



Level 2 Certificate Syllabus

September 2025 WSET Level 2 Syllabus

30 Church Street Montclair NJ
Wednesdays from 5:30pm to 7:30pm*

Session	Date	Topics to be covered
1	9-3-25	Course induction, tasting technique, and pairing wine and food
	9-10-25	No Class
2	9-17-25	Factors influencing the production of red wines. Pinot Noir, Zinfandel, and Primitivo.
3	9-24-25	Factors influencing the production of white, sweet and rosé wines Riesling, Chenin Blanc, Sémillon/Semillon, and Furmint.
	10-1-25	No Class
4	10-8-25	Chardonnay, Sauvignon Blanc, Pinot Grigio/Pinot Gris Gewurztraminer, Viognier, and Albariño
5	10-15-25	Merlot, Cabernet Sauvignon, and Syrah/Shiraz
6	10-22-25	Gamay, Grenache/Garnacha, Tempranillo, Carmenère, Malbec, and Pinotage
7	10-29-25	Cortese, Garganega, Verdicchio, Fiano, Nebbiolo, Barbera, Corvina, Sangiovese, and Montepulciano
8	11-5-25	Sparkling wine and fortified wine
EXAM	11-12-25	EXAM

**Syllabus is subject to change*

