



My Drift

Title: Wine

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I'm mostly a beer drinker but every once in a while I like to drink a good bottle of wine. A good bottle of wine for me is one I find on sale at Long's Drug Store for \$10. Now, I know that there are a lot of wine connoisseurs out there that think the wine I drink is "cheap plonk" and they would not touch it with a 10-foot pole. I have been around for quite a while and have visited many countries and tasted many different wines. Well, I can't tell the differences between a \$10 bottle of wine and a \$100 bottle of wine. So why should I spend the extra \$90?

When I open a bottle of wine, I always throw away the cork and drink the entire bottle. I have a big cup that I fill with ice and it only take two fillings of wine and the bottle is empty. The bottle generally takes about 30 minutes to consume so sometimes I repeat the process with a second bottle. I read that two glasses of wine a day are good for your health. Well, using simple logic, two bottles of wine must really be good for my health. I can truly attest to the fact that I do feel good after drinking a bottle or two of wine.

I'm not a fussy wine drinker. I like white, red, pink, or any other color of wine that is on sale for \$10. However, I must admit that I don't know that much about wine history, how it is made, what makes it red or white, and what's with all these different kinds of wine? Let's find out.

Did you know that there are over 10,000 varieties of wine grapes in the world? Many of these varieties have been developed by using grafting and other methods to produce new hybrids. Often, certain types of grapes are popular in certain countries.



Endless fields of grapes grow in California's fertile Central Valley



The History of Wine

Human beings have been drinking wine for quite a long time — archaeologists have discovered evidence of wine consumption in China in about 7000 BC, Georgia in 6000 BC, and production sites in Armenia dated back to 4100 BC. The story of wine is deeply intertwined with the story of all recorded human history. Follow the timeline to see how wine grapes have taken root in every continent except Antarctica.



7000 BC – First evidence of wine found in China.

6000 BC – Wine artifacts found in Georgia.

4100 BC – Wine production sites found in Armenia.

3100 BC - The pharaohs rise to power in Egypt. They begin making a wine-like substance from red grapes and, due to its resemblance to blood, they used it in ceremonies. During this time, the Egyptians come in contact with Jews as well as the Phoenicians. It would be the Phoenicians who would cultivate the wine and begin to spread it around the world.



The Phoenicians

1700 BC - Wine Was Drank At Least 3,700 Years Ago in Northern Israel. Archaeologists recently discovered a 3,700-year-old wine cellar. The findings indicate that more than 500 gallons of wine were once stored in this cellar (that's enough to fill 3,000 bottles!).

1200 BC to 539 BC - The Phoenicians trade across the Mediterranean, including the Middle East (current day Israel) and stretching around the sea from North Africa to points in Greece, Spain, and Italy. It was during their trading that they also brought with them wine, transported in ceramic jugs, as well as grapevines.

800 BC - The Greeks, having been exposed to wine by the Phoenicians, begin to perfect the beverage. Wine becomes a symbol for trade, religion, and health. A God is named in honor of wine: Dionysus. As the Greeks begin to rise in power, they colonize other land around the Mediterranean, and, along with their armies, travel with wine. After a new colony was conquered, Greeks would settle the area, bringing grapevines with them. Sicily and southern Italy formed some of the earliest colonies, and the wine then traveled up the boot to Rome.

146 BC - Rome conquers Greece and builds an empire. The Romans take wine as their own, creating Bacchus, their own god of wine, and make wine a central part of their culture, just as the Greeks had done. As the Empire and its troops expand across Europe, Romans plant grapevines in modern day France, Germany, Italy, Portugal, Spain as well as a number of Central European nations.

380 - As the Roman Empire adopts the Catholic Church and Christianity, wine becomes a central part of the sacrament. Wine's importance to Catholicism and Mass causes the Catholic Church to focus on wine cultivation and production. Monks in Italy and France begin working as vintners, and winemaking technology is perfected. As the Catholic Church grows across Europe, wine goes with it.

