

LEVEL 3 • C24

Vintage - Weather Becomes Wine

HOST PURCHASE + PREP SHEET

COMPLETE WITHOUT WINE

Learn the usual white- and red-wine development directions for colour, nose, flavour, texture, and condition, then complete two simplified season dossiers with alternatives and confidence.

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

USUAL WHITE-WINE DEVELOPMENT

Colour deepens from pale or lemon toward gold, amber, then brown. Fresh citrus, apple, stone-fruit, and floral character usually gives space to dried fruit, honey, wax, toast, nuts, caramel, and other developed notes. Excess heat or oxygen can instead mean browning, fruit loss, and damage.

USUAL RED-WINE DEVELOPMENT

Purple or ruby usually shifts toward garnet, brick, tawny, orange, then brown as pigments change and settle. Rim variation often widens: the edge becomes broader, paler, and more orange than the core. Fresh fruit becomes less dominant; dried fruit, tobacco, leather, earth, mushroom, spice, and savoury notes emerge. Tannin often softens. Rim variation is an age clue, not a date.

Optional application

Flights V-W and V-R - White and red vintage capstones: Two independent pairs: an ageworthy white and an ageworthy red, each comparing two sound vintages of the exact same producer and cuvee. Taste each pair blind, reveal, then separate ordinary bottle development from dated seasonal evidence.

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: Qualify the white and red pairs independently. Within each pair, match exact producer, cuvee, bottle size, and two vintages. Verify condition-aware availability and price separately from producer reports and official weather evidence. Reject substitutions and preserve age, blend, farming, production, storage, and closure confounds.

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Evidence, Reveal, and Service

Candidate evidence table

Flight V-W - white pair

FIELD	YOUNGER VINTAGE	OLDER VINTAGE
Exact producer / cuvee / year		
Condition + provenance		
Producer season evidence		
Retailer / price / time		
Classification + confounds		

Flight V-R - red pair

FIELD	YOUNGER VINTAGE	OLDER VINTAGE
Exact producer / cuvee / year		
Condition + provenance		
Producer season evidence		
Retailer / price / time		
Classification + 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.