

NERD MODE • N05

Why wine smells like fruit without fruit

HOST PURCHASE + PREP SHEET

Use this before class. Bottle examples are teaching targets, not endorsements or stock guarantees. Check the current label and producer information; substitute by style when necessary.

What to buy

- Wine is optional. Reuse C11 Sauvignon Blanc or C12 Riesling within one day.
- Optional aroma standards must be professionally prepared, food-grade products used exactly as directed.

Teach before you pour

- A volatile compound must enter the headspace above the glass and reach olfactory receptors to contribute directly to smell.
- Concentration, detection threshold, the wine matrix, and mixtures all affect perception.
- Aromas may come from grape compounds or precursors, fermentation, and later transformations. One compound never supplies a one-smell identity card.

Set up

- Do not improvise purified aroma compounds at home.
- Use water, notes, and clean air; stop if aroma fatigue develops.
- Print one worksheet per person.

Host checklist

☐	Purchase or select samples
☐	Code and chill / temper samples
☐	Print one worksheet per participant
☐	Teach or read the primer before pouring or pressing play
☐	Set water, food, and spit cups
☐	Start the lesson before social refills

Hosting and reuse

For a big-screen group, seat everyone where they can pause and write; discuss only after private notes and finish the course work before social refills. Reused bottles must be tightly closed, refrigerated, and used later the same day or the next day; re-taste and replace any tired or oxidized bottle. Buying note updated 29 August 2026.