1492 to 1600 - Wine travels to the New World and it's brought to Mexico and Brazil by the conquistadors.

1543 - The Portuguese sail to Japan. Saint Francis Xavier brings wine as a gift for the feudal lords six years later. Jesuits convert over 100,000 Japanese citizens to Catholicism. At the same time, they introduce imported European wine to the population.

1554 to 1556 - Spanish missionaries, traveling from points North, including Mexico, establish Chile's first winery. Spanish missionaries also travel from Chile to Argentina, settling in the Mendoza wine region, and planting the region's first grapes.

1562 to 1564 - Wine comes to America, being made for the first time by French Huguenots in Jacksonville, FL. The Huguenots did not bring European grapes with them, but instead used native grapes they found growing in the area. The wine made was not pleasant to the Huguenots, and they stopped making the wine shortly after they began.

1608 - The French claim Canada as their territory in 1534, but they do not establish permanent settlements until 1608, when Samuel de Champlain founds Quebec City. Jesuits quickly follow and attempt to grow European grapes. But they have little success, so they turn to the local grapes.

1619 - The French import French grapevines and begin cultivating wine in Virginia. Wine starts are made up and down the Eastern Seaboard, but, due to the colony's Puritanical roots, it does not immediately take off.

1769 - Spanish missionary Junípero Serra, having traveled from Spain to spread the gospel in the New World, travels to California from Mexico City, opening a mission in San Diego and bringing with him grapes in order to create the region's first wine. Spanish missions then spread across California, and the Franciscan monks bring with them the art of making wine, establishing Sonoma's first winery in 1805.

1785 - Thomas Jefferson is appointed the minister to France. Jefferson travels to France and falls in love with French wine, particularly Bordeaux and Burgundy. Jefferson becomes convinced wine of equal caliber can be produced in the US. He returns with more French grape cuttings, and a desire to see wine thrive in Virginia.

1788 - The First Fleet, having departed the UK in 1787 in order to travel to Australia to establish the penal colony, makes a stop in South Africa. During the stop the fleet picks up grape cuttings that will be planted in Australia upon the fleet's arrival.

1848 to 1855 - The California Gold Rush. Americans seeking to better their prospects travel west, bringing with them a desire for riches and a taste for wine. Their taste for wine not only increases demand for the wine already being made in California, but the gold rushers also bring with them vines from the East coast, most indigenous to France, but also Zinfandel, a grape for which California would become known, that originated in Croatia.

1863 to 1962 - Phoenicians planted wine in Algeria back in their era, but Islamic rule eventually stuffed that out. When France took control of Algeria in 1830, they started replanting vineyards. Wine production there soared while phylloxera decimated the French wine industry in the 1860s - 70s. Production hit a high point in the 1930s, with most of the wine being exported, particularly to French winemakers in the Languedoc for blending. When the French ceded control in 1962, production went into a long decline.

1980 to 2013 - As the Chinese economy opened to the world under Deng Xiaoping, imports of French wine arrived, followed by the French themselves, working with local partners to plant vineyards. In 30 years, as China's middle and upper class populations ballooned, the nation has grown into both one of the world's largest consumers and producers of wine.

Well, as you might can tell, wine has come full-circle.

How Wine is Made: From Grapes to Glass

1. Pick the grapes

Most vineyards will start with white grapes and then move to red varieties. The grapes are collected in bins or lugs and then transported to the crushing pad. This is where the process of turning grapes into juice and then into wine begins.



Mechanical Grape Picker

The grapes are either cut from the vine by human hands with shears or they are removed by a machine. At this point in the process, the grapes are still intact with their stems—along with some leaves and sticks that made their way from the vineyards. These will all be removed in the next step.

2. Crush the grapes

No matter how or when the grapes were picked, they all get destemmed and crushed. The Destemmer, which is a piece of winemaking machinery that does exactly what it says, removes the stems from the clusters and lightly crushes the grapes.



