

LEVEL 1 • C04

Tannin: why wine grabs your mouth

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: cooled tea completes the lesson.
- Optional A (lower tannin): Gamay/Beaujolais or young Pinot Noir.
- Optional B (higher tannin): young Cabernet Sauvignon or Nebbiolo. Match price and age where practical.

Possible A/B choices

- A: Louis Jadot Beaujolais-Villages; Erath Pinot Noir.
- B: Columbia Crest H3 Cabernet Sauvignon; Produttori del Barbaresco Langhe Nebbiolo.

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

- Brew one tea at three strengths; cool completely.
- Serve optional reds at the same temperature 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.