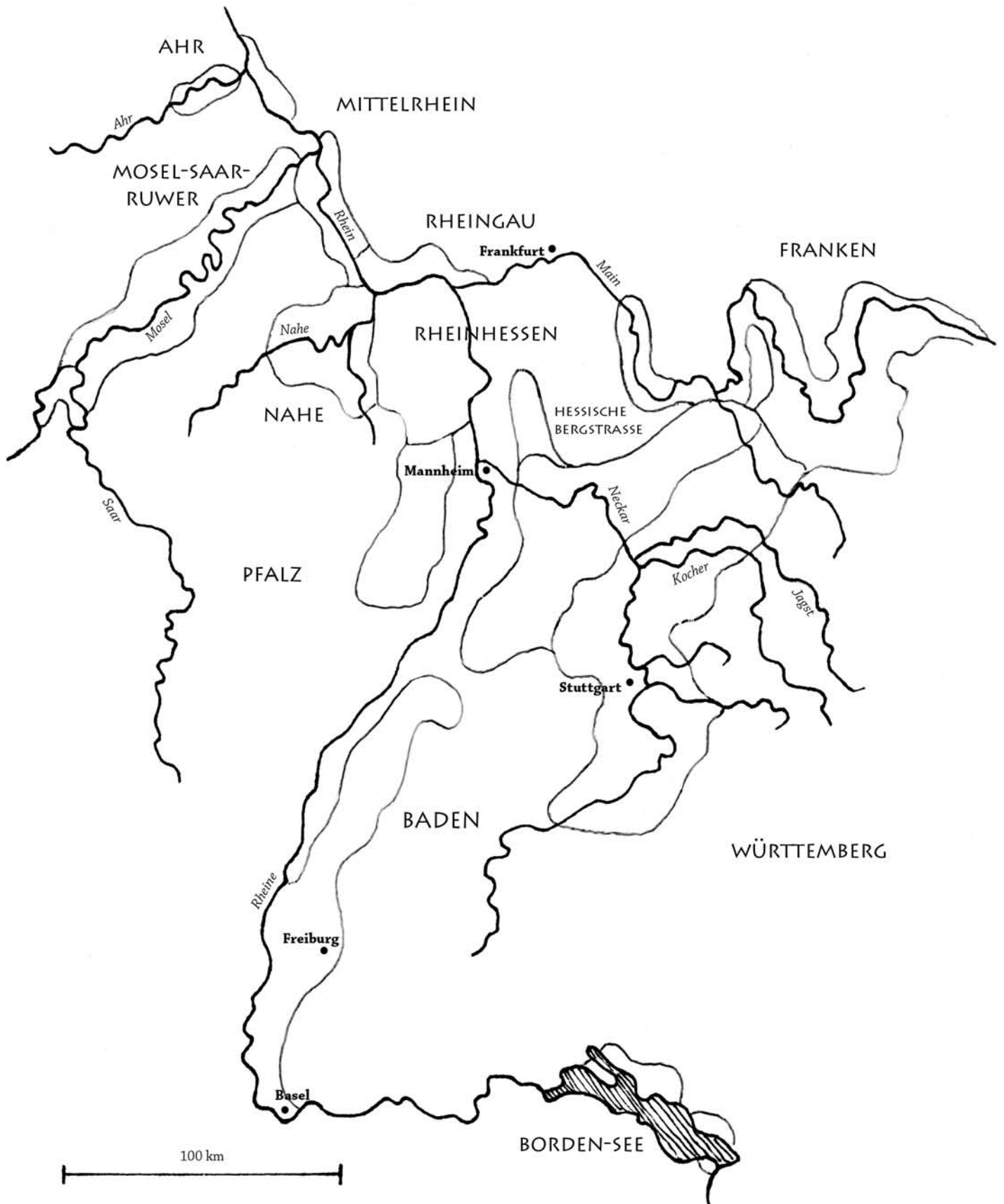
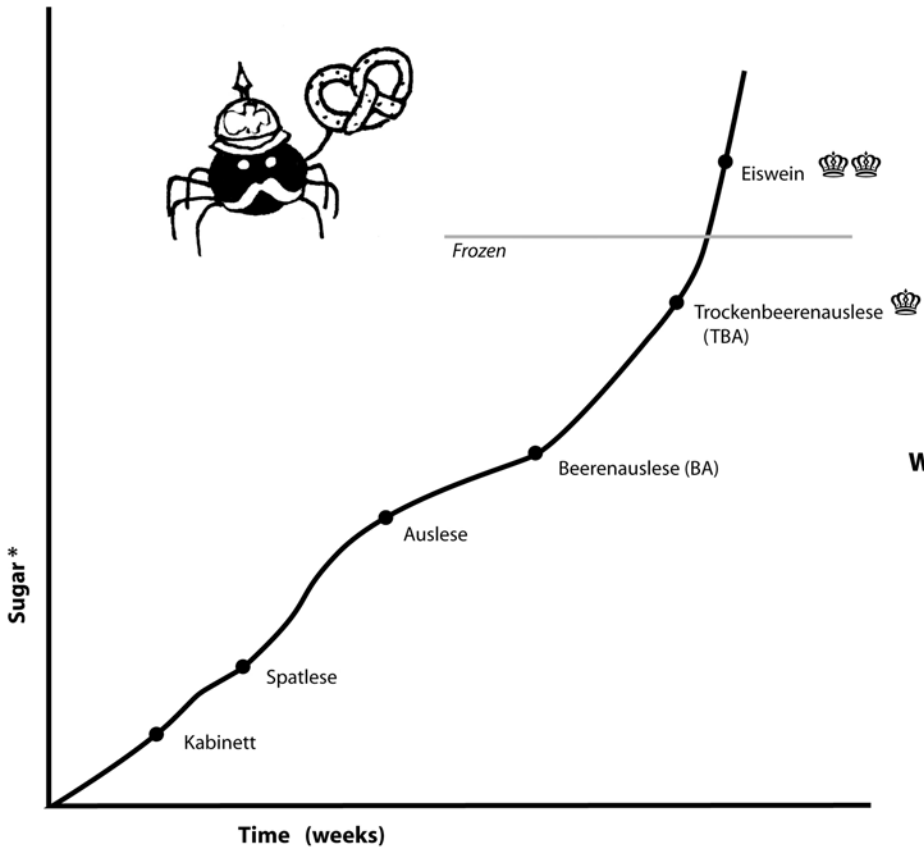


