

LEVEL 2 • C12

Riesling and the sweetness trap

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: verified dry Riesling—look for 'dry' or 'trocken' plus current producer data.
- B target: verified off-dry Riesling—do not infer sweetness from grape or origin alone.

Possible A/B choices

- A choices: Dr. Loosen Dry Riesling; Trimbach Riesling; Pewsey Vale Riesling.
- B choices: Dr. Loosen Blue Slate Kabinett; Chateau Ste. Michelle Columbia Valley Riesling; Selbach Incline Riesling.

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

- Residual sugar is sugar left after fermentation; perceived sweetness is the sensation in the complete wine.
- Off-dry means noticeable but moderate sweetness. Balance here means how sweetness and acidity feel together, not one universally best ratio.
- Dry and off-dry are style or label terms that require context. Acidity changes balance without removing measured sugar.
- Riesling's prominent acidity can support dry through sweet styles; sweetness is not a quality rank.

Set up

- Verify current sweetness information before purchase; categories and vintages change.
- Serve equally cool, coded, in 1 oz pours.
- Provide neutral food, water, and one 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.