Grapes going through the Destemmer



Grapes being dumped into the Crusher

White Wine: Once crushed, the white grapes are transferred into a press, which is another piece of winemaking equipment that is literal to its name. All of the grapes are pressed to extract the juice and leave behind the grape skins. The pure juice is then transferred into tanks where sediment settles to the bottom of the tank. After a settling period, the juice is then “racked”, which means it’s filtered out of the settling tank into another tank to insure all the sediment is gone before fermentation starts.

Red Wine: Red wine grapes are also destemmed and lightly crushed. The difference is that these grapes, along with their skins, go straight into a vat to start fermentation. This is what imparts the red color into red wine, otherwise, red grapes would also make a white wine.

3. Fermenting Grapes into Wine

Simply put, fermentation is where the sugar converts into alcohol. There are plenty of techniques and technologies used during this process to accompany the different kinds of grapes. To keep things simple, this stage mainly includes:

- **Red and white wines:** yeast is added to the vats so that fermentation can take place.
- **Red wines:** carbon dioxide is released during fermentation which causes the grape skins to rise to the surface. Winemakers must punch down or pump over the “cap” several times a day to keep the skins in contact with the juice.
- **Red wines:** the grapes are pressed after fermentation is complete. After racking to clarify the wine, the reds will spend several months aging in barrels.



Fermentation Tank or Vat

4. Age the wine

Winemakers have lots of choices in this step, and again they all depend on the kind of wine one wants to create. Flavors in a wine become more intense due to several of these winemaking choices:

- **Aging for several years vs. several months**
- **Aging in stainless steel vs. oak**
- **Aging in new oak vs. ‘neutral’ or used barrels**
- **Aging in American oak barrels vs. French oak barrels**
- **Aging in various levels of ‘toasted’ barrels (i.e. charred by fire)**



Stainless steel aging tanks



Oak Barrels for aging

5. Bottle the wine

When the winemaker feels a wine has reached its full expression in aging, then it's time to bottle the wine for consumption. And the rest is history, my friends.

- **Some white wines are ready to be bottled after a few months.**
- **Most dry reds need 18-24 months of aging before bottling.**

How is Wine Named?



Understanding how two wines, such as Pinot Noir and Burgundy, which are exactly the same type of wine yet have two different names is confusing to many wine drinkers. This confusion stems from the fact that most wines get their names in one of two different ways: they are either named for their grape variety (the grape that was used to make the wine) or they are named for the region of the world in which the wine was made.

Depending on where in the world the wine you have purchased was made, the practices of that location will determine whether or not they name the wine after the grape variety or the region. For most wines, this determination is made depending on whether the wine was made in the New World or the Old World. Old World wines are usually named after the region where they were grown, while New World wines are usually named for the sole or principal grape in the bottle!

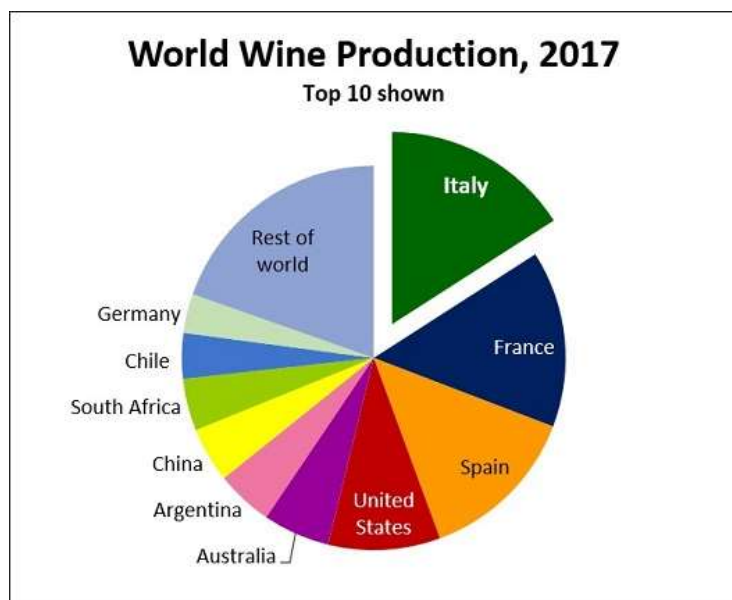


Old World Wine Countries

Just in case you are not sure of the differences between Old World and New World, here is the explanation: The term "Old World" is used in the west to refer to Africa, Europe, and Asia (Afro-Eurasia, or the eastern hemisphere), regarded collectively as the part of the world known to its population before contact with the Americas and Oceania (the western hemisphere).

