

(Wine) History School Dropout



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1

NOT the history of wine...

**HISTORY
OF THE
WORLD**



and its affect on wine...

2

(Wine) History School Dropout



Europe:

- The Raid on Cadiz
- The Transition from Wood to Coal
- The Ottoman Wars
- The French Revolution
- The Exposition Universelle
- Phylloxera Invades Europe
- The European Union

Beyond Europe:

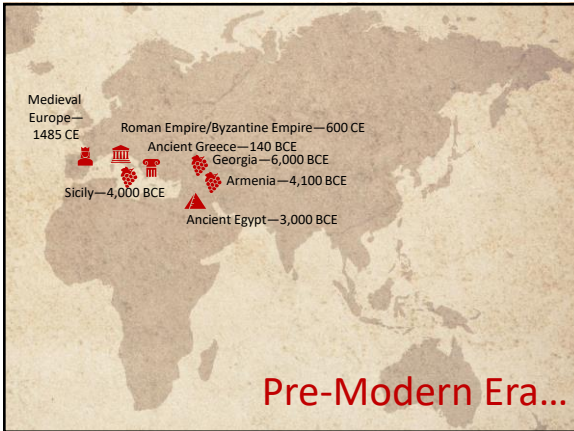
- The Viceroyalty of New Spain
- The Edict of Fontainebleau
- The Liberty Affair
- The First Fleet
- Sutter's Mill
- Gabriel's Gully
- The American Bicentennial



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



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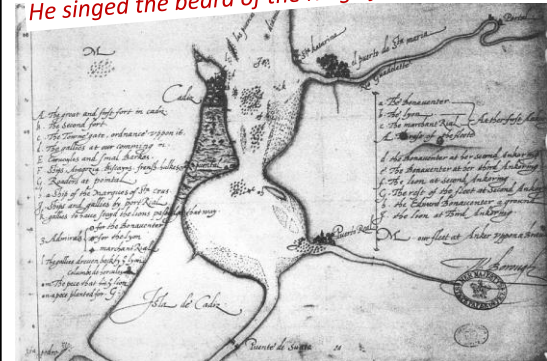
English privateers attacked Spanish ships, while the English aided the Dutch in their revolt against Spanish rule.



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

8

Drake's raid on Cadiz:
He singed the beard of the King of Spain



9

Sherry was suddenly the most popular drink in England.



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1615: The transition from wood to coal



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Beginning in 1581, the English Parliament became increasingly 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.)



12

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 as it arrived in England....and safely capture the fizz.



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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.



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



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1630: The Ottoman Wars

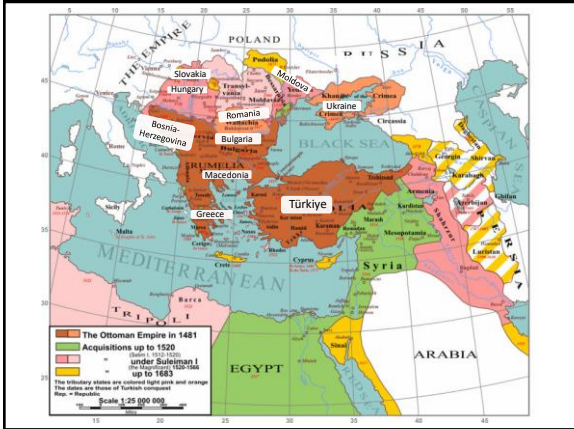


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The Ottoman Empire controlled much of SE Europe, Western Asia, and Northern Africa between the 14th and 20th centuries.



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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.

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

21

Tokaji Aszú, László Máté Szepsi, and the Ottoman Wars:
The (Likely) Truth



22

1789: The French Revolution



23

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



24

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...



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...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!