THE RIESLING GRAPE IS ONE OF THE MOST VERSATILE VARIETIES,  
FIRST BECAUSE IT THRIVES AT A NORTHERN LATITUDE,  
SECOND BECAUSE OF THE WIDE RANGE OF STYLES IT OFFERS  
AND LAST BECAUSE OF THE AGING QUALITY.



# the pH show

- So at What Point Do You Find This Interesting?**, 2:20  
Chuck Jones, 2008
- Ferndal, Western Canyon**, 5:45  
Richard O'Sullivan, 2005-2007
- Swamp Swamp**, 1:55  
Paul Nudd, 2000
- 48 Words for Garbage**, 1:12  
Molly Schwartz, 2008
- Hillary for President, Beware of the Dog**, 3:38  
Michael Morris, 2008
- Wonderful Surpassing the Fallen**, 2:08  
Nicholas A. Hayes, 2008
- Swamp Swamp**, :50  
Paul Nudd, 2000
- TBA**, 2:30  
Catie Olson, 2008
- I Know I'll Be Alive**, 3:45  
Caleb Jones Lyons, 2008
- Swamp Swamp**, 1:20  
Paul Nudd, 2000
- d old song**, 3:04  
Merav Ezer, 2006
- Pravda (Entropy) or: Stock, Memory and Protection**, 4:10  
Chris Hefner, 2008
- BBC**, 3:18  
Meg Duguid, 2008



\* Ripeness level

## German wines are organized by levels of ripeness at harvest

### QmP categories

(Qualitätswein mit Prädikat, quality wine with specific attributes)

ACIDITY + SUGAR = TIME

SUGAR = TIME

TIME = BALANCE

ACIDITY (TIME ÷ BALANCE) = SUGAR

ACIDITY (TIME / BALANCE) = SUGAR + FILM

BALANCE = TIME × ACIDITY + BALANCE

$\frac{B}{T \times A \times S} = T$

BALANCE =  $\frac{SUGAR}{ACIDITY \times TIME}$

SUGAR =  $\frac{1}{TIME}$

$\frac{S \times A \times T}{1} = B$

$S = A \times T = B$