



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)