So, some of the wine producing countries that are Old World include: France, Spain, Italy, Germany, Portugal, Austria, Greece, Lebanon, Israel, Croatia, Georgia, Romania, Hungary and Switzerland. The United States is part of the New World.

What are the top 10 countries (in million hectoliters) for the biggest wine producers:



| | |
|---------------------|-----------|
| Italy | 40 |
| France | 37 |
| Spain | 34 |
| USA | 24 |
| Australia | 14 |
| Argentina | 12 |
| China | 12 |
| South Africa | 11 |
| Chile | 10 |
| Germany | 8 |

Note: One hectoliter is a metric unit of capacity equal to one hundred liters (24.6 gallons). It is used especially for wine, beer, grain, and other agricultural products.

What states have the most wineries in the USA?

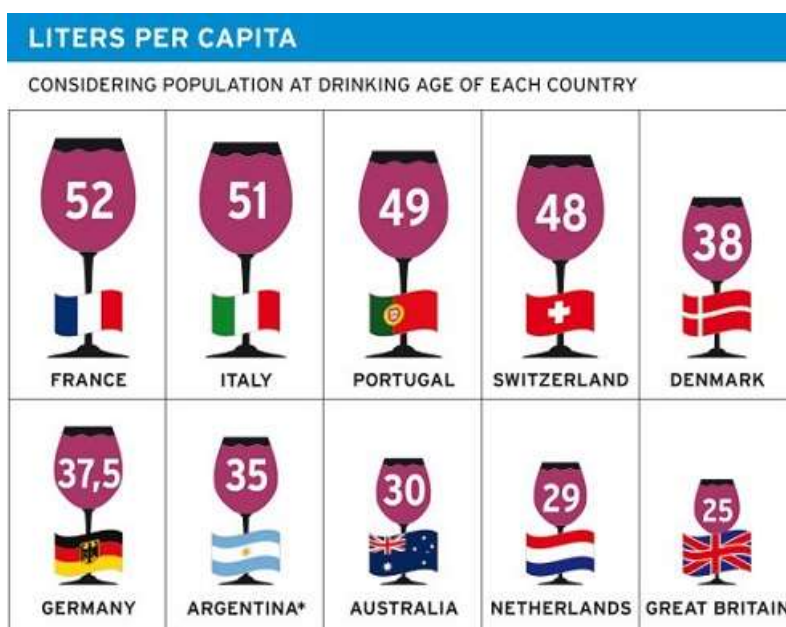
More than 90% of the total American wine production occurs in the states of California, Washington, and Oregon. Here are the states with the most wineries:

- California (2025 wineries)**
- Washington (451 wineries)**
- Oregon (295 wineries)**
- New York (239 wineries)**
- Virginia (140 wineries)**
- Texas (136 wineries)**
- Pennsylvania (115 wineries)**

Many Americans like to enjoy a nice glass of wine after a long working day, with annual consumption per person in the United States standing at 10.5 liters.

What countries drink the most wine per capita?

- Andorra – 57 liters
- Vatican City – 56 liters
- Croatia – 47 liters
- Portugal – 44 liters
- France – 43 liters
- Slovenia – 43 liters
- Macedonia – 41 liters



Although there are hundreds of different grape varieties, there are 10 wine types that are known as the most popular in the United States. Here is a brief description of each:

Popular White Wines



Chardonnay is a medium to full-bodied white wine that is grown globally but holds its own as the most popular wine varietal in America. The best types of Chardonnay are oaked-aged and have a buttery mouthfeel. Crisp fruit flavors like apple and pear are combined with citrus aromas and hints of spice and vanilla. Drink Chardonnay with creamy sauces or chicken dishes for a perfect pairing.

