



Riesling and the sweetness trap

PARTICIPANT WORKSHEET

Name _____ Date _____ Sample code(s) _____

Learn before you pour

- Residual sugar is sugar left after fermentation; perceived sweetness is the sensation in the complete wine.
- 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.

First pass — write before discussion

Prompt	Sample A / first observation	Sample B / comparison
Perceived sweetness		
Acidity		
Balance relationship		
Prediction vs verified label data		

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
