

## LEVEL 3 • C18

# Ripeness Is a Negotiation

## HOST PURCHASE + PREP SHEET

## COMPLETE WITHOUT WINE

Compare less-ripe, ripe, and very ripe fruit with tart water and black tea; keep sweetness, acidity, flavour, texture, and condition separate.

## Prepare

- [ ] Print one participant sheet per learner
- [ ] Provide pencils, water, food, and space for private writing
- [ ] Prepare the no-wine model before any optional bottle is opened
- [ ] Keep labels and documentary evidence hidden until observations are complete

## Optional application

Flight R - Relative ripeness: Two verified expressions of one familiar grape, preferably restrained and riper Syrah. The comparison supports only a relative-ripeness hypothesis.

## COMPLETE AI RECOMMENDATION PROMPT

Follow this complete sheet exactly. Use my location or shipping destination, budget, deadline, retailer links or inventory, and clear front-and-back label photographs. Transcribe exact producer, cuvee, vintage, bottle size, alcohol, importer, and farming or site claim before evaluating. Use current producer technical sheets, vineyard pages, vintage reports, or certification records for wine facts; use a retailer serving my location for current price and stock. Do not substitute a different vintage, similarly named wine, regional stereotype, search snippet, or label design. Preserve unknowns. Classify every candidate as QUALIFIES, POSSIBLE - CHECK REQUIRED, DOES NOT QUALIFY, or NOT ENOUGH EVIDENCE. If nothing qualifies, say so. Return direct links, time checked, matching and missing facts, conflicts, confounds, what the comparison may teach, and what it cannot prove. Remind me to confirm the exact physical bottle and price before payment. Lesson-specific requirement: Verify exact identity, grape, style rationale, current availability, price, producer technical information, and material confounds for both bottles. Do not infer harvest date from finished-wine style.

## LEVEL 3 • C18

# Evidence, Reveal, and Service

## Candidate evidence table

| FIELD                            | CANDIDATE A | CANDIDATE B |
|----------------------------------|-------------|-------------|
| Exact producer / cuvee / vintage |             |             |
| Required relationship            |             |             |
| Producer or certifier source     |             |             |
| Retailer / price / time checked  |             |             |
| Missing or conflicting fact      |             |             |
| Classification                   |             |             |
| Material confounds               |             |             |

## In-store photo workflow

1. Photograph this complete sheet and the shelf tag.
2. Photograph front label, back label, vintage, alcohol, importer strip, and any certification mark.
3. Give the assistant store, city, date, destination, budget, and deadline.
4. Require identity transcription before qualification.
5. Confirm the physical bottle before payment.

## Service and reveal

Wine is optional. Serve one ounce or less. Make water, food, spitting, and alcohol-free participation normal. Preserve private notes before any reveal. Do not ask learners to identify vineyard variables, farming systems, rootstocks, or vintage from taste alone.