



# 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)