The White Grapes

First: how much does it smell? Then: how mouthwatering is it?

THE FLIGHT · BLIND

Four whites

1 _____

2 _____

3 _____

4 _____

Fill in the sheet for each glass. Then guess the grape.

THE FIRST SORT

Loud or quiet?

- Loud: Sauvignon Blanc, Riesling
- In between: Albariño
- Quiet: Chardonnay, which takes on its winemaking
- Then check the acid: high acid tastes crisp and fresh

TEXTURE DIALS

Same grape, different wine

- Steel tank: adds nothing, keeps the fruit fresh
- Oak: vanilla, toast, weight
- Malolactic: a natural change that softens sharp acid and can smell like butter
- Lees (spent yeast): resting on it adds a bready smell and a creamy feel

RIESLING

Check the alcohol to guess the sweetness

- Yeast turns sugar into alcohol
- Stop early: less alcohol, more sweetness
- Riesling is not always sweet
- Trocken on a German label means dry

CARDS · THE BUILD

Build a flight

- [ ] A group of 12 loves Chardonnay
- [ ] Pick four grape cards for a white flight they would enjoy. One line each on why.
- [ ] Now they love Pinot Grigio (light, crisp, quiet). Swap cards. What changed?

TAKE IT TO THE TABLE

Grape or style?

"I don't like Chardonnay."

Then: "I don't like white wine at all." Ask what they last tried, then offer a small taste of something different.

> *"I don't like Chardonnay" often means "I don't like oak and butter."*

Tonight's cards

From Mistral WineCards, Deck ONE: Global.

GRAPES



Sauvignon Blanc



Albariño



Riesling

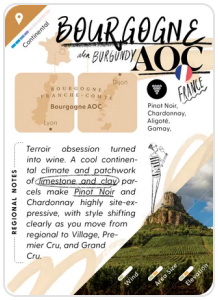


Chardonnay

REGIONS



Loire Valley



Burgundy

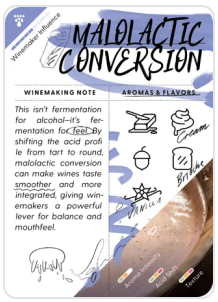
WINEMAKING



Stainless Steel



Oak Aging



Malolactic Conversion



Lees Aging

TASTING



White Wine Tasting Guide

Study this week

Pull these from your deck. Read two a day. Before next week, find one of these wines on a shelf.

NOTES