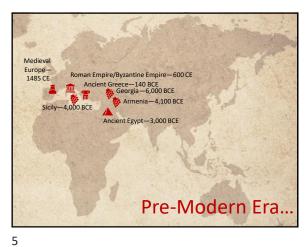


(Wine) History School Dropout Europe: The Raid on Cadiz The Ottoman Wars The French Revolution The Exposition Universelle Phyllowera Invades Europe The Uiceroyalty of New Spain The Edict of Fontainebleau The Liberty Affair The First Fleet Sutter's Mill Gabriel's Gully The American Bicentennial







Beginning in the 1550s the rivalry between England (Protestants under Elizabeth I) and Spain (Catholics under Philip II) began to intensify.



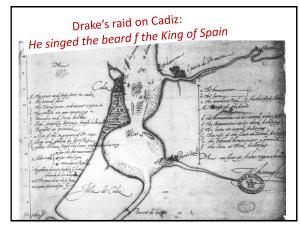


7

English privateers attacked Spanish ships, while the English aided the Dutch in their revolt against Spanish rule.



In response, Philip prepared a large armada to invade England to overthrow Elizabeth and restore Catholicism.



Sherry was suddenly the most popular drink in England.





10

1615: The transition from wood to coal



11

Beginning in 1581, the English Parliament became increasing concerned over a shortage of oak trees in the country.

Numerous laws were passed limited the use of wood for fuel, and finally, in 1615, King James I prohibited the use of wood for fuel (unless it was from one's own private property.)



Soon, coal from Newcastle, Gloucestershire, and beyond was being used for industrial fires of all kinds...including those in the glass factories.

Coal burned far hotter (and dirtier) than wood, and soon thereafter, glass was being made that was heavier, darker, and far stronger than had ever been seen before.



Verre Anglaise

13

At this same time, the wines of Champagne were shipped to England in barrels—often with incomplete fermentation (due to the cool climate of the region). With this new style of glass, they could bottle the wine as soon at it arrived in England....and safely capture the fizz.



14

In 1662, Christopher Merret presented findings to the Royal Society in London, describing a technique to create a second fermentation (and more bubbles) using sugar.

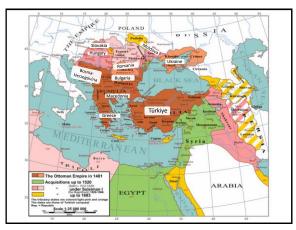


Eventually, the strong glass bottles (and cork stoppers) made their way to France, allowing Dom Pérignon (1638–1715) to proclaim he was *drinking stars*

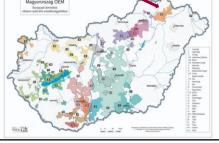








The tiny region of Tokaj, located in the northeastern corner of Hungary at the confluence of the Tisza and Bodrog Rivers, may have been the site of the first production of sweet, botrytis-affected wines.



20

Tokaji Aszú, László Máté Szepsi, and the Ottoman Wars: The Legend



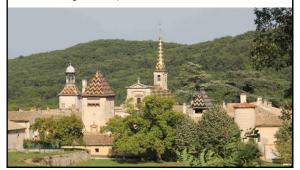




The Revolutionary period (1789-99) had numerous and long-lasting implications for the development of wine production and consumption in France



These include the diversification and secularization of wine production after church land (including vineyards and winemaking facilities) were nationalized and distributed...



25

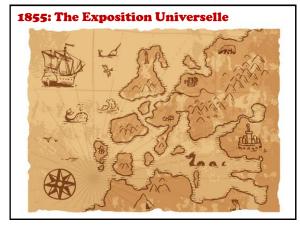
...the implementation of the Napoleonic Code, which revised the wine family property was held and distributed over the generations...



26

..and changes in the taxation, distribution, and accessibility of wine—such that the cultural value of wine was raised to the point that it was declared the national beverage of France!





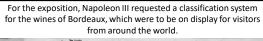
In 1848, Charles-Louis Napoléon Bonaparte— Napoléon III came to power as the Président de la République Française

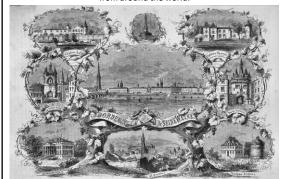


29

Among his many projects was the *Exposition Universelle des produits de l'Agriculture, de l'Industrie et des Beaux-Arts de Paris 1855*







1863: Phylloxera invades Europe



The connection between Rioja and Bordeaux goes back centuries...



...and was expedited by the twin calamities of oidium & phylloxera invading the vineyards of France.