Riesling is the flagship wine of Germany, originating in the country's Rhine Valley. Riesling is at first sweet and acidic but balances out with honey flavors and a significant minerality. Riesling is great for pairing with spicy Asian cuisines or rich foods like pork.

Pinot Grigio is a quintessential Italian white wine. This wine type can be described as light, dry and refreshing with crisp fruit flavors like apple or pear. A different style of cultivation produces more medium-bodied wines that have floral aromas and a hint of minerality. Although both styles can be considered the same wine, the latter style typically bears the name Pinot Gris rather than Pinot Grigio. Both Pinot Gris and Pinot Grigio are best paired with seafood, more specifically shellfish.

Sauvignon Blanc is a light, dry and crisp white wine that has citrus notes and grassy aromas. When aged in oak, the wine has spice and vanilla flavors, as well. Although it tastes great with grilled chicken or vegetables, Sauvignon Blanc is a perfect pair for scallops or other shellfish.

Popular Red Wines



Cabernet Sauvignon is the gem of Napa Valley. A full-bodied red wine, “Cabs” can typically be described as rich and robust. Most commonly aged in French oak, dark fruit flavors are combined with spices and other earthy aromas. The perfect pair for a glass of Cabernet Sauvignon is a juicy steak or other form of red meat.

Pinot Noir is a light to medium-bodied red wine whose grapes flourish in colder climates. Described as smooth and fruit-forward, Pinot Noir has red-fruit aromas, most commonly cherry, and just a hint of spices and earthiness. A great Pinot Noir typically has a long, lingering finish. Pinot Noir pairs best with wild game or veal.

Syrah is a bold and rich red wine. Notes of dark fruits, pepper and spice are staples of the varietal. Australia’s style of Syrah is known as Shiraz and is much more sweet and jam-like than the “Old World” style of Syrah. Both versions are rich in fruit flavors, yet notably complex. Syrah is perfect for hearty and rich meat dishes, most specifically venison.

Zinfandel is one of the only grapes thought to be indigenous to America. Grown exclusively in California, this versatile wine has a range of different styles. Most commonly, Zinfandel is aged in American oak, giving the jam-like ripe fruit flavors an earthy spiciness. Zinfandel is also known as one of the more alcoholic wine types,

packing a rich punch. Although it is known to go great with a wide variety of foods, this varietal's perfect pairing is smoked or grilled meats.

Malbec, although originally produced in France, has been popularized by the Mendoza region in Argentina. This wine is a full-bodied, deep red wine that has dark berry fruit flavors and moderate tannins. Malbec is a great pairing for steak or other grilled meats.

Merlot is a popular wine of America's western growing regions, while remaining one of the more prominent grapes in Bordeaux. Merlot is much like Cabernet Sauvignon only more fruit-forward. Red fruit flavors and aromas are made complex by smooth tannins, as well as spice and vanilla notes, which are evidence of oak-aging. Merlot tastes fabulous when paired with a hamburger or, more exotically, with lamb or duck.

Most wine-serving establishments in America will have these wine types, but there are many great varietals beyond the ten listed above. Region, cultivation style and climate all make each varietal different, which is why wine is such a fascinating beverage. When looking to branch out and try new types, we recommend you get an idea of what you like in a wine and ask for recommendations based on those certain traits.

Some Fun Wine Facts and Trivia

1. The smell of young wine is called an "aroma" while a more mature wine offers a more subtle "bouquet."
2. Red wines are red because fermentation extracts color from the grape skins. White wines are not fermented with the skins present.
3. In the whole of the Biblical Old Testament, only the Book of Jonah has no reference to the vine or wine.
4. There is increasing scientific evidence that moderate, regular wine drinking can reduce the risk of heart disease, Alzheimer's disease, stroke, and gum disease.
5. Red wine, typically more than white wine, has antioxidant properties and contains resveratrol, which seems to be important in the cardio-protective effects of wine.