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1855: The Exposition Universelle



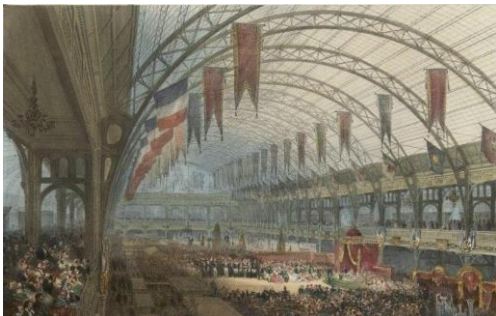
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In 1848, Charles-Louis Napoléon Bonaparte—
Napoléon III—
came to power as
the
Président de la République Française



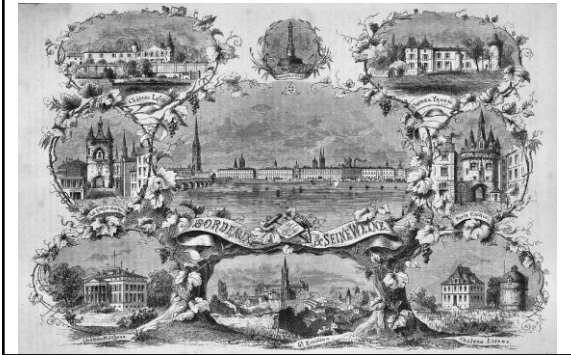
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Among his many projects was the *Exposition Universelle des produits de l'Agriculture, de l'Industrie et des Beaux-Arts de Paris 1855*



30

For the exposition, Napoleon III requested a classification system for the wines of Bordeaux, which were to be on display for visitors from around the world.



31

1863: Phylloxera invades Europe



32

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



33

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



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



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1993: The European Union



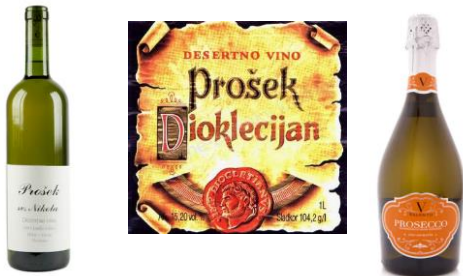
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In 1993, the Treaty on European Union (the Maastricht Treaty) was ratified, and the then-twelve member states began "a new stage in the process of European integration"



37

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.



38



~~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???

39

To no one's surprise, in 2020 the EU rejected an application from Vaud (Switzerland) for a *Commune de Champagne* PDO for its wine.



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



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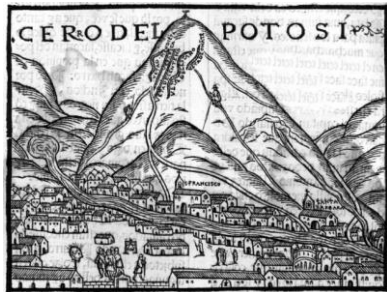
Later, when Hernán Cortés brought a large part of what is now Mainland Mexico under the King of Castille, the Viceroyalty of New Spain was established.



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.



45

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

1685: The Edict of Fontainebleau



47

The early history of the South African wine industry can be traced to the founding of a supply station at the Cape of Good Hope by the Dutch East India Company.



Photo by Pierre Vandenspuy via: <https://www.wosa.co.za/Gallery/>

48

"Today, praise be to God, wine was made for the first time from Cape grapes."
- Jan van Riebeeck, February 2, 1659



Photo of Klein Constantia vineyards via: <https://www.wosa.co.za/Gallery/>

49

1685: King Louis XIV issued **The Edict of Fontainebleau** revoking the Edict of Nantes (1598), thus allowing for the persecution of French Protestants.



50



As a result, 300 French Huguenots emigrated to the Cape Colony. Many of them eventually settled in and around the Boland Mountains and established the town of Franschoek ("French Corner").

Photo by Eddie Wilson via: <https://www.wosa.co.za/Gallery/>

51

The Huguenot Monument in Franschhoek (completed in 1945)



52

1768: The Liberty Affair



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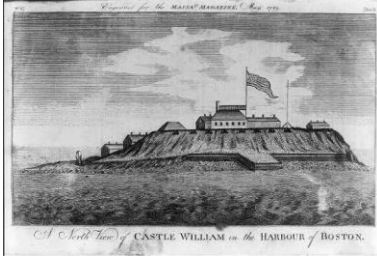
The Liberty Affair was the culmination of a series of events involving the British taxing authorities, American colonists, and several shipments of Madeira Wine.



