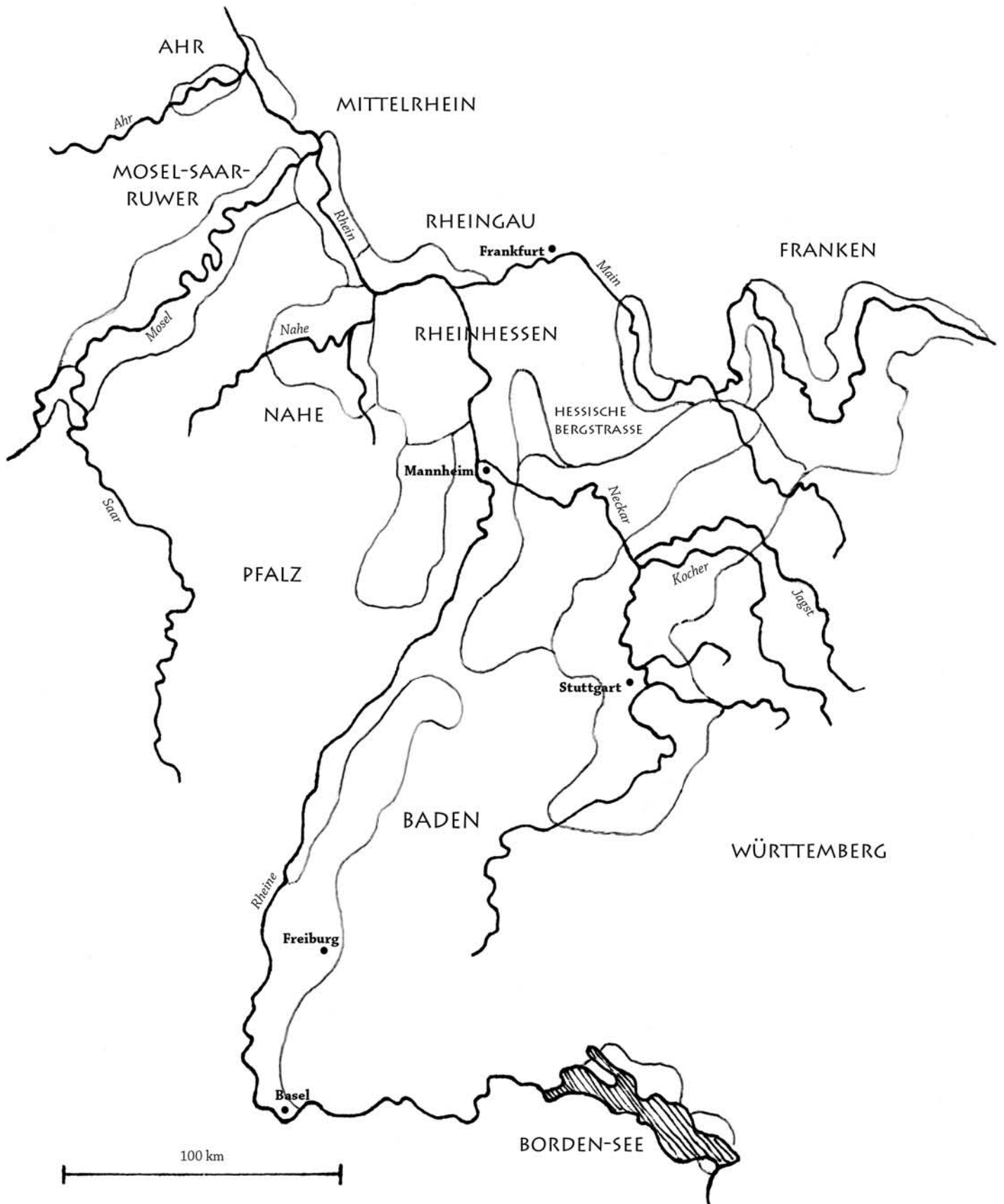
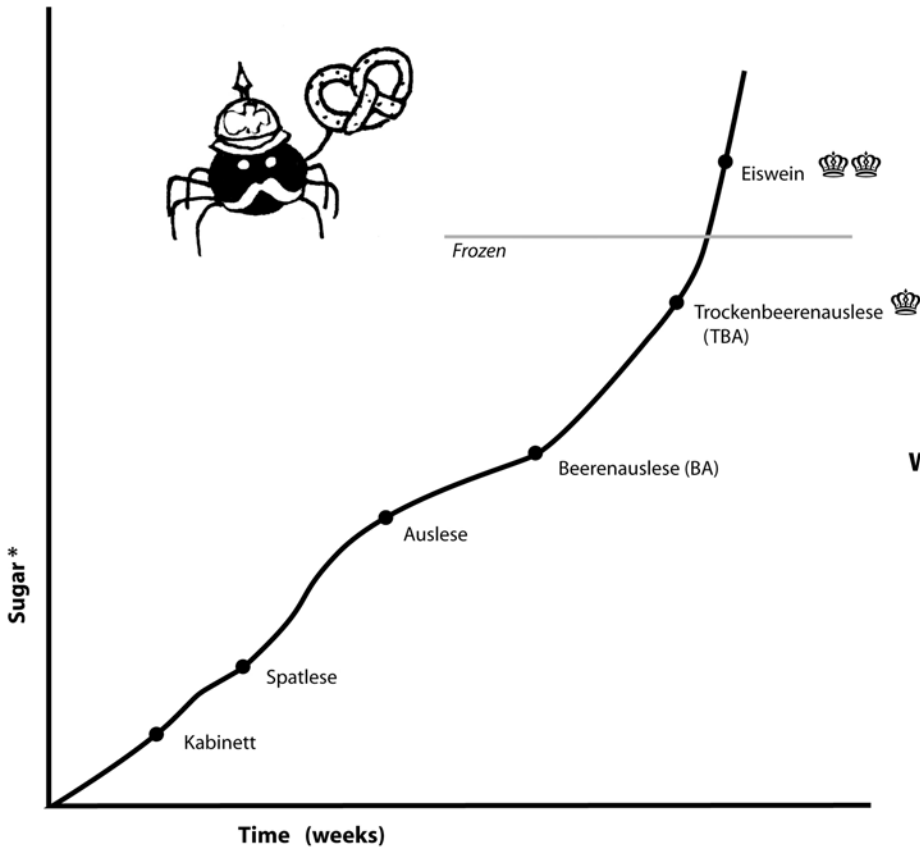


THE RIESLING GRAPE IS ONE OF THE MOST VERSATILE VARIETIES,
FIRST BECAUSE IT THRIVES AT A NORTHERN LATITUDE,
SECOND BECAUSE OF THE WIDE RANGE OF STYLES IT OFFERS
AND LAST BECAUSE OF THE AGING QUALITY.



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 = $\frac{SUGAR}{ACIDITY \times TIME}$ STAGES = ~~ACIDITY~~

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

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