

LEVEL 2 • C15

Pinot Noir and the myth of delicacy

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: lighter, fresher Pinot Noir from a named place below.
- B target: riper, broader Pinot Noir from a named place below. Match age and price; avoid extreme sweetness or heavy flavouring.

Possible A/B choices

- Sample A places to shop: Bourgogne; Sancerre Rouge; Willamette Valley; Tasmania; Central Otago. Ask for moderate alcohol and restrained oak.
- Sample A bottle examples: Louis Jadot Bourgogne Pinot Noir; Erath Oregon Pinot Noir; A to Z Wineworks Oregon Pinot Noir.
- Sample B places to shop: Russian River Valley; Santa Lucia Highlands; Santa Maria Valley; broader California appellations. Ask for riper fruit and fuller body.
- Sample B bottle examples: La Crema Sonoma Coast Pinot Noir; Siduri California Pinot Noir; Au Bon Climat Santa Barbara County Pinot Noir.
- Place is a purchasing clue, not a sensory guarantee. Check alcohol, vintage, oak, and producer description before buying.

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 Noir often combines moderate colour and tannin with freshness and aromatic detail, but its range is wide.
- Delicacy means a supported relationship, not weakness.
- Extraction is the movement of colour, tannin, aroma, and other material from grape solids into wine.
- Whole-cluster fermentation uses some intact grape bunches and stems instead of removing every stem first.

Set up

- Serve together at the same cool room temperature in 1 oz pours.
- Code glasses and preserve private notes before discussion.
- 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.