



Level 2 Certificate Syllabus

March 2025 WSET Level 2 Syllabus

60a South Street, Morristown
Thursdays from 5:30pm to 7:30pm*

Session	Date	Topics to be covered
1	3-13-25	Course induction, tasting technique, and pairing wine and food
2	3-20-25	Factors influencing the production of red wines. Pinot Noir, Zinfandel, and Primitivo.
3	3-27-25	Factors influencing the production of white, sweet and rosé wines Riesling, Chenin Blanc, Sémillon/Semillon, and Furmint.
4	4-3-25	Chardonnay, Sauvignon Blanc, Pinot Grigio/Pinot Gris Gewurztraminer, Viognier, and Albariño
5	4-10-25	Merlot, Cabernet Sauvignon, and Syrah/Shiraz
6	4-17-25	Gamay, Grenache/Garnacha, Tempranillo, Carmenère, Malbec, and Pinotage
7	4-24-25	Cortese, Garganega, Verdicchio, Fiano Nebbiolo, Barbera, Corvina, Sangiovese, and Montepulciano
8	5-1-25	Sparkling wine and fortified wine
EXAM	5-8-25	EXAM

**Syllabus is subject to change*

