



Why wine smells like fruit without fruit

PARTICIPANT WORKSHEET

Name _____ Date _____ Sample code(s) _____

Learn 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.

First pass — write before discussion

Prompt	Sample A / first observation	Sample B / comparison
Broad family		
Intensity + confidence		
Matrix / mixture explanation		
Alternative pathway		

Evidence → hypothesis

Observation(s): _____

Hypothesis: _____

Alternative explanation: _____

Confidence ☐ strong evidence ☐ plausible ☐ insufficient evidence

After the reveal / discussion

What held up? _____

What changed? _____

What remains unresolved? _____

One sentence worth keeping
