

through
U.S. Government
Information

Vintage History: Exploring the Social, Political, and Economic Story of Wine

Marianne Ryan
Loyola University Chicago



Catherine Johnson
ProQuest



Thomas Jefferson "No nation is drunken..."



Quoted by witnesses at Committee hearings throughout the 20th century in support of making wine and drinking wine

Wine is grapes - directly and succinctly. Juice from grapes naturally ferments to produce a like amount of wine. Wine, therefore, is an agricultural crop and was recognized as such before Jesus Christ turned water into wine at Cana. Wine is food and a beverage of moderation that belongs on the dinner tables of the American family. It is part of the heritage our ancestors brought with them when they came to these shores in search of the future. I recall Thomas Jefferson's words, "No nation is drunken where wine is

Testimony of John H. Martini, farmer and President of NY State Wine Grape Growers, April 9, 1986

I rejoice, as a moralist, at the prospect of a reduction of the duties on wine, by our national legislature. It is an error to view a tax on that liquor as merely a tax on the rich. It is a prohibition of its use to the middling class of our citizens, and a condemnation of them to the poison of whiskey, which is desolating their houses. No nation is drunken where wine is cheap; and none sober, where the dearness of wine substitutes ardent spirits as the common beverage. It is, in truth, the only antidote to the bane of whiskey. Fix but the duty at the rate of other merchandise, and we can drink wine here as cheap as we do grog; and who will not prefer it? Its extended use will carry health and comfort to a much enlarged circle. Every one in easy circumstances (as the bulk of our citizens are) will prefer it to the poison to which they are now driven by their government.

U.S. Wine Production 1810

Grain, fruit, and cane liquors, distilled and fermented.

(22)

STATES, TERRITORIES AND DISTRICTS.	Spirits distilled.				Beer, ale and porter brewed.			Wines.				
	Distilleries.	Still.	Gallons of spirits distilled from fruit and grain.	Gallons of spir- its distilled from molasses.	Value of all spirits distilled, in dollars.	Brew- eries.	Qu. brewed in barrels of 31 gallons each.	Value in Dollars.	Barrels of grape wine of 25 gal- lons each.	Value of grape wine in Dollars.	Barrels of cur- rent wine of 65 gallons each.	Value of grape and current wines in Dollars
Maine (District,)	4	.	160,300	.	107,200
Massachusetts,	.	.	380,210	2,472,000	1,628,326	.	22,400	86,450
New-Hampshire,	18	.	135,950	.	74,450
Vermont,	125	.	173,285	.	129,964	1
Rhode Island,	15	.	1,193,398	.	848,240	75	4,990	.
Connecticut,	560	.	1,374,404	.	811,144
New-York,	591	.	2,107,243	.	1,685,794	42	66,896	340,766
New-Jersey,	727	.	1,102,272	.	615,125	6	2,170	17,229
Pennsylvania,	3,594	.	6,552,284	.	3,986,045	48	71,273	376,072	5	.	67	3,386
Delaware,	51	.	27,600	.	15,480	2	476	7,616
Maryland,	1,509	.	733,042	127,700	509,660	7	9,330	69,380
Virginia,	3,662	.	2,367,589	.	1,711,679	7	4,251	23,898
Ohio,	343	.	1,212,266	.	580,180	13	1,116	5,712
Kentucky,	2,000	.	2,220,773	.	740,242
North Carolina,	.	5,426	1,386,691	.	758,005
East Tennessee,	.	.	335,198	.	167,599
West Tennessee,	756	.	466,047	.	233,360
South Carolina,	.	1,458	436,853	.	297,060
Georgia,	126	.	545,212	.	462,390	1	1,878	11,268
Orleans Territory,	17	.	.	227,925	157,025
Mississippi Territory,	6
Louisiana Territory,	28	2
Indiana Territory,	28	.	35,950	.	16,230	.	.	.	96	6,000	.	6,000
Illinois Territory,	19	.	10,200	.	8,670
Michigan Territory,	8	.	20,400	.	14,172
Columbia (District,)	4	3	2,900	17,400
	14,191	6,884	22,977,167	2,827,625	15,558,040	132	182,690	955,791	101	6,000	142	14,376

WINES OF THE GRAPE.

The proper wines of the grape, of the best qualities, are produced in various climates, which are found in the United States, if reliance can be placed upon the indications of temperature, which have been suggested. To the kinds of that liquor, which have been mentioned, the celebrated wine, called *Tokay* may be added. It is produced near a place of the same name, situated in *Hungary*, in 49 degrees north, in a temperature approaching to that of *Champagne*, one of the best wine districts of France. This situation may be considered, as nearly corresponding with that around the common point of contract of Virginia, Maryland, and Pennsylvania. The exquisite wines of the Cape of Good Hope, particularly the red and white *Constantia*, which are produced in 34 degrees south, a position deemed colder than the same latitude north, may be also added. The *Madeira* grape produces there an excellent wine.

It has been understood, within a short time, that some enterprising and well informed emigrants from Germany after careful experiments, have considered the temperature of the south western angle of Pennsylvania as suitable for the production of the *Rhenish* and *Moselle* qualities of wine. This fact contributes to support the opinion, that it will be safe to count the degrees and minutes of common temperature in Europe and North America respectively, from Lisbon and St. Augustine or New-Orleans.

Wine production in 1810 limited to
Pennsylvania and Indiana Territory

Imported Wines 1801-1824

2-[10]

A Statement shewing the Aggregate Quantity of each description of Wines that have been Annually Imported into the United States since the year 1800; and the Rates of Duty that have been payable on them respectively.

YEARS.	Malmsay, Madeira, and London Particular Madeira.		All other Madeira.		Burgundy, Champagne, Rhenish, and Tokay.		Sherry and St. Lucas.		Claret and other Wines not enumerated, when imported in Bottles or Cases.		Lisbon, Oporto, and other Portugal Wines.		Teneriffe, Fayal, Malaga, St. George, and other Western Island Wines.		All other, when imported otherwise than in Bottles or Cases.	
	RATE OF DUTY.	GALLONS.	RATE OF DUTY.	GALLONS.	RATE OF DUTY.	GALLONS.	RATE OF DUTY.	GALLONS.	RATE OF DUTY.	GALLONS.	RATE OF DUTY.	GALLONS.	RATE OF DUTY.	GALLONS.	RATE OF DUTY.	GALLONS.
1801	58 cts.	198,080	80 cts.	82,182	45 cts.	4,490	40 cts.	50,127	55 cts.	102,621	30 cts.	332,383	25 cts.	652,509	25 cts.	1,295,034
1802	"	254,673	"	-	"	5,332	"	509,544	"	148,393	"	386,497	"	492,357	"	1,271,291
1803	"	342,591	"	-	"	4,056	"	323,392	"	74,197	"	173,792	"	429,438	"	934,503
1804	"	268,321	"	160,408	"	1,911	"	563,191	"	173,801	"	259,869	"	424,353	"	3,105,174
1805	"	226,173	"	99,499	"	4,178	"	393,066	"	221,464	"	361,835	"	930,286	"	4,027,479
1806	"	316,622	"	43,411	"	6,965	"	280,931	"	174,014	"	380,579	"	408,486	"	3,309,604
1807	"	349,535	"	43,868	"	13,948	"	315,779	"	186,225	"	512,729	"	437,982	"	3,679,952
1808	"	99,572	"	43,914	"	3,230	"	389,499	"	78,323	"	202,208	"	465,559	"	2,020,478
1809	"	216,349	"	19,940	"	217	"	355,015	"	1,166	"	155,301	"	343,254	"	67,888
1810	"	271,904	"	45,360	"	788	"	144,234	"	5,707	"	162,228	"	632,791	"	204,105
1811	"	253,320	"	27,070	"	454	"	5,481	"	29,685	"	94,418	"	693,370	"	794,811
1812	116	143,539	100	59,438	90	2,132	80	28,217	70	32,234	60	139,350	56	745,632	46	811,562
1813	"	22,776	"	3,790	"	1,587	"	79,391	"	26,942	"	29,888	"	247,091	"	391,224
1814	"	2,278	"	862	"	734	"	297	"	10,043	"	3,924	"	105,098	"	299,223
1815	"	144,268	"	20,251	"	3,519	"	29,505	"	56,639	"	181,217	"	369,978	"	475,485
1816	100	276,517	"	38,374	100	15,226	60	223,934	70	158,001	50	654,068	40	1,152,791	25	1,656,677
1817	"	186,108	"	-	"	3,523	"	89,334	"	68,803	"	194,187	"	227,592	"	822,226
1818	"	179,091	"	-	"	3,334	"	17,346	"	91,216	"	89,508	"	211,401	"	1,436,871
1819	"	218,869	"	-	"	7,688	"	21,828	30	53,288	"	152,553	"	287,842	15	1,027,019
1820	"	125,304	"	-	"	5,371	"	3,006	"	43,433	"	145,665	"	271,731	"	1,659,091
1821	"	120,499	"	-	"	3,931	"	23,294	"	99,159	"	300,809	"	424,936	"	2,342,496
1822	"	116,752	"	-	"	5,588	"	39,736	"	58,984	"	475,502	"	445,461	"	1,926,793
1823	"	132,067	"	-	"	3,165	"	30,639	"	73,880	"	124,101	"	284,622	"	2,015,770
1824	"	66,772	"	-	"	2,576	"	13,004	"	53,414	"	65,506	"	87,053	"	1,097,132

TREASURY DEPARTMENT,

REGISTER'S OFFICE, December 29, 1825.

