Winemaking

Every bottle is a set of decisions.

THE FLIGHT · BLIND

Four techniques

1 _____

2 _____

3 _____

4 _____

Smell for something beyond fruit: bread, bubbles, banana, honey.

THE DECISIONS

From vine to bottle

- When to pick
- Ferment in steel or oak
- How long on the skins (skins give color and tannin)
- Soften the acid (malolactic) or not
- Oak: new or old, French or American, big or small
- Lees (spent yeast): stir, leave, or move the wine off them
- Clean it up (fining, filtering) or not
- Cork or screwcap

TRADITIONAL METHOD

How Champagne gets its bubbles

1. Make a dry base wine
2. Add sugar and yeast, seal the bottle
3. A second fermentation makes the bubbles
4. Age on the spent yeast
5. Turn and tilt the bottles so the yeast slides into the neck (riddling)
6. Freeze the neck and pop out the yeast (disgorging)
7. Top up with a little wine and sugar (dosage), then cork

> *Carbonic maceration: whole grapes ferment inside their own skins. Bright fruit, little tannin.*

FAULTS

What wrong smells like

- Cork taint: wet cardboard, damp basement
- Oxidized (too much air): bruised apple, flat, browning
- Reduction (too little air): struck match, rotten egg. Often fades with swirling.
- Brett (a wild yeast): barnyard, bandage

CARDS · FLASH ROUND

Technique and aroma

- [ ] Shuffle the eight Winemaking cards
- [ ] Flip one
- [ ] In 10 seconds, name one smell or feel it adds
- [ ] "Nothing added, keeps the fruit fresh" counts

TAKE IT TO THE TABLE

Read the label

A guest reads "unfined, unfiltered" and asks what it means.

Then: "Wine gives me a headache. It's the sulfites." Explain each in one plain sentence. Don't diagnose.

Tonight's cards

From Mistral WineCards, Deck ONE: Global.

GRAPES

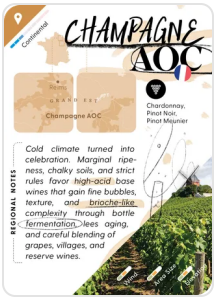


Chenin Blanc

REGIONS



Loire Valley



Champagne

WINEMAKING



Lees Aging



Traditional-Method Sparkling



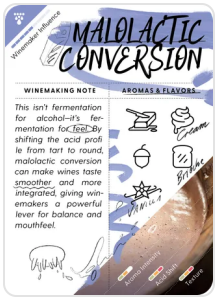
Carbonic Maceration



Oak Aging



Stainless Steel



Malolactic Conversion

TASTING



Faults

Study this week

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

NOTES