34

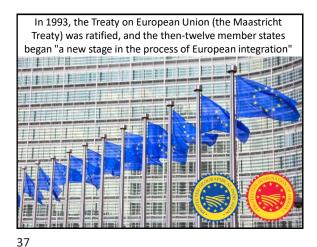
In 1863, the railroad between Haro and Bilbao was completed, and Rioja became an essential part of the French import market.



35







As of July 1, 2013, all member states are prohibited to use the term *Prošek* on wine labels....despite the wine being a traditional product of Croatia.









Pignoletto DOC
Pignoletto Variety
Emilia-Romagna DOC (tba)



Tokay (outside of Hungary)
Tokay the town
Tokaj PDO (Tokaji)
In Alsace: Pinot Gris
In Australia: Topaque



Prosecco Variety
Glera Variety
Prosecco DOC
Prosecco the town
Australian Prosecco???







The first attempt (it is believed) to grow European grapes in the Americas began in Hispaniola during the second voyage of Columbus in 1494.



43

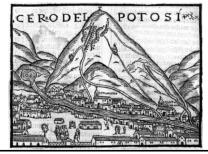
Later, when Hernán Cortés brought a large part of what is now Mainland Mexico under the King of Castille, the Viceroyalty of New Spain was established.



Cortés required Spanish settlers that wanted to acquire land in the Mexican Plateau to establish vineyards.

44

Soon thereafter, the Spanish moved into what is now Peru, and vines were introduced to the area by Bartolomé de Terrazas and Francisco de Carabantes. Peru remained the center of wine production in the Americas into the 1680s.



The main grape at the time was a red grape called Mission (Misión). This grape spread from Mexico north to Texas, New Mexico, and California; as well as south to Peru (Negra Peruana), Chile (País), and Argentina (Criolla Chica).



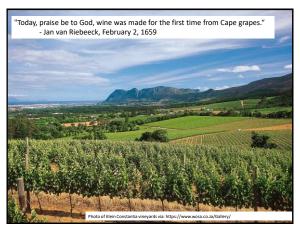
These grapes formed the foundation of wine production in the Americas, supplemented by the vinifera vines that introduced in the centuries that followed.

46



47













53

The Liberty Affair was the culmination of a series of events involving the British taxing authorities, American colonists, and several shipments of Madeira Wine.



It began on June 10, 1768, with the seizure of John Hancock's ship the Liberty—in Boston Harbor. A riot erupted as British sailors began the process of towing the Liberty to the Romney (a British warship).



Over 3,000 colonists paraded, rioted, and burned the Romney. The British officials were forced to take refuge at Castle William.

55

Hancock was unable to negotiate the return of his ship, but—defended by John Adams—he was later cleared of all charges.



The Liberty Affair set the stage for the greater unrest to come.

56

When it came time for an important toast in early America, Madeira was typically the drink of choice.



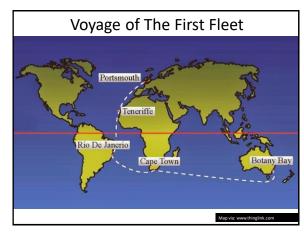




Historians estimate that the US imported 25% of all the Madeira produced at the time.





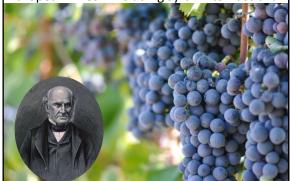


Captain Phillip planted a vineyard at Farm Cove—the site of the present Sydney Botanical Gardens. Those vines did not survive, so he moved his to Parramatta. Soon, there were several successful vineyards and wineries in the area.



61

1833: James Busby introduces dozens of European vines—including Syrah—to Australia.



62





California's population surged along with the Gold Rush; by some estimates the state's population grew from 26,000 (1849) to 225,000 by 1852 and 560,000 by 1870.



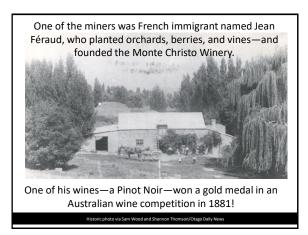
As the gold fever wore off, many newcomers made homestead claims and took up farming...







1861: Gabriel Read discovers gold near the Tuapeka River in Otago. The area—known as Gabriel's Gully—becomes the site of New Zealand's first major gold rush.







Inspired by the American Bicentennial, Steven Spurrier's

Judgement of Paris pitted best of the Old World against the
best of the New World



The results had a revolutionary impact on the production, prestige, and consumption of wine from areas beyond Europe.