6. **The world's oldest bottle of wine dates back to 325AD and was found near the town of Speyer, Germany, inside one of two Roman sarcophaguses. It is on display at the town's Historisches Museum der Pfalz.**



7. **California, New York, and Florida lead the United States in wine consumption.**
8. **California is the fourth-largest wine producer in the world, after France, Italy, and Spain.**
9. **Wine testers swirl their glass to encourage the wine to release all of its powerful aromas. Most don't fill the glass more than a third full in order to allow aromas to collect and to not spill it during a swirl.**
10. **Most wine is served in a glass that has a gently curved rim at the top to help contain the aromas in the glass. The thinner the glass and the finer the rim, the better. A flaring, trumpet-shaped class dissipates the aromas.**



Chinese Wine Tasters

11. **When tasting wine, hold the wine in the mouth for a moment or two and then either swallow it or, preferably, spit it out, usually into a spittoon. A really good wine will have a long aftertaste, while an inferior wine will have a short aftertaste.**

- 12. In ancient Greece, a dinner host would take the first sip of wine to assure guests the wine was not poisoned, hence the phrase “drinking to one’s health.” “Toasting” started in ancient Rome when the Romans continued the Greek tradition but started dropping a piece of toasted bread into each wine glass to temper undesirable tastes or excessive acidity.**
- 13. Romans discovered that mixing lead with wine not only helped preserve wine, but also gave it a sweet taste and succulent texture. Chronic lead poisoning has often been cited as one of the causes of the decline of Rome.**
- 14. The Vikings called America Vinland (“wine-land” or “pasture-land”) for the profusion of native grape vines they found there around A.D. 1000.**
- 15. The worst place to store wine is usually in the kitchen because it is typically too warm to store wine safely. Refrigerators are not satisfactory for storing wine either. Even at their warmest setting, they’re too cold.**
- 16. Richer, heavier foods usually go well with richer, heavier wines; lighter foods demand light wines. Additionally, red wine typically is served with red meat, white wine with white meat and fish, and sweet wine with desserts.**
- 17. It is traditional to first serve lighter wines and then move to heavier wines throughout a meal. Additionally, white wine should be served before red, younger wine before older, and dry wine before sweet.**
- 18. Serving temperatures should be lower for white (45-50 degrees Fahrenheit) than for red wines (50-60 degrees Fahrenheit).**
- 19. The prohibitionists in the early twentieth century fought to remove any mention of wine from school and college texts, including Greek and Roman literature. They also sought to remove medicinal wines from the United States Pharmacopoeia and to prove that Biblical praises of wine were for unfermented grape juice.**
- 20. The vintage year isn’t necessarily the year wine is bottled, because some wines may not be bottled the same year the grapes are picked. Typically, a vintage wine is a product of a single year’s harvest. A non-vintage wine is a blend of wines from two or more years.**
- 21. Women are typically better wine tasters than men. Since wine tasting is essentially wine smelling, women tend to be better wine testers because women, particularly of reproductive ages, have a better sense of smell than men.**

22. Not all wines improve with time. In fact, a vast majority of wines produced are ready to drink and do not have much potential for aging. Only a rare few will last longer than a decade.
23. A “dumb” wine refers to the lack of odor in a wine, though it may develop a pleasing odor in the future. Many Cabernet-Sauvignons, for example, are considered “dumb.” A “numb” wine, on the other hand, has no odor and no potential of developing a pleasing odor in the future.
24. A feminine wine is a wine that is more delicate than most. A masculine wine refers to a “big” or “full” wine.
25. Contrary to traditional belief, smelling the cork reveals little about the wine. Instead, if a server or sommelier hands you a cork, you should look for the date and other identifying information (inexpensive wine won’t have these features). Additionally, look for mold, drying, cracking, or breaks in the cork. A wine that has a musty smell, similar to wet cardboard or mold, may mean that the bottle is “corked” (the bottle has a contaminated cork).