JOSEPH NOIRSE, Register.

Wine or Whiskey?

1283

HISTORY OF CONGRESS.

1284

H. of R.

The Tariff.

MARCH, 1816.

Mr. WARD, of Massachusetts, after remarking on the difficulty of discriminating between London Particular and market wines, and the ease of evading the difference of duty, moved to abolish the discrimination, and make the duty on each ninety cents per gallon.

Mr. SMITH gave a particular statement of the different wines of Madeira, their qualities, &c.; declaring his belief that the duty proposed on wine was so high as to endanger the revenue therefrom, and showing, by various illustrations, that a moderate duty was more productive to the Government, by preventing smuggling.

Mr. MILNOR argued in favor of the discriminating duty, and adduced some facts in support thereof.

Mr. WARD replied, that his objection was not to the expediency of discriminating, but its impracticability, &c.; after which

Mr. SMITH observed, in addition, that the high duties might operate as an encouragement to the brewing of wine at home, because thirty gallons of good cider, thirty of sherry, ten of Malaga, and ten of good Madeira, would make wine which would pass anywhere for Madeira; and, as we

were greatly encouraging some manufactures, he said, ironically, gentlemen might think that it would be proper to encourage this.

The amendment was then agreed to—ayes 65.

Mr. ROBERTSON, after observing that claret was not a luxury alone in some parts of the country; but, from the nature of the climate, an absolute necessary to the health of the people in that section of the Union which he represented, moved to strike out the duty on certain kinds of wine named in the bill, with the view of establishing a lower duty.

Mr. SMITH, in the course of some remarks, said he wished to retain the highest duty on Spanish and Portuguese wines, for political reasons; in those countries, our flour being subjected to a duty of two dollars per barrel, and he wished to induce our citizens to go elsewhere in search of foreign wines, &c.

Mr. HARDIN spoke against the motion, and in favor of high duties on luxuries, such as he considered claret wine, particularly at a time when we were taxing the indispensable articles of life; and remarked, incidentally, that if the Louisianians could not obtain wine, they could obtain an abundant supply of whiskey from Kentucky in lieu of it.

Mr. ROBERTSON repeated that claret, in the part of the country referred to, was not only necessary to the health, but to the morals, of the people. They were a sober people, he said, and it was to save them from the whiskey offered by the gentleman from Kentucky that he wished to reduce the duty on claret. The liquid fire of alcohol would, in so warm a climate, be poison to them, and its use be more pernicious than arsenic.

Mr. CLAY said he was in favor of the motion, because of the cheapness of the article at the places whence it was imported; but he was sorry his friend from Louisiana had declared war against the whiskey of the West; and regretted, if such was the fact, that the taste of the people of Louisiana was so bad as to prefer bad claret to good whiskey.

Mr. SMITH then—Mr. ROBERTSON having withdrawn his motion for that purpose—moved to reduce the duty on claret wine in casks, from twenty-five to fifteen cents per gallon; which was negatived—ayes 44.

Wine Is Not Like Beer!

RESOLUTIONS
OF
THE STATE OF CALIFORNIA,
IN RELATION
To tax on Native Wine.

DECEMBER 16, 1863.—Referred to the Committee of Ways and Means, and ordered to be printed.

STATE OF CALIFORNIA,
Department of State.

I, William H. Weeks, secretary of state of the State of California, do hereby certify that the annexed is a true, full, and correct copy of an original resolution now on file in my office.

[L. S.] Witness my hand and the great seal of State, at office in Sacramento, California, the first day of April, A. D. 1863.

WM. H. WEEKS,
Secretary of State.
By A. W. H. TUTTLE,
Deputy.

Whereas Congress has levied a tax of five cents per gallon on all wine made in the United States; and whereas the value of must (or wine fresh from the press) does not exceed fifteen per gallon in the largest wine-making district of this State, thus making the tax on the wine three hundred per cent. more than that on manufactured articles generally; and whereas the unequal and consequently unjust taxation is levied chiefly at the expense of California, which is now the first wine-making State in the Union, and will next year produce more than all the other States; and whereas this tax is not only very unjust, but in many cases almost ruinous to the producer, and must have been adopted in misapprehension of the facts—

Therefore resolved by the assembly, the senate concurring, that our senators and representatives in Congress be requested to lay the facts stated in the preceding preamble before that body and urge a reduction of the tax on wine to the same rate with that on manufactured articles generally.

And be it further resolved, That the governor be requested to furnish a copy of these resolutions to each of our senators and representatives in Congress.

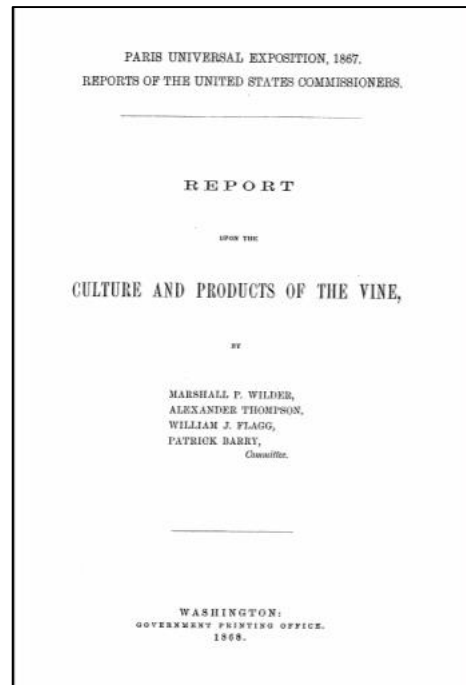
Adopted March 16, 1863.

WINE NOT LIKE BEER.

Beer is taxed five cents per gallon, like wine; but the two liquids do not stand on the same footing. The former is a manufactured article, and belongs to a class which is taxed; wine is an agricultural product, and belongs to a class which is not taxed. Beer is made in cities, and the brewer has his own wagon, and delivers his beer regularly to the retailer, who sells to the consumer. He has a small number of kegs, which are regularly returned to him. He keeps his beer but a few weeks, needs no cellar, loses little by leakage and evaporation, has no bottles or bottling establishment, does not support three or four middlemen between himself and the consumer, and makes only so much beer as his customers will buy. In every point he has the advantage of the man who owns a vineyard, far from the market, and must make all his grapes into wine as soon as they ripen. The brewer can turn his brewery into a storehouse; the vineyard, after having cost years of trouble and care, is useless for any purpose save to make wine. Beer and wine are not on the same footing industrially, and should not be placed on the same footing financially.

“Only the red wine of France is moral”

In France dyspepsia is extremely rare; in America every second man is more or less dyspeptic. The causes of this frequency are: miasmatic influences, (which derange the liver,) bad cooking, hasty eating, hot bread, the abuse of liquors, and the excessive use of liquids. In France there is no miasmatic influence to derange the liver, the cooking in general is good, no one eats hastily, hot bread is regarded as a poison, no one abuses strong liquors, and but little water is ever drunk. To these happy aids to digestion in France ought to be added the benign influence of the common table wine of the country, the wine which contains not more than from 8 to 12 per centum of alcohol. This kind of wine is certainly strongly tonic, and, according to the opinion of Frenchmen, its regular and regulated use renders men more vigorous, more intelligent, more sociable, and more sober. The curse of drunkenness is only observed in the geographical zones and the social strata where wine is only drunk by exception. The man who is able to find on his table every day at dinner and supper half a bottle of red wine has no need of going to the tavern or the drinking saloon. But these remarks apply only to the red wines of France, to the wines of daily use, the wine which sustains while quenching thirst, the wine which is, in fine, the real comrade of bread. The wines of Spain and Portugal intoxicate and brutalize, but neither quench the thirst nor satisfy any reasonable desire of the body; the wines of western Germany create acidity and thirst, and are, therefore, in no sense hygienic. It is only the red wine of France which is both moral and logical, and fit for the daily use of every man.



As regards French wines, full reliance cannot be placed on what is furnished to the American traveller at hotels or cafés, or even what is sold him at the shops, no matter what price he pays. It would, however, be doing French wines a great injustice to judge them by the qualities sold in this way, or exported to America. The great body of American consumers have palates as yet so unskilled, and the merchants of Bordeaux and fabricators and imitators are so adroit, that it seems impossible for the honest wine-grower here to come into such relations with the wine-drinkers there as will secure to the latter the benefits, sanitary and moral, which the French people themselves derive from the pure juice of the grape so abundantly produced in this country. It is not an unusual practice for dealers to buy of producers in the back country a coarse, deep red wine, for 30 cents per gallon, and a strong white wine for 45 cents per gallon, mix and bottle them, and send them abroad labelled with all the high-sounding names of Medoc, to sell at enormous profits to unsuspecting foreigners.

