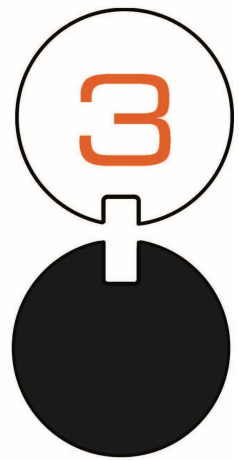


WINESCHOOL

LIQUID LIVELY FUN



Welcome to Wineschool3!

Thank you for taking the time to look through our website. Below we have the most frequent questions answered for you.

If you like to talk to someone at Wineschool3, please email us wine@wineschool3.com, and we will set up a quick call via ZOOM or WhatsApp to answer any questions you may have.

Why Wineschool3?

Wine is our passion, and education is our mission. We believe in inspiring and empowering you to discover the world of wine. This core value is at the heart of everything we do. If you have always wanted to learn more about wine from passionate industry professionals that have been in your shoes and now hold some of the highest certifications in the wine world, then Wineschool3 is the right place.

5 Reasons to Study with Wineschool3

1. You'll study in an environment of professional *and* approachable learning.
2. You'll learn to swirl, sip, taste, and pair wines.
3. You'll be a welcome addition to our community of enthusiasts, educators, and industry pros—all sharing the same passion for wine, spirits, and food.
4. With the certifications we offer, you will be better prepared for your dreams' wine/spirits or sake career.
5. Our students rave about us! Check out our [testimonials](#) page.

What can I do with wine education?

Wine education benefits both enthusiasts and those seeking employment or already employed in the wine industry. Everyone benefits from individuals to restaurant servers, retail workers, sales and marketing teams, and business owners. In real-life instances, increased knowledge and the ability to communicate more effectively about wine has shown that it is not uncommon to see a 15-20 percent increase in personal sales (and tips) for those working in restaurants, retail, distribution, or even as wine educators. For those in distribution, sales, and marketing, having a foundation of knowledge will help you feel more confident when working in the field, meeting clients for lunch, or giving presentations. You'll be amazed how wine, food and geography, and climate are thoroughly intertwined, and being able to articulate that will provide you with an advantage. And as is often the case, an exploration of one leads to an expanded understanding of the others.

Does my wine shop offer classes? How is this different?

There is no right or wrong way to pursue your wine studies. However, there are some differences. Most wine classes are focused on creating an educated consumer rather than an educated professional working in the industry. Thanks to our partnership as a nominated educator with the WSET®, a globally recognized leader in international wine certification, we offer standardized coursework and materials throughout the world, so your credentials will be universal. Employers and those working in the wine industry will value your credentials and may offer you better opportunities.

Through our Masterclasses and Workshop series, we offer the enthusiast and armature the opportunity to learn more about wine.

What if I'm not a supertaster?

You might be surprised, most people have never thought much about improving their ability to distinguish different flavors, odors, and textures. Still, after learning to approach taste in an orderly systematic fashion, almost everyone improves their abilities along with their enjoyment of wine.

Do I need to take WSET Level 1 before taking Level 2?

No, The WSET Level 1 is designed for the absolute beginner and wine novice. If you already have some experience with wine, you may want to consider jumping right to Level 2.

Do I need to take WSET Level 2 before taking Level 3?

Yes.

Is it possible to order the books for the WSET Level 1,2, or 3?

We do not sell the study materials independent of either an in-person or online course.

May I call myself a sommelier after passing the WSET exam?

If you work with wine in service or hospitality situations, then you may call yourself a sommelier. Although 'sommelier' is a job title potentially anyone may use, becoming a professional certified sommelier often requires some combination of experience, training, and formal education/certification. If you would like to be a Certified Sommelier, please visit our [certification resource](#) for more information.

In what languages are the classroom courses held?

English.

We do sometimes teach in Spanish in Mexico, and it would be stated in the Course Details after you selected the dates.

In what language are the online courses held?

English, but please ask we are working on translations.

How do i pay?

We accept all major debit and credit cards. AMEX, Visa and Mastercard.

Are there payment plans available?

YES.

3 months payment plan - 10% finance fee

6 months payment plan - 20% finance fee

Do you take cash payments?

Sorry No.

How do i sign up for a course?

Easy and simple on our website, which will guide you through it.

If you need further help, please call +1.345.938.0458 or email wine@wineschool3.com

How do i sign up for a re-sit exam?

Easy and simple on our website which will guide you through it.

If you need further help please call +1.345.938.0458 or email wine@wineschool3.com

When will I receive my book?

Depending on what course you signed up for we try to have most books as digital books online or mail it to you via FedEx within 5 working days after sign up.

What is the best way to contact someone if i have more questions?

Via Email wine@wineschool3.com

or

Via WhatsApp +1.345.938.0458

Where can I find upcoming course dates and locations?

Please look through our website as all dates are displayed there. If you need further help, please call +1.345.938.0458 or email wine@wineschool3.com.

Where can i find the FULL DETAILS of the course?

You can find the full Specifications/Syllabus for each of our courses on our website under Curriculum.

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Can I take the courses online?

Yes you can take most of our courses online, and we have two online options, either self-paced or via ZOOM at a specific time.

Are wine or spirits samples included in the Online courses?

We are afraid not, but you can add on a tasting kit, and we ship these via DHL to you 15 Business days after sign up.

Looking Forward to see you at one of our Courses,

A handwritten signature in black ink that reads "Christian Esser" in a cursive style. Below the signature, the word "SOMMELIER" is printed in a small, black, sans-serif font.

Christian Esser
Learning & Development Manager

“You must do the things you think you cannot do.” — Eleanor Roosevelt

“I’m always doing that which I cannot do, in order that I may learn how to do it.” — Pablo Picasso