26. Women who prefer red wine typically have higher sex drives than other women. An Italian study argues that women who drink two glasses of wine a day have better sex than those who don’t drink at all.
27. Women are more susceptible to the effects of wine than men partly because they have less of an enzyme in the lining of the stomach that is needed to metabolize alcohol efficiently.

- 28. Besides churches and monasteries, two other great medieval institutions derived much of their income from wine: hospitals and universities. The most famous medieval wine-endowed hospital (now a museum) is the beautiful Hôtel-Dieu in Beaune, France.**
- 29. At the center of Greek social and intellectual life was the symposium, which literally means, “drinking together.” Indeed, the symposium reflects Greek fondness for mixing wine and intellectual discussion.**



- 30. When Tutankhamen’s tomb was opened in 1922, the wine jars buried with him were labeled with the year, the name of the winemaker, and comments such as “very good wine.” The labels were so specific that they could actually meet modern wine label laws of several countries.**
- 31. One ton of grapes makes about 60 cases of wine, or 720 bottles. One bottle of wine contains about 2.8 pounds of grapes.**
- 32. Greece is the only country in the world that has perpetuated up to the present the ancient tradition of adding a tree resin to wine to give it a unique sappy taste. Most non-Greeks assert this type of Greek wine or retsina wine is an acquired taste and should be served very cold.**
- 33. Wine grapes rank number one among the world’s fruit crops in terms of acres planted.**
- 34. Wine for Orthodox Jews must be kosher, meaning it must not be touched at any point in its process (from picking of the grapes to bottling it) by either a “Gentile” or non-observant Jew and it must contain only kosher ingredients.**

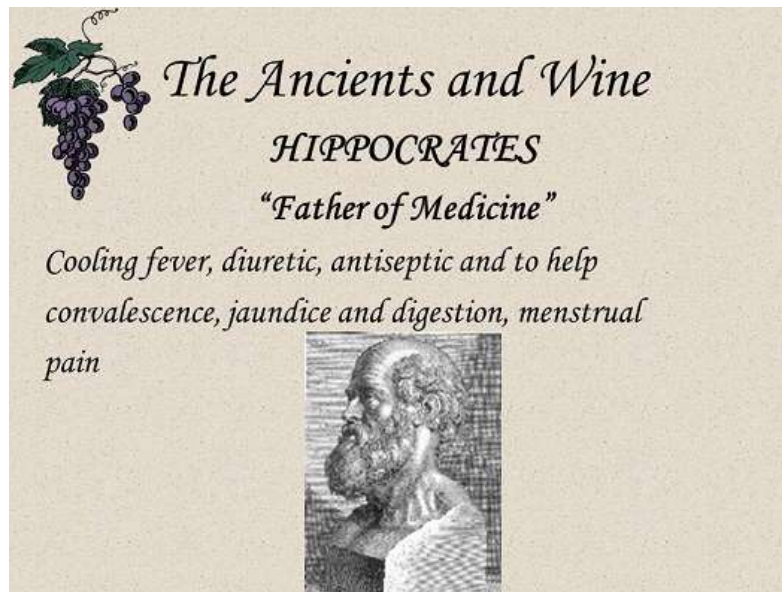
- 35. The combination of soil type, climate, degree of slope, and exposure to the sun constitutes the terroir of a vineyard and what makes each vineyard and each wine unique.**
- 36. In the Middle Ages, the greatest and most innovative winemakers of the day were monastic orders. The Cistercians and Benedictines were particularly apt winemakers, and they are said to have actually tasted the earth to discover how the soil changed from place to place. Their findings are still important today.**
- 37. Wineskins were a common way to transport wine in the ancient world. Animal skins (usually pig) were cleaned and tanned and turned inside out so that the hairy side was in contact with the wine.**
- 38. Traditionally, wine was never stored standing up. Keeping the wine on its side kept the wine in contact with the cork, thereby preventing the cork from drying, shrinking, and letting in air. However, wine can be stored vertically if the bottle has an artificial cork.**
- 39. At one time, women were prohibited from drinking wine. Early Roman women were forbidden to drink wine, and a husband who found his wife drinking was at liberty to kill her. Divorce on the same grounds was last recorded in Rome in 194 BC.**
- 40. A standard glass of dry red or white wine contains around 110 calories. Sweeter wine has a few more calories.**
- 41. The substance in wine that tingles the gums is tannin (related to the word “tan”), which is derived from the skins, pips, and stalks of grapes. It is usually found only in red wine and is an excellent antioxidant. Visually, it is the sediment found at the bottom of the bottle.**
- 42. Darker shades of wine (the deepest, blackest reds and the most golden whites) usually come from warm climates and are rich and ripe. Lighter colors, especially in white wines, come from cooler climates and are lighter and less lush.**
- 43. With age, red wines tend to lose color and will eventually end up a sort of brick red. On the other hand, white wines gain color, becoming golden and eventually brown-yellow.**