U.S. Wine Production in 1880

Table showing the total average yield and value of wine produced in the several States.

States.	Area in vines.	Production.	Value.
	Acrea.	Gallons.	
Alabama.....	1,111	422,672	\$300,705 00
Arkansas.....	893	72,750	112,401 87
California.....	32,368	13,557,155	4,046,865 80
Connecticut.....	64	5,336	6,076 73
Delaware.....	125	4,050	4,050 00
Florida.....	83	11,180	15,415 00
Georgia.....	2,991	903,244	1,335,521 62
Illinois.....	3,810	1,047,875	809,547 20
Indiana.....	3,851	99,566	91,719 40
Iowa.....	1,470	354,970	346,398 50
Kansas.....	3,542	226,249	190,330 75
Kentucky.....	1,850	81,170	80,308 75
Maine.....	71	1,500	2,850 00
Maryland.....	690	21,405	19,151 00
Massachusetts.....	227	6,338	10,050 50
Michigan.....	2,266	62,831	75,617 30
Minnesota.....	63	2,831	2,446 00
Mississippi.....	432	209,845	310,532 75
Missouri.....	7,376	1,824,207	1,320,050 40
Nebraska.....	280	5,767	8,982 00
New Jersey.....	1,967	215,122	223,866 70
New Mexico.....	3,150	908,500	980,250 00
New York.....	12,646	584,148	387,308 83
North Carolina.....	2,639	354,701	268,819 25
Ohio.....	9,973	1,632,073	1,627,926 88
Oregon.....	126	16,900	5,240 00
Pennsylvania.....	1,044	114,535	128,097 00
Rhode Island.....	55	262	516 50
South Carolina.....	103	16,988	22,856 25
Tennessee.....	1,128	64,797	90,796 00
Texas.....	850	35,528	44,704 87
Utah.....	658	114,975	175,825 00
Virginia.....	2,099	232,479	200,045 25
West Virginia.....	466	71,026	61,461 80
Wisconsin.....	217	10,968	15,569 85
Total.....	181,583	23,453,827	13,456,174 87



The tables show what is well known by all having a general knowledge of the wine production of the country, that California takes the lead in the area planted in vines and the quantity of production. There some of the fruit finds its way to the markets for table consumption, the raisin industry consumes an important proportion, while a still very considerable quantity is worked up for the still. The vines being generally free from disease and planted more closely, the yield per acre in fruit and wine is much greater than prevails east of the Rocky Mountains. Some sections in the State are, it is true, affected by the redoubtable phylloxera; but through the influence of the State Viticultural Commission, earnestly supported by the State legislature, energetic measures are being established to restrain its ravages. But this is about the only source of injury to the vines in the State, and the acreage in vineyards is constantly increasing. According to a writer in the Commercial Herald of San Francisco the area planted during the past five years has been as follows: In 1876, 4,000 acres; 1877, 5,000 acres; 1878, 7,000 acres; 1879, 9,000 acres; 1880, 10,000 acres.

The State Viticultural Commission estimates the production of wine for the State in 1880 at from 10,000,000 to 12,000,000 gallons, and places the approximate quantities of each kind at the following figures: Dry-wines, 9,500,000; sweet wines, 700,000.*

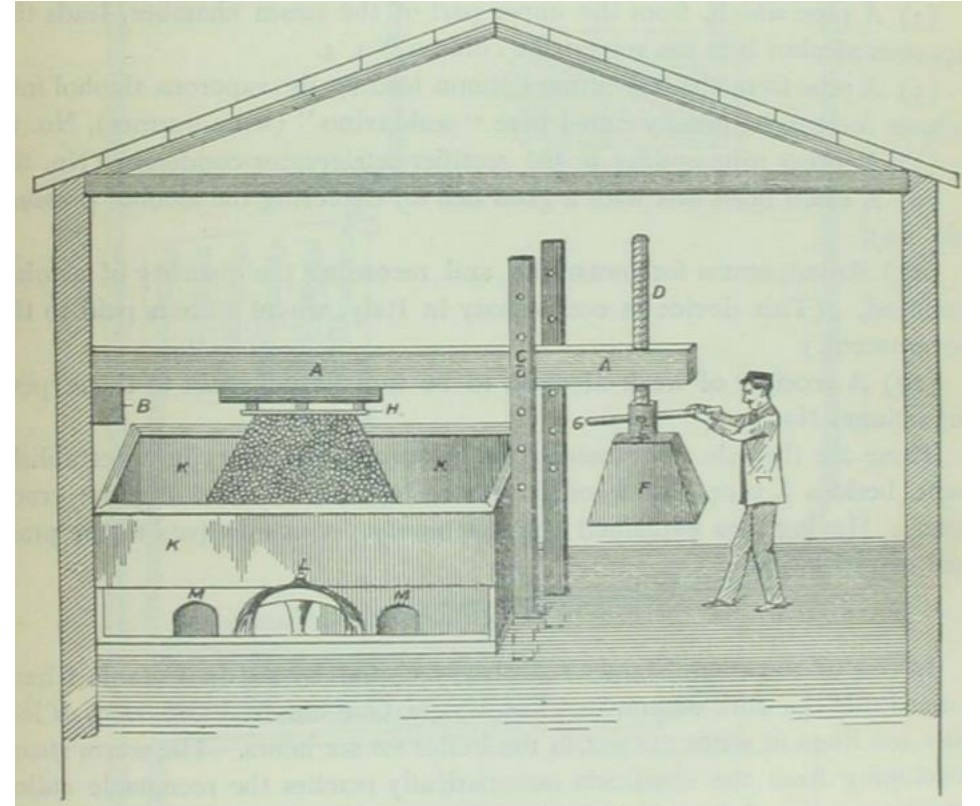
CHRISTIAN WEISE, Sonoma, Sonoma County:

I have principally the three following choice foreign varieties of grapes, viz: "Gutedel," "Berger," and "Zinfandel." The two former are very much in demand as wine grapes for white wine. The Gutedel has an exquisite flavor. The Berger, as far as my experience goes, is an immense bearer. The Zinfandel, of course, is the grape *par excellence* for the various qualities of red wine.

Wine-Making By-Product: Cream of Tartar

The lees left in the wine press are placed in a pile and covered with a matting of round shape made of thin rods. The lees are thus pressed three times, for this paste contains all the coloring matter, which is then added to the wine in the casks.

Nowadays, however, science has not only reached the highest degree of perfection in preparing and keeping wines, but also in utilizing all the refuse, which previously was burnt in the open air, in order to obtain a sort of ash, which was sold to soap-makers. In fact, in the present epoch all wine lees constitute a real national wealth, for through them two very important products are derived—alcohol and cream of tartar, the latter directly, without using crude tartar.



OLD-FASHIONED SICILIAN WINE PRESS.

A. Press tree.
B. Support of lava.
C. Support ladder.
D. Wooden screw.
E. Head of screw.
F. Weight stone.

G. Screw handle.
H. Press wooden plates.
I. Husks and lees of grapes.
K. Upper receiver (masonry).
L. Issuer of wine must.
M. Under receiver.

