz on the previous session. Review of Acid, Sugar, and Tannin balance in both red and white wines are covered in this session. Varietal characteristics of Aromatic white wines and Bordeaux style red wines are explained. There will be practical exercises on aroma identification, acids in white wine, acid and tannin in red wine and judging of aromatic white wines and red Bordeaux wines.

## **Session 6**

You will be given a quiz on the previous session. Yeasts and their importance in winemaking will be covered in detail. There will be practical exercises on yeast aromas, and a tasting of wines made from different yeasts. Theory and history of Champagne/Sparkling wines are explained. There will be practical exercises on aroma identification and judging of Champagne/Sparkling wines.

## **Session 7**

You will be given a quiz on the previous session. Tannins and their importance in winemaking will be covered in detail. Evaluating and adjusting acids in White wine samples. Varietal characteristics of Social wines and Zinfandel wines will be explained. There will be practical exercises on aroma identification, and judging of Social and Zinfandel wines.

## **Session 8**

Wine faults, Common Fault Guide, and Competition etiquette are explained in detail in this session. There will be practical exercises on aroma fault identification and faulty wine identification. Final written Exam and tasting exercise (Chardonnay)