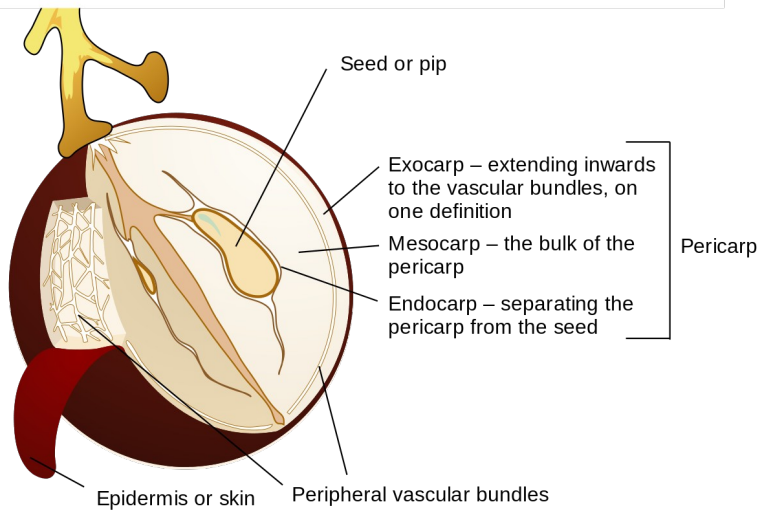


## Foundation Program. Acid & Organics

- Acid is the building block of all fruit flavors.



- The Ripeness Metaphor

### How Acidity Effects Flavor

1. Riesling with too little acid
2. Riesling with too high acid

- Language is critical. Introduce acid descriptors: L – M – F

### How Acidity Effects Balance

1. The blend (blend both Riesling together)
2. Riesling with balanced acidity

- Sense of smell is critical to taste & everyone has the same tools.
- Introduction of the concept of grape Fingerprint.

### Organic Compounds, Not Fairy Dust

current studies show that people can perceive over 100K scents. Can track scent over 3 football fields.

1. Basic White
2. Sauv Blanc, 1 ppm pyrazine White

### Fermentation & Winemaker's fingerprints

Fermentation not Terroir

1. Basic White
2. Secondary Fermentation Butter Chard, 10ppm diacetyl



# NATIONAL WINE SCHOOL

## Level Two Program

Week Two: Components of White Wines

### **How Acidity Effects Flavor**

1. Wine with too little acidity (Riesling)
2. Wine with too high acidity (Riesling)

### **How Acidity Effects Balance**

1. The blend
2. Wine with balanced acidity (Riesling)

### **Organic Chemistry or Fairy Dust?**

1. Basic White (Pinot Grigio)
2. Varietal Fingerprint: Green Pepper/Grass (Sauvignon Blanc)

### **Fermentation or *Terroir*?**

1. Basic White (Pinot Grigio)
2. Winemaking Technique: Malolactic Fermentation (Chardonnay)