Wine with Meals

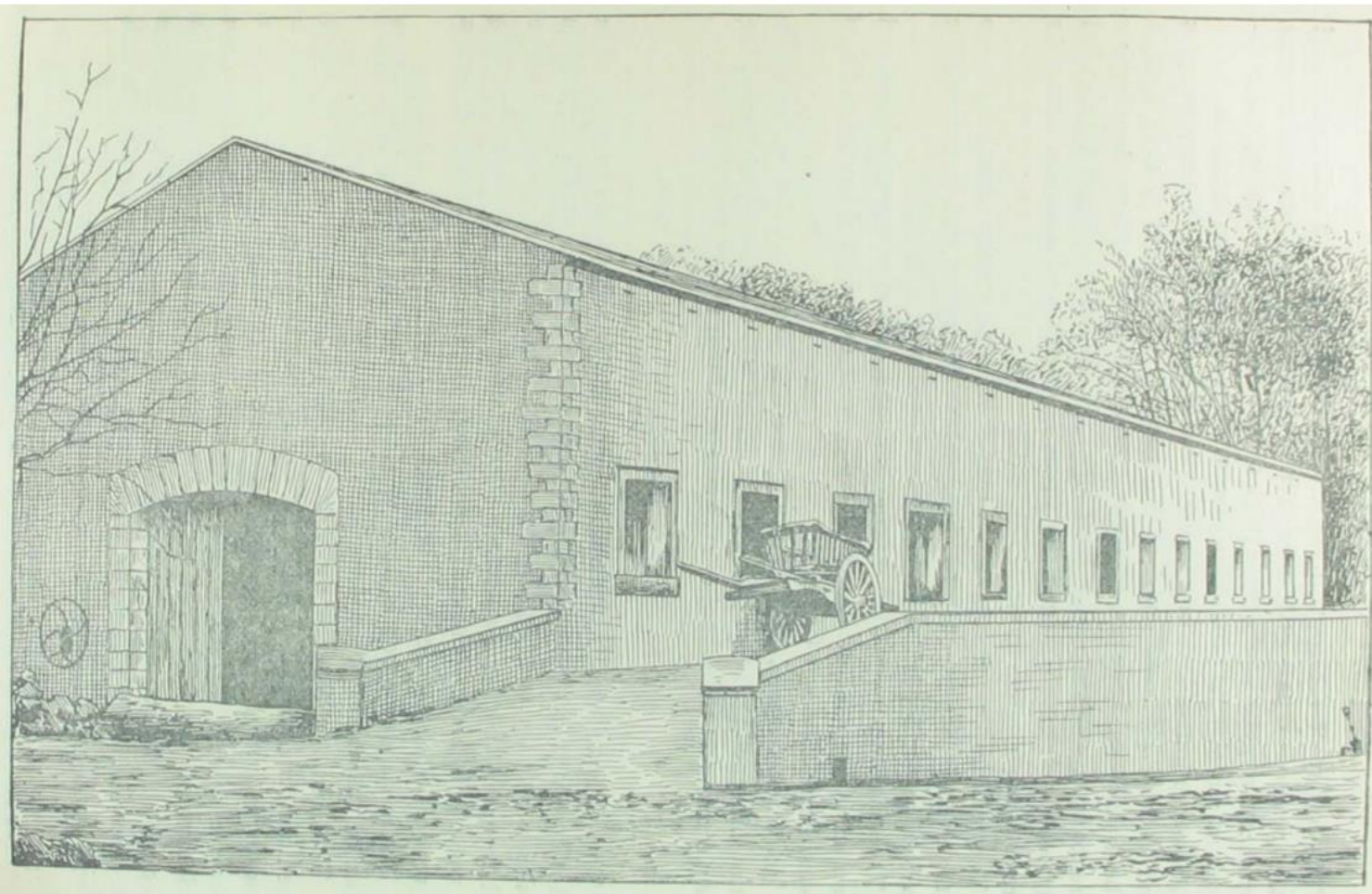


FIG. 1.—The Rochet wine cellar.

A WINE CELLAR IN FRANCE.

The culture of the grape in the United States is now so well understood that grape-growers have little to learn from the Old World; but in the matter of vinification, particularly the making of common wine—"vin ordinaire"—our countrymen could profit by a careful study of European methods.

A description of one of the most perfect wine cellars of this district is found in the *Progrès Agricole*, of Montpellier. The right of reproduction of the article was, however, expressly reserved, but its authors have kindly consented to my making use of their article.* In so doing I have abbreviated their work, and have changed the French weights and measures into their corresponding English terms.

The substitution of common wine—*i. e.*, wine costing from 10 to 20 cents per quart and of only 10° in strength—for spirits and beer would be beneficial to our people, particularly so if used only at meals.

The following method of making wine that is both reasonably good and cheap, as is the wine of Provence, is herewith explained from the work of Messrs. Ferrouillat and Charvet.

The Rochet estate, situated at a distance of nearly 2 miles to the north-east of Montpellier, belongs to the family of Mr. Camille Saint-Pierre, formerly director of the school of agriculture of that town.

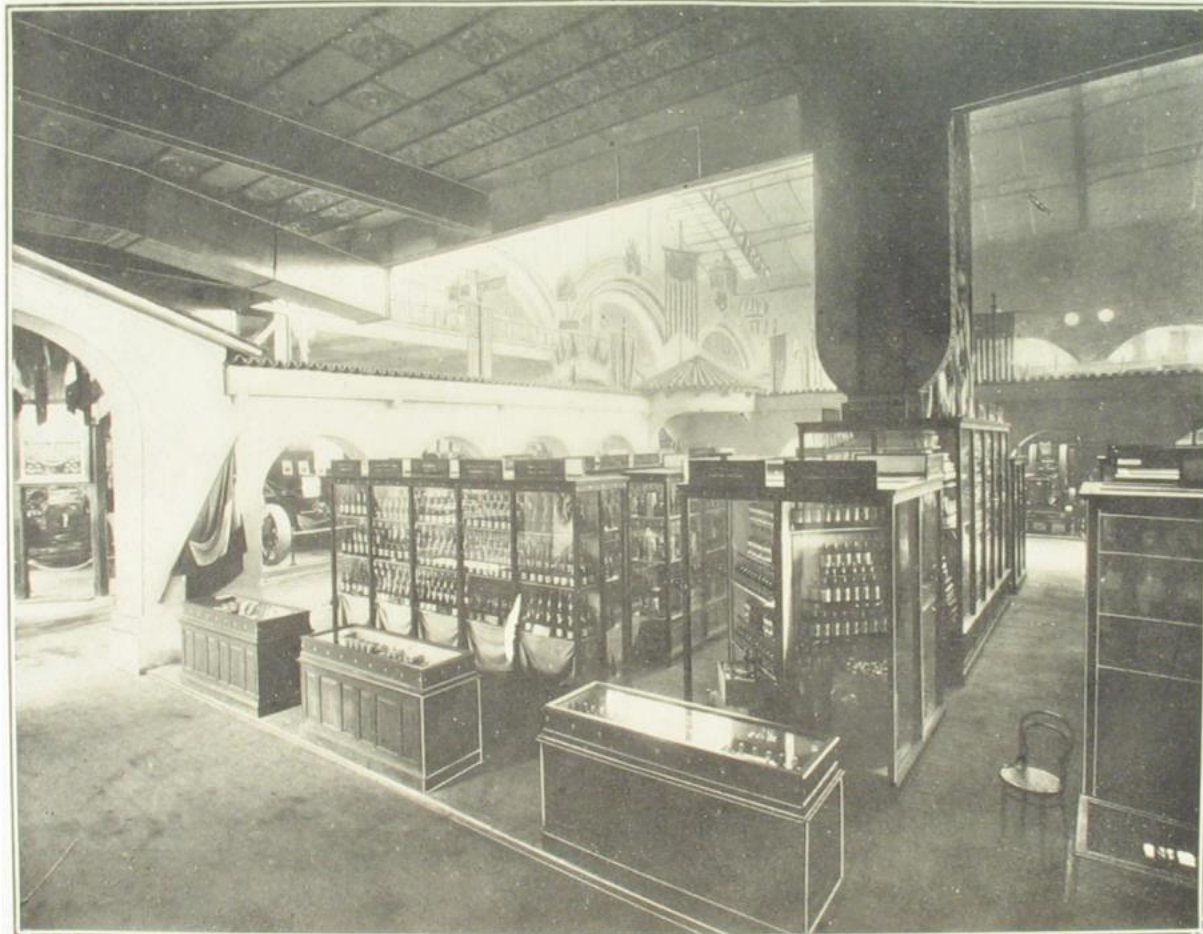
Scuppernong Wine

It should also be stated that the industry in this country is in its infancy. Our successful experience has nearly all been during the last half century, and we have every reason to feel elated over what has already been accomplished. Many phases of the development have, however, scarcely been commenced. The Scuppernong (*Vitis rotundifolia*), for instance, a native species, perhaps more immune to disease and insect injury than any other, needs very little care and cultivation to produce enormous crops on suitable lands, of which there are thousands of acres now idle along the Atlantic coast and in the Gulf States. From this, a large and profitable industry can be developed.



FIG. 1.—SCUPPERNONG WINERY, WELDON, N. C.

Introducing American Wines in Paris



F-11. VIEW OF WINE AND LIQUOR COURT, LOOKING EAST, DEPARTMENT OF AGRICULTURE.

406 INTERNATIONAL UNIVERSAL EXPOSITION AT PARIS.

First, the attention of European consumers of wine has been most favorably called to the excellence of the American product. Four of the principal experts on the jury, an Englishman and three Frenchmen, all large dealers in wines, asked for a special test of the American wines, for the purpose of introducing them commercially into their trade. This was not so peculiar in regard to the English member of the jury, since already American wines are finding a most excellent London market, which is constantly increasing. It is rather curious, however, to find the French dealers anxious to get hold of American wines, and the reason, which was finally discovered, is that the superior color and astringent principles of our American wines make them peculiarly suitable for blending with the lighter-colored and lighter-bodied French wines, to the mutual benefit of both. The only objection which can be urged to such a blending is the danger that these new wines will be offered for sale as pure French wines, and thus the American wine will get no credit and the French dealer will get practically all the profit.

The second way in which this Exposition will benefit American viculturists is in giving American wines a better standard at home. It is a very common expression among American wine drinkers that our own domestic wines are not fit for consumption. Such an opinion can arise only from prejudice or ignorance; but now that the highest body of experts in the world has pronounced our wines of most excellent character, there can no longer be any excuse for their being repudiated at home.