- 44. All wines taste like fruit. Only rarely does a wine taste like grapes—for example, Muscat or Concord wines.**
- 45. Red Burgundy is made from the Pinot Noir grape and is so difficult to make that winemakers all over the world see it as some kind of Holy Grail.**
- 46. When wine and food are paired together, they have “synergy” or a third flavor beyond what either the food or drink offers alone.**
- 47. The word “champagne” is named after a province in France, meaning “open country. Due to the Protected Designation of Origin (PDO) law in Europe, sparkling wine made outside the Champagne region of France can no longer be called “champagne.”**



- 48. The Bergerac wine region in southwest France has produced wine since the Roman Empire times.**
- 49. Because grapes in the Southern Hemisphere are picked during what is Spring in the Northern Hemisphere, an Australian wine could be six months older than a U.S. wine made in the same year.**
- 50. In ancient Egypt, the ability to store wine until maturity was considered alchemy and was the privilege of only the pharaohs.**

51. The standard wine container of the ancient world was the amphora (something which can be carried by two), a clay vase with two handles. It was invented by the Canaanites, who introduced it into Egypt before the fifteenth century B.C. Their forebears, the Phoenicians, spread its use throughout the Mediterranean.
52. Plato argued that the minimum drinking age should be 18, and then wine in moderation may be tasted until 31. When a man reaches 40, he may drink as much as he wants to cure the “crabbedness of old age.”
53. Hippocrates, widely considered the father of medicine, includes wine in almost every one of his recorded remedies. He used it for cooling fevers, as a diuretic, as a general antiseptic, and to help convalescence.



54. The man who most profoundly affected the history of wine was the prophet Mohammed. Within ten years of his death in A.D. 632, wine was largely banned from Arabia and from every country that heeded him.
55. A crop of newly planted grape vines takes four to five years to grow before it can be harvested.
56. Red wine represents 55% of restaurant wine sales.

- 57. Global warming may redefine wine growing in the future. Even tiny temperature changes can dramatically change the quality of wine.**
- 58. Many consumers and winemakers argue that genetically engineered wine would not only lead to uniformity but would also compromise the traditional romance and mystique associated with wine.**
- 59. Is Box wine any good? Wine experts suggest you stay away from boxed wines that cost you less than ten bucks. The “good” boxed wines, though, are out there. Brands like Black Box, Bandit Boxes, Bota Box, and Big House are good examples of quality wines that come packed in cardboard. Well, a plastic bag in a box.**
- 60. There was a blind wine tasting recently in France which has been dubbed the Judgment of Paris. Nine French wine experts judged a bunch of wines from both California and France, and wound up rating Californian wine as best in both the white and red wine categories. And after the results were published in TIME magazine, the French wine industry banned the event's organizer from participating in their wine tasting tour**

Well, I hope you learned something new about an old favorite – **WINE**. I did!!

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