

LEVEL 2 • C11

Sauvignon Blanc: aromatic clues

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: Loire-style Sauvignon Blanc—restrained to herbal/citrus, brisk structure.
- B target: Marlborough Sauvignon Blanc—typically more overtly aromatic. Match price and vintage where practical.

Possible A/B choices

- A choices: La Petite Perrière Sauvignon Blanc; Domaine de la Renaudie Touraine; Pascal Jolivet Attitude.
- B choices: Kim Crawford; Villa Maria Private Bin; Oyster Bay Marlborough Sauvignon Blanc.

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

- Sauvignon Blanc commonly has high acidity and recognizable aroma families, with wide variation.
- Thiols and methoxypyrazines are possible aroma contributors, not grape fingerprints.
- Loire and Marlborough are diverse regional families. Require several independent clues before proposing grape or style.

Set up

- Serve equally cool, coded, in 1 oz pours.
- Optional references: fresh herb, citrus peel, passion fruit—never put them in the wine.
- Keep leftovers cold for N05 later today or tomorrow.

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.