

LEVEL 2 • C14

Cabernet and red-wine architecture

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

- A target: Cabernet-led red, meaning Cabernet Sauvignon is the largest or central component.
- B target: Merlot-led red, meaning Merlot is the largest or central component. Same producer/region and similar vintage are ideal.

Possible A/B choices

- Controlled pair: Columbia Crest H3 Cabernet Sauvignon and H3 Merlot.
- Alternates: Decoy Cabernet Sauvignon and Decoy Merlot; Chateau Ste. Michelle Indian Wells Cabernet Sauvignon and Merlot.

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.*

Teach before you pour

- Cabernet Sauvignon often contributes firmer tannin and length; Merlot can contribute roundness and breadth. These are tendencies.
- Blending combines grapes, parcels, vessels, or lots to design a result.
- Architecture is how acidity, tannin, body, fruit, and finish fit together. Mid-palate means the shape after the first impression and before the finish.

Set up

- Serve both at the same cool room temperature in 1 oz pours.
- Code A/B and keep labels hidden until after predictions.
- Keep the Merlot cold after class for C16 within one day.

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.