

LEVEL 2 • C13

Pinot Grigio, Pinot Gris, and texture

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: light, dry Italian Pinot Grigio.
- B target: fuller Alsace Pinot Gris; verify sweetness because the name alone does not guarantee it.

Possible A/B choices

- A choices: Santa Margherita Pinot Grigio; Zenato Pinot Grigio; KRIS Pinot Grigio.
- B choices: Hugel Classic Pinot Gris; Trimbach Pinot Gris Réserve; Lucien Albrecht Pinot Gris.

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

- Pinot Grigio and Pinot Gris are the same grape; the names often signal market intentions but do not guarantee style.
- Texture means tactile weight, surface, and persistence.
- Skin contact leaves juice with grape skins; pressing separates juice from solids; residual sugar remains after fermentation; lees are post-fermentation sediment; vessels are the containers used for fermentation or ageing.
- Ripeness, alcohol, residual sugar, skin contact, lees, and vessels may all change texture.

Set up

- Serve equally cool, coded, in 1 oz pours.
- Match vintage and price where practical; note mismatches.
- 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.