

LEVEL 3 • C17

The Vine's Year

HOST PURCHASE + PREP SHEET

WINE IS OPTIONAL

The season dossier completes the lesson. Add one case-study wine only when the exact vintage has a producer vintage or harvest report.

Prepare the no-wine lesson

- [] Print one participant timeline per learner
- [] Provide pencil, water, and space for private writing
- [] Keep the stage sequence visible but hide dossier answers

WHAT VÉRAISON MEANS

Say veh-ray-ZOHN. It is the uneven onset of ripening, not harvest readiness. Berries soften and lose green chlorophyll; red cultivars begin colouring, white cultivars become more translucent, sugar rises, and acidity generally falls.

Optional bottle qualification

The exact producer, cuvee, vintage, bottle size, alcohol, price, availability, and producer season report must be verified. A retailer page alone does not establish vineyard or production facts.

AI WINE-CHOICE CHECK

Follow this sheet exactly. Use my location, budget, retailer links, inventory information, and clear front-and-back label photographs. Find one optional case-study wine with a producer vintage or harvest report for the exact wine and vintage. Verify wine facts with the exact producer source and verify current price and availability separately with a retailer serving my location. Do not infer vintage conditions, harvest facts, farming, production, or sensory results from region, reputation, a different vintage, search snippets, or label design. Classify each candidate as QUALIFIES, POSSIBLE - CHECK REQUIRED, DOES NOT QUALIFY, or NOT ENOUGH EVIDENCE. Preserve unknowns. If none qualifies, say so. Return direct links, time checked, missing or conflicting facts, confounds, what the case study may teach, and what it cannot prove. Remind me to confirm the exact physical bottle before payment.

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Case-Study Reveal and Service

In-store photo workflow

1. Photograph this complete sheet.
2. Photograph front label, back label, vintage, alcohol, importer strip, and shelf tag.
3. Tell the assistant the store, city, date, location, budget, and deadline.
4. Require exact identity transcription before evaluation.
5. Confirm the physical bottle and price before payment.

Host-only reveal

FIELD	HOST ENTRY
Producer / cuvee / vintage	
Producer season report	
Documented stage + event	
Grower response	
Unknown or disputed	
Retailer + time checked	

Service

Serve one ounce or less. Water, food, and spitting must be normal options. Preserve private sensory notes before the documentary reveal. Do not ask learners to taste frost, rain, heat, flowering, or harvest date.

Discussion questions

What is directly observed? What does the producer document? What remains an inference? Which cellar, age, service, site, or other seasonal factor could provide an alternative explanation?