While We Drink the Wine

WAR SONGS

The ancient tribal enemy of the Papago was the Apache. It is said by the Papago that they never went to war against the Apache except in retaliation for some injury done them by members of that tribe.

BUREAU OF AMERICAN ETHNOLOGY BULLETIN 90 PLATE 1



SIVIRIANO GARCIA PLAYING FLUTE

70th Congress, 1st Session - - - - - House Document No. 214

SMITHSONIAN INSTITUTION
BUREAU OF AMERICAN ETHNOLOGY
BULLETIN 90

PAPAGO MUSIC

BY
FRANCES DENSMORE



UNITED STATES
GOVERNMENT PRINTING OFFICE
WASHINGTON: 1929

DENSMORE]

PAPAGO MUSIC

179

No. 129. "While We Drink the Wine"

(Catalogue No. 921)

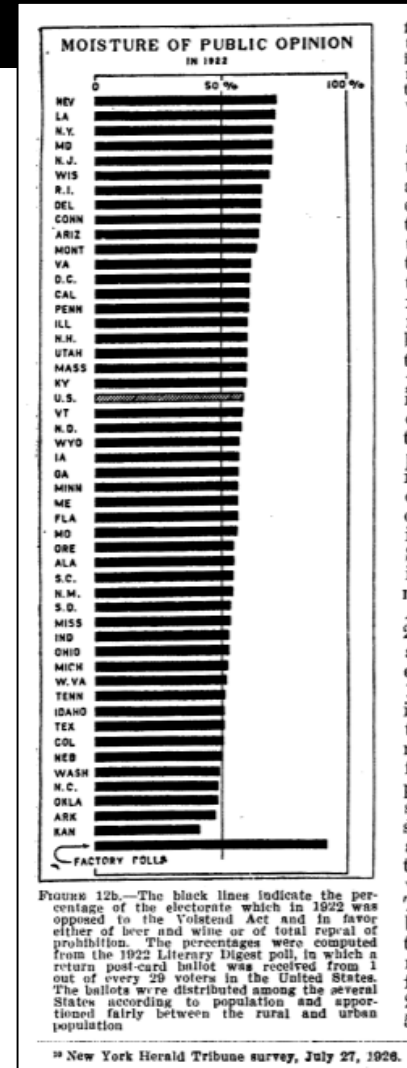
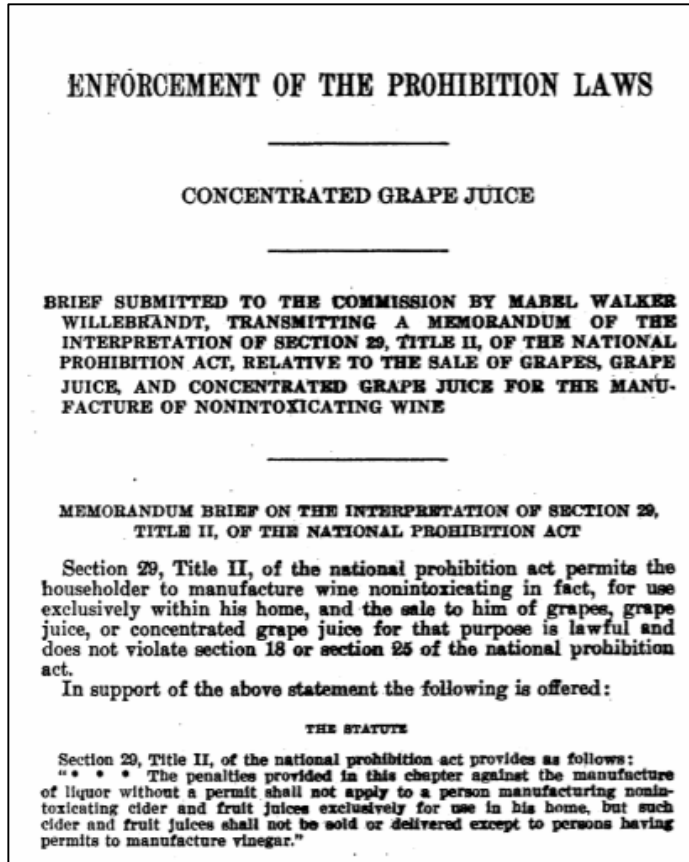
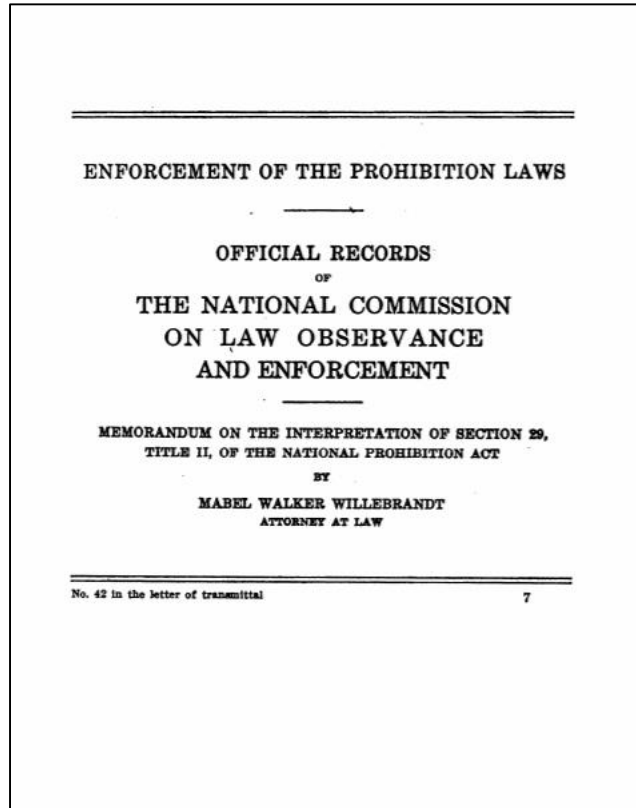
Recorded by SIVIRIANO GARCIA

VOICED $\text{♩} = 63$

TRANSLATION

We make wine.
With deliberation we took our revenge.
We make the scalp poles hop like crows while we drink the wine, but
let us keep our self-control while we are rejoicing.

Prohibition 1920-1933



Prohibition Enforcement for Wine

Statistics concerning intoxicating liquors, 1930—An abbreviation of Tables 5, 27, and 31, showing principal trends in production of spirits, wines, and cereal beverages in the United States

TABLE 5

	1929	1928	1925	1917	1910
	<i>Million proof gallons</i>	<i>Million proof gallons</i>	<i>Million proof gallons</i>	<i>Million proof gallons</i>	<i>Million proof gallons</i>
Whisky.....	None.	None.	None.	57.6	82.4
Rum.....	1.2	0.9	0.7	2.8	2.2
Gin.....	None.	None.	None.	5.7	2.9
Brandy.....	1.2	.4	.5	8.2	7.6
Alcohol.....	200.8	160.1	166.1	211.5	68.5
Aggregate distilled spirits.....	203.2	170.5	167.5	286	163.8

TABLE 27

	<i>Million wine gallons</i>	<i>Million wine gallons</i>	<i>Million wine gallons</i>	<i>Million wine gallons</i>	<i>Million wine gallons</i>
Wines:					
Domestic.....	11.3	4.9	(1918) 3.6	51	(?)
Imported.....	.03	.03	.08	4.8	8 (?)
Aggregate.....	11.33	4.93	3.68	55.8	(?)

TABLE 31

	<i>Million gallons</i>	<i>Million gallons</i>	<i>Million gallons</i>	<i>Million gallons</i>	<i>Million gallons</i>
Cereal beverages (less than one-half of 1 per cent alcohol).....	119.8	128.9	158.6		
Cereal beverages (beer, ales, etc.).....				1,884.8	1,800

¹ Sixty million 31-gallon barrels.

SACRAMENTAL WINES

Sacramental wines are primarily a local problem; only in four States do they occur in significant quantities, and the trend of the figures since 1922 gives a strong indication that a reasonable measure of control is possible. The following table sets forth the amounts withdrawn.

*Wine shipped or delivered for sacramental purposes*¹

[State ment in thousand-gallon units]

Year	Total	California	Illinois	Maryland	New York	Pennsylvania
1922.....	2,100	131	957	53	597	43
1923.....	2,500	119	1,138	50	800	62
1924.....	2,900	124	714	42	1,641	84
1925.....	2,500	45	197	44	1,776	80
1926.....	2,250	34	49	31	1,765	61
1927.....	642	36	43	37	140	59
1928.....	751	41	42	27	228	84
1929.....	930	42	43	19	387	80

¹ Table 28, statistics concerning intoxicating liquors, 1930, abbreviated.

The New York figures for 1928 and 1929 reflect the belief of the local administrator that too tight a restriction on sacramental wines results in an illicit traffic.

Substantial quantities of wine are used in the manufacture of wine tonics, ostensibly for medicinal purposes. There has been no recent evidence of diversion of wine from these manufacturers, most of whom are considered reputable, though in the recent past there has been evidence to indicate that much of the so-called medicinal wine tonic has been so lightly medicated that it readily is used for beverage purposes.

