



LEVEL 2 • C11

Sauvignon Blanc: aromatic clues

PARTICIPANT WORKSHEET

Name _____ Date _____ Sample code(s) _____

Learn 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.

First pass — write before discussion

Prompt	Sample A / first observation	Sample B / comparison
Broad aroma families		
Structure		
Three converging clues		
Counterargument + confidence		

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
