

LEVEL 3 • C24

Vintage - Weather Becomes Wine

PARTICIPANT WORKSHEET

THE RULE		
Write observation and documented evidence before explanation. Keep the final wine effect conditional.		
STEP	EVIDENCE OR HYPOTHESIS	CONFIDENCE / LIMIT
Direct observation or documented condition		
Predicted vine response		
Predicted grape consequence		
Possible wine effect		
Competing vineyard explanation		
Cellar, age, or service alternative		

Confidence

[] Strong evidence [] Plausible [] Insufficient evidence

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Application and Evidence Audit

COMPLETE NO-WINE EXERCISE

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.

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.

APPLICATION CHECK	YOUR NOTES
What is directly observed?	
What is documented by a strong source?	
What remains an inference?	
What would improve confidence?	
What must this exercise not claim?	

One sentence worth keeping

Alternative explanation

What I would verify next