Alcoholism

C. Dependence & tolerance

1. An individual is regarded as dependent upon alcohol when it interferes with his relationship with other people, his psychological behavior or his physical health. Under this definition there are more than 8 million Americans who are dependent upon alcohol and perhaps four to five million who suffer from one or more organic complications.
2. The development of dependence on alcohol is not necessarily a matter of hard liquor versus wine or beer. One of the highest incidences of dependence is in France, where presumably wine and beer are a standard part of a meal, 12 ounces of beer or 3 ounces of wine represent the alcohol content of 1 ounce of whiskey.

Mrs. MANN. No, I don't. I have a strong suspicion that in the poverty areas there is perhaps even more alcoholism. I have seen no studies proving it, but it seems logical to me. Also, there has been alcoholism in the history of the world in periods when there was not what we call affluence particularly. There seem always to have been periods where there was kind of a wave of excessive drinking, drunkenness, what today we call alcoholism.

Senator DOMINICK. Furthermore, a good number of the alcoholics don't necessarily get in that condition by virtue of hard liquor, isn't that true?

Mrs. MANN. That is correct.

Senator DOMINICK. They get there on wine or beer?

Mrs. MANN. That is correct. There is such a creature as a wino. Incidentally, they behave worse than somebody who is drunk on spirits. They are more apt to go berserk, and contrary to general belief, there are beer alcoholics, too.

Wines of South America

CHILEAN wines have always been greatly esteemed in Europe, and are imported into that part of the world in annually increasing quantities. The United States imported no Chilean wines before the adoption of the Eighteenth Amendment but, due to their rich flavor and fine bouquet, it is believed that they will find a ready market here. Viticulture is one of Chile's most important agricultural industries from the standpoint not only of capital invested but also of the high quality of its product, which can be favorably compared with the best types of European wines.



Courtesy of R. Henry Norweb.

A PARTIAL VIEW OF A CHILEAN VINEYARD.

ONE of the most important Argentine industries is that of wine-growing. The nation ranks high in the list of wine-producing countries of the world,² and the value of the wine produced, calculated on wholesale prices, has reached in recent years 150,000,000 paper pesos, and in more prosperous times has exceeded 200,000,000 paper pesos. (The Argentine paper peso is worth at par \$0.424 U.S. cy.)



THE NATIONAL SCHOOL OF VITICULTURE, MENDOZA, ARGENTINA.

Prices: Imports v. Domestics

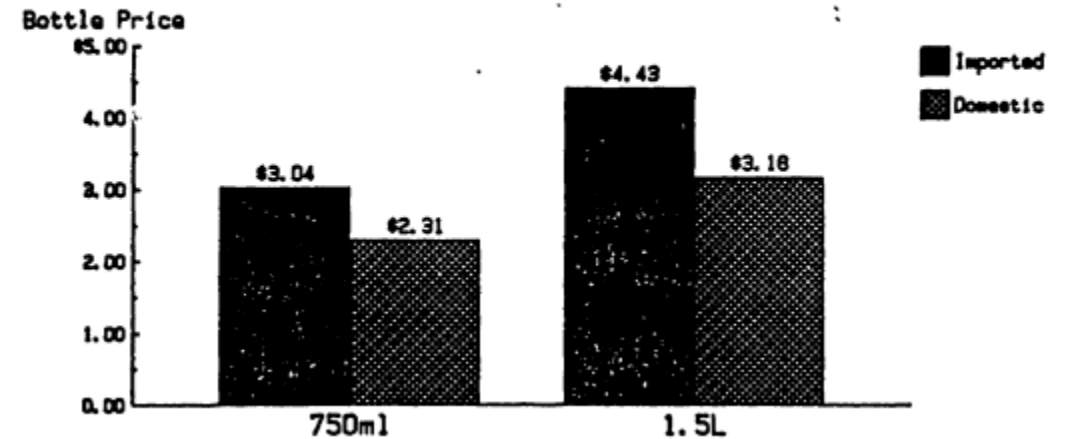
Imported vs. Domestic Wine Prices

Executive Summary

We compare prices of more than 200 popular domestic and imported brands of wine over the course of 3 years in 5 geographically separated U.S. markets. Average prices for domestic versus imported wines were calculated at the supplier, wholesaler and retail levels for both 750ml and 1.5L bottle sizes.

We found that average prices of imported wines were higher than those of the domestic wines in every market, at each level of distribution, in each year, and for both sizes. The current retail price advantage of domestic wines across the five state markets in the 750ml size averages 31.6%. In the 1.5L size this advantage is 39.3%. Based on our research, we conclude that the leading domestic wines have a price advantage over the leading imported wines.

Imported vs. Domestic Wine Prices



International Wine Markets

The International Wine Market: Description and Selected Issues

Summary

Global trade in wine has increased rapidly during the past 25 years, steadily rising from under \$1 billion in 1977 to over \$7 billion in 2001. Reports of health benefits and rising global incomes have spurred increasing demand for wine, particularly in mid- to upper-income countries. In 2001, the United States was the world's leading importer, just ahead of the European Union (EU). Together, they accounted for over 60% of global imports.

The European Union has traditionally dominated global wine production and exports. However, the United States, along with several Southern Hemisphere producing countries — Argentina, Australia, Chile, and South Africa — are growing in importance.

Several important issues have emerged in recent years with respect to international wine trade, particularly between the EU and non-EU countries, including oenological (wine-making) practices and the use of “semi-generic” names for wines. The latter issue is encompassed under the debate on “geographical indications” at the World Trade Organization. Ongoing bilateral negotiations between the United States and the EU seek to resolve both of these issues. This report will be updated as events warrant.

Table 2. Wine Export Volume, Value, and Market Share by Major Exporter, Calendar Years 2000 and 2001

	Volume		Share (%)		Value		Share (%)		Top markets: Share of export value (%) in 2001
	1,000 Hectoliter				Million US\$				
	2000	2001	2000	2001	2000	2001	2000	2001	
European Union	49,261	47,227	100.0	100.0	9,768	9,732	100.0	100.0	EU(56%), US(24%), Switz(6%)
Italy	17,640	15,614	35.8	33.1	2,274	2,312	23.3	23.8	EU(59%), US(16%), Japan(7%),
France	15,162	15,217	30.8	32.2	5,034	4,828	51.5	49.6	EU(71%), US(8%), Switz(6%)
Spain	8,890	10,151	18.0	21.5	1,151	1,212	11.8	12.5	EU(60%), US(10%), Japan(8%)
Germany	2,479	2,420	5.0	5.1	361	372	3.7	3.8	EU(73%), US(9%), Canada(6%)
Portugal	1,887	1,606	3.8	3.4	464	433	4.8	4.5	EU(69%), US(8%), Switz(7%)
Austria	362	518	0.7	1.1	39	47	0.4	0.5	EU(82%), Japan(11%), US(3%)
Netherlands	153	391	0.3	0.8	73	174	0.7	1.8	EU(41%), US(31%), Japan(7%)
United Kingdom	199	164	0.4	0.3	157	153	1.6	1.6	EU(93%), Japan(2%), US(1%)
Belgium	230	212	0.5	0.4	85	79	0.9	0.8	EU(75%), US(11%), Canada(5%)
Greece	1,962	565	4.0	1.2	61	46	0.6	0.5	EU(95%), Iceland(1%)
Denmark	192	263	0.4	0.6	43	50	0.4	0.5	
Other EU	104	106	0.2	0.2	26	27	0.3	0.3	
Major Exporters									
EU External	11,732	12,331	39.9	39.4	3,831	3,787	55.3	53.4	US(41%), Japan(14%), Switz.(14%)
Australia	3,109	3,762	10.6	12.0	904	998	13.0	14.1	EU(50%), US(28%), Canada(6%)
Chile	4,024	4,867	13.7	15.5	577	645	8.3	9.1	EU(50%), US(18%), Canada(10%)
United States	2,825	2,884	9.6	9.2	533	518	7.7	7.3	EU(60%), Canada(17%),
Rep So. Africa	1,700	1,651	5.8	5.3	245	228	3.5	3.2	EU(63%), Austral(6%),
Argentina	921	917	3.1	2.9	149	145	2.1	2.0	EU(27%), Paraguay(25%),
Moldova	992	1,368	3.4	4.4	88	124	1.3	1.8	Unavailable
New Zealand	383	219	1.3	0.7	90	97	1.3	1.4	Australasia, US(13%), others
Bulgaria	380	380	1.3	1.2	63	63	0.9	0.9	Unavailable
Singapore	29	30	0.1	0.1	70	59	1.0	0.8	Unavailable
Hungary	802	696	2.7	2.2	64	59	0.9	0.8	EU, others
Switzerland	13	14	0.0	0.0	40	38	0.6	0.5	Unavailable
Georgia	244	216	0.8	0.7	33	32	0.5	0.5	Unavailable
Macedonia	824	806	2.8	2.6	29	28	0.4	0.4	EU, others
Romania	254	394	0.9	1.3	18	20	0.3	0.3	EU, others
Ukraine	100	183	0.3	0.6	9	18	0.1	0.3	Unavailable
Other	718	233	2.4	0.7	128	176	1.8	2.5	
World Total	29,428	31,330	100.0	100.0	6,932	7,098	100.0	100.0	

The Judgment of Paris



Judgment of Paris, May 24, 1976; photo by Bella Spurrier, Smithsonian

A New Era



Transforming the American Table exhibit, National Museum of American History, 1976; photo by Jaclyn Nash

Wine Today

speech of
HON. MIKE THOMPSON
of california
in the house of representatives
Wednesday, May 17, 2017

Mr. THOMPSON of California. Mr. Speaker, I rise today to honor the Robledo Family Winery, owned and operated by Reynaldo Robledo in Sonoma, California. Incredible fortitude and ambition led Reynaldo and his family to the successes they see in their grape harvests and production of their delicately crafted wines.

