



Chardonnay: the shape-shifter

PARTICIPANT WORKSHEET

Name _____ Date _____ Sample code(s) _____

Learn before you pour

- Alcoholic fermentation: yeast converts grape sugar into alcohol and carbon dioxide.
- Lees: post-fermentation sediment, especially spent yeast cells and grape solids; contact may affect texture. Lees contact is not the same as stirring.
- Malolactic conversion: bacteria convert sharper malic acid to softer lactic acid. Diacetyl may contribute butter or butterscotch, but is not proof of the process.
- Oak contact may change aroma, tannin, oxygen exposure, and texture. Vessel size, age, species, toast, time, and the wine all matter.

First pass — write before discussion

Prompt	Sample A / first observation	Sample B / comparison
Grape baseline		
Possible climate contribution		
Possible production contribution		
What remains unresolved?		

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