It began on June 10, 1768, with the seizure of John Hancock's ship—*the Liberty*—in Boston Harbor.

54

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.

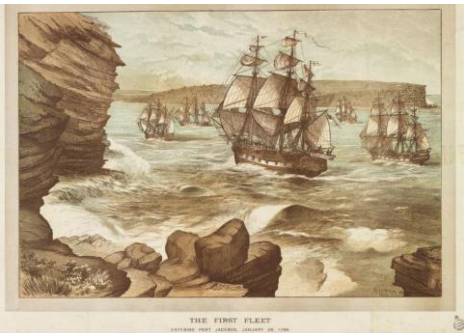
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1788: The First Fleet



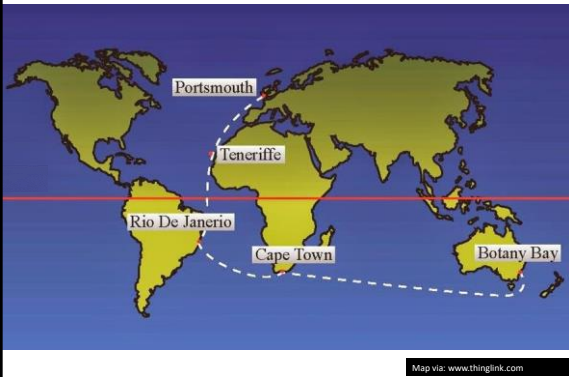
58

Captain Arthur Phillip leads "The First Fleet" (11 British ships with British colonists including 1,400 convicts) and establishes a settlement at Sydney Cove



59

Voyage of The First Fleet



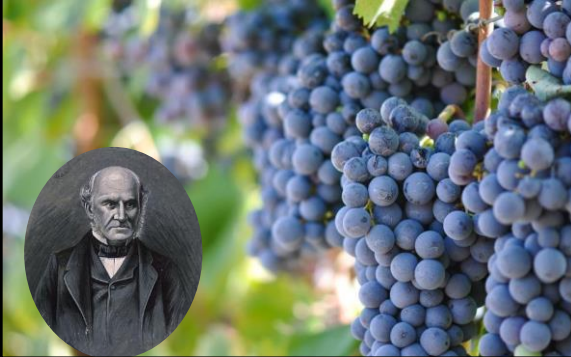
60

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

1848: Sutter's Mill (California Gold Rush)



63

The California Gold Rush began on January 24, 1848—when James Marshall discovered gold at Sutter's Mill in Coloma, California.



64

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.



65

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



66

...and Amador County Zinfandel was here to stay.



67

1861: Gabriel's Gully (Otago Gold Rush)



68

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.



Photo: National Library of New Zealand

69

One of the miners was French immigrant named Jean Féraud, who planted orchards, berries, and vines—and founded the Monte Cristo Winery.



One of his wines—a Pinot Noir—won a gold medal in an Australian wine competition in 1881!

Historic photo via Sam Wood and Shannon Thomson/Otago Daily News

70

In an amazing turn of events, the original Monte Cristo Winery is being restored and will soon be open to visitors!



<https://montecristowinery.co.nz/>

71

1976: The American Bicentennial



72

Inspired by the American Bicentennial, Steven Spurrier's *Judgement of Paris* pitted best of the *Old World* against the best of the *New World*



73

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



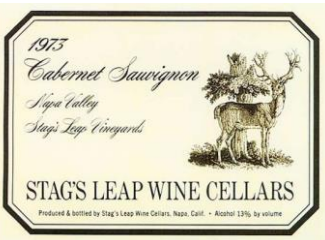
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CHATEAU MONTELENA
ESTABLISHED 1857



MADE BY ALEXANDER VALLETT
CHARDONNAY
1975
Imported and bottled by
Chateau Montelena - Calistoga, Napa Valley, California
Bottled 11/26 by Valente

**“Not bad for some
kids from the sticks”
- Jim Barrett**



75

And they rest, they say...



...is HISTORY!