In 1968, at the age of 16, Reynaldo migrated from Michoacan, Mexico to build a better life. He learned viticulture techniques and good business practices by working hard in the vineyards of Northern California, eventually settling in Sonoma County. Reynaldo and Maria have taught their nine children their same work ethic by raising them to understand the regions, grapes and people which make wine from our community exceptional.

Hard work and sacrifice led Reynaldo and his family to establish two companies, encompassing more than 350 acres in Napa, Sonoma, and Lake Counties. The Winery's focus on perfecting each stage of the winemaking process, "from vine to bottle," ensures that their hard work will result in a quality product. The story of the Robledo Family Winery is uniquely American, and I am proud that their success is possible in our community.

Robledo Family Winery is part of the Mexican-American Vintners Association (MAYA), whose members traveled to Washington, D.C. this week as part of a group of Mexican-American vintners, not only to support the mission of the Smithsonian Institution, but also to further educate Congress about their vital contributions to our economy and community. Their stories of immigration, sacrifice and determination are what make America great.

WINE

Question. USTR initiated a WTO case with Canada on January 18th over measures affecting the sale of wine in grocery stores in British Columbia. The U.S. wine industry is facing a host of discriminatory measures in Canada that adversely affect exports and job opportunities in the United States. If confirmed, and if Canada fails to eliminate the WTO inconsistent measures, will you proceed expeditiously to litigate the WTO case? And will you work to address other trade-distorting policies in Canadian provinces that make U.S. wines more difficult to obtain and more expensive than Canadian-made products?

Answer. I am aware that the United States requested consultations with Canada on its facially discriminatory distribution and sales measure that discriminates against our wine producers and exports. If confirmed, I will seek an immediate briefing by USTR staff on the content of the consultations that were held with Canada last month and what the most effective next steps are to address this problem. I look forward to looking carefully at other provincial measures that may be harming our wine exports. I have long believed that the United States should vigorously

Beer, Wine, and Spirits Labeling, Sales

Canada allows its provinces to control the sale of beer, wine, and spirits, a system that in some cases has disrupted market access for U.S. products with barriers such as higher prices for imported products. USMCA requires that each country have the same treatment for distributing another country's spirits, wine, beer, and other alcoholic beverages as it would its own products. It also sets rules governing listing requirements for a product to be sold in a given country and sets limits on cost markups of alcoholic beverages from other countries. In a side letter to the agreement, Canada also agreed to have British Columbia remove its limitations on sales of non-British Columbian wines in grocery stores by November 1, 2019. The agreement further includes rules to promote transparency and harmonization of labeling for wine and spirits beverages among the three countries and prevent labeling from acting as a barrier to trade.

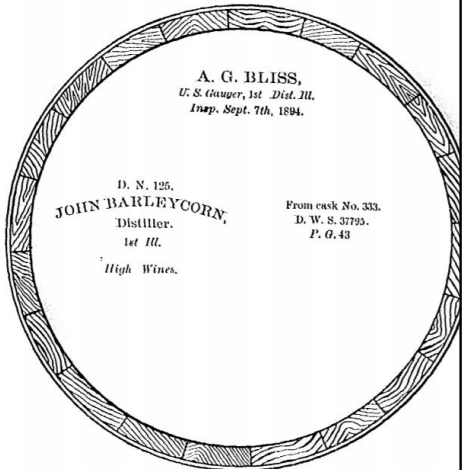


IN FOCUS

October 5, 2018

Agricultural Provisions of the U.S.-Mexico-Canada Agreement

Wine Labeling



WHAT THE WINE LABEL TELLS YOU

As consumers become more adventuresome in their wine selections, they look to the label for more information. What makes one wine different from another? What is the dominant grape in the wine? Where were they grown? Although ATF regulations are quite detailed and only apply to wine of at least seven percent alcohol, this pamphlet contains enough basic information to assist the consumer in making an informed choice when buying wine. This pamphlet discusses wine made from grapes. Wine may be also made from other fruit and agricultural products.

BRAND

The brand name is a name used by the bottler to identify the product. Any brand name is acceptable if it does not mislead the consumer.

VINTAGE DATE

A vintage date on the label indicates that 95 percent or more of the wine is produced from grapes grown in that year. If a vintage date is shown on the label, an appellation of origin, smaller than a country, must also be shown.

APPELLATION OF ORIGIN

Appellation of origin is simply another name for the place in which the dominant grapes used in the wine are grown. It can be the name of a country, state, county or geographic region called a viticultural area.

A country, state or county appellation on the label means that at least 75 percent of the wine is produced from grapes grown in the place named.

VITICULTURAL AREA

A U.S. viticultural area is a defined grape-growing region with soil, climate, history and geographic features which set it apart from the surrounding areas.

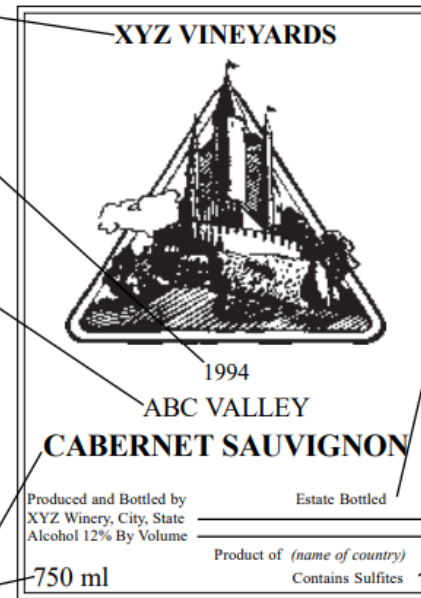
A viticultural area appellation on the label indicates that 85 percent or more of the wine is produced from grapes grown in the particular area.

NET CONTENTS

The net contents of wine is stated in the metric system of measure and is the amount of product in the container.

VARIETAL DESIGNATIONS

Varietal designations are the names of the dominant grapes used in the wine. Cabernet Sauvignon, Chardonnay, Zinfandel, and Merlot are examples of grape varieties. A varietal designation on the label requires an appellation of origin and means that at least 75 percent of the grapes used to make the wine are that variety. (Except "Vitis labrusca" grapes such as Concord which require 51%).



OTHER DESIGNATIONS

Wine labels are not required to bear a varietal designation. Other designations may be used to identify the wine. Examples are Red Wine, White Wine, Table Wine.

Designations such as Chablis, Chianti, or Burgundy include wines similar to those originally made in the geographic regions indicated by those names but now produced elsewhere. Such wines must include an appellation of origin to indicate the true place of origin. For example, "California Burgundy."

Some wines are designated with distinctive names which is permissible only on specific wines from a particular place or region within the country of origin, for example, Asti Spumanti from Italy and Bordeaux from France.

ESTATE BOTTLED

"Estate Bottled" means that 100 percent of the wine came from grapes grown on land owned or controlled by the winery, which must be located in a viticultural area. The winery must crush and ferment the grapes, finish, age, process and bottle the wine on their premises.

NAME AND ADDRESS

The name or trade name and address(es) of the bottler or importer must appear on the label. Domestic wines will state "Bottled By:" followed by the name and address of the bottler. Imported wines will state "Imported By:" followed by the name and address of the importer.

COUNTRY OF ORIGIN

A country of origin statement is required on all imported wines. For example, "Product of (insert name of country)".

ALCOHOL CONTENT

A statement of alcohol content in percent by volume appears on most labels. As an alternative some bottlers prefer to label wine with an alcohol content between 7 and 14 percent as "Table Wine" or "Light Wine."

DECLARATION OF SULFITES

Required on any wine intended for interstate commerce that contains 10 or more parts per million (ppm) sulfur dioxide. Not required for wines only sold in intrastate commerce.

HEALTH WARNING STATEMENT

Required on all alcoholic beverages containing .5% or more alcohol by volume. "GOVERNMENT WARNING" must appear in capital letters and bold type. The remainder of the statement may not appear in bold type. The statement reads as follows:

GOVERNMENT WARNING:

(1) According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects. (2) Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery; and may cause health problems.

