



Cabernet and red-wine architecture

PARTICIPANT WORKSHEET

Name _____ Date _____ Sample code(s) _____

Learn 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.

First pass — write before discussion

Prompt	Sample A / first observation	Sample B / comparison
Tannin intensity + texture		
Acidity + body		
Architecture word		
Blend-role hypothesis		

Evidence → hypothesis

Observation(s): _____

Hypothesis: _____

Alternative explanation: _____

Confidence [] strong evidence [] plausible [] insufficient evidence

After the reveal / discussion

What held up? _____

What changed? _____

What remains unresolved? _____

One sentence worth keeping
