

LEVEL 1 • C03

Acidity: the skeleton of wine

HOST PURCHASE + PREP SHEET

Use this before class. Bottle examples are teaching targets, not endorsements or stock guarantees. Check the current label and producer information; substitute by style when necessary.

What to buy

- No wine required: water and lemon complete the lesson.
- Optional A (brisk): dry Riesling, Chablis, or Sauvignon Blanc.
- Optional B (broader): warm-region Chardonnay or Viognier. Choose similar price and age.

Possible A/B choices

- A: Chateau Ste. Michelle Dry Riesling; Louis Jadot Chablis; Kim Crawford Sauvignon Blanc.
- B: Kendall-Jackson Vintner's Reserve Chardonnay; J. Lohr Riverstone Chardonnay; Yalumba Y Series Viognier.

AI WINE-CHOICE CHECK

Photograph this sheet and the front and back labels of each candidate bottle. Ask: *Using this class sheet, classify each bottle as Sample A, Sample B, neither, or uncertain. Cite visible label evidence and current producer technical information. Compare the grape or style, region, vintage, alcohol, sweetness, oak or production clues, and price where relevant. State what evidence is missing; do not infer style from region alone. Recommend the best A/B pair and explain why.*

Set up

- Make low, medium, and higher lemon-water samples just before class.
- Serve optional wines equally cool in 1 oz pours.
- Print one participant worksheet per person.

Host checklist

☐	Purchase or select samples
☐	Code and chill / temper samples
☐	Print one worksheet per participant
☐	Teach or read the primer before pouring or pressing play
☐	Set water, food, and spit cups
☐	Start the lesson before social refills

Hosting and reuse. Big-screen groups: seat everyone where they can pause and write; discuss after private notes and finish class work before refills. Reused bottles: close tightly, refrigerate, use later today or tomorrow, and replace if tired or oxidized. Updated 30 August 2026.