DEPARTMENT OF THE TREASURY
BUREAU OF ALCOHOL, TOBACCO & FIREARMS

WHAT YOU SHOULD KNOW ABOUT GRAPE WINE LABELS



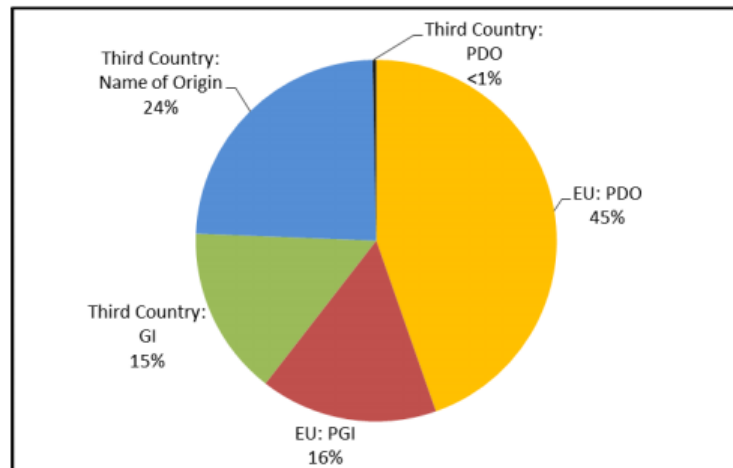
Geographical Indications in Wine Trade

Wine GI Registrations

As of May 2016, there were 2,885 registered wine names, based on information in the EU's "E-Bacchus" database.³² Wines may be registered as PDOs regarding "quality wines produced in a specified region" and PGIs regarding "table wines with geographical indication."³³ Both systems establish geographical names for certain products that originate in the region whose names they bear. Both require a registration process, and both establish certain controls and intellectual property protections for GI products.³⁴ Differences between the two types pertain to particular product attributions, such as a product's reputation, its linkages to the geographical environment, number of production steps, and origin of raw materials used in production, among others.

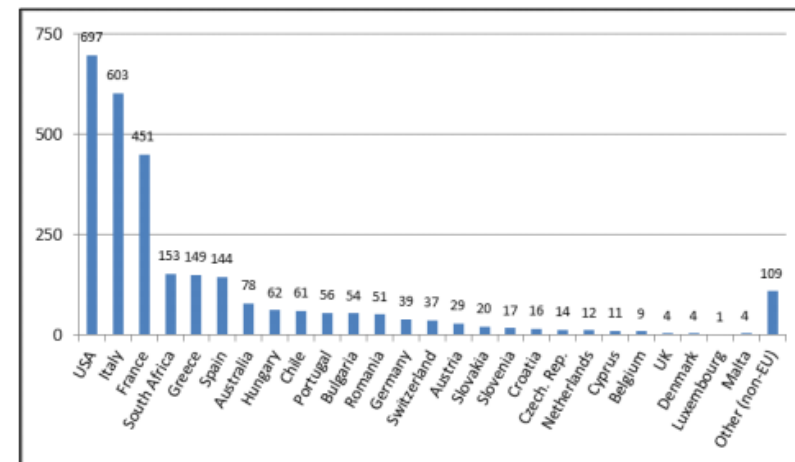
Examples of French and Italian wines with PGIs include Alpes-de-Haute-Provence and Pompeiano. Wines with PDOs include Montagne-Saint-Emilion and Terre di Pisa. Examples of wines from third countries, such as the United States, include wines protected as PGIs, such as Napa Valley, and wines with a name of origin, including Calaveras County and Humboldt County. Among EU countries, **Figure 4** highlights that most registrations originate in Italy, France, Greece, and Spain. However, countries outside the EU ("third countries") hold a large number of registered wine names, including South Africa, Australia, and Chile (**Figure 3**). Nearly 700 "Names of Origin" registrations are held by the United States, in accordance with a 2006 agreement between the United States and EU, obliging each party to recognize certain wine names of origin in each other's markets.³⁶

Figure 3. Wine EU PDO/PGI and Third Country Registrations



Source: CRS data compilation from EU's E-Bacchus database, <http://ec.europa.eu/agriculture/markets/wine/e-bacchus/index.cfm?event=pwelcome&language=EN>, accessed May 2016 (2,885 registrations).

Figure 4. Wine EU PDO/PGI and Third Country Registrations, by Country

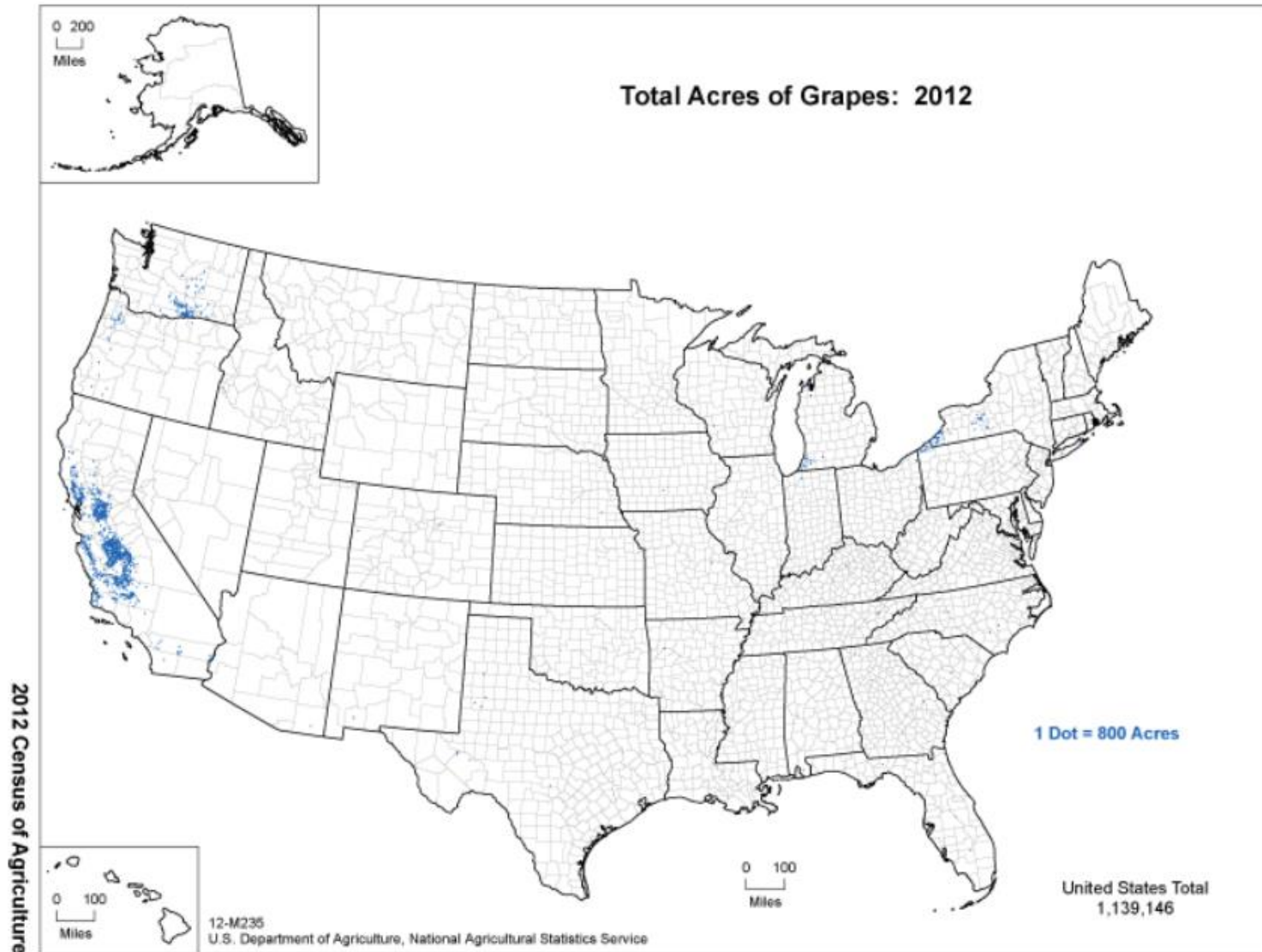


Source: CRS data compilation from EU's E-Bacchus database, <http://ec.europa.eu/agriculture/markets/wine/e-bacchus/index.cfm?event=pwelcome&language=EN>, accessed May 2016 (2,885 registrations).

Census of Agriculture

2012 Census Ag Atlas Maps - Crops and Plants

Total Acres of Grapes: 2012



Craft Wines



Congressional Research Service
Informing the legislative debate since 1914

IN FOCUS

September 7, 2018

Craft Alcoholic Beverage Industry: Overview and Regulation

American production of craft alcoholic beverages—whether beer, wine, liqueurs, distilled spirits, cider/perry, mead, or fermented drinks—has increased in recent years in response to rising demand. In 2017, there were an estimated 16,800 businesses producing craft beverages in the United States, with sales exceeding \$31 billion annually (Table 1).

As part of the 2017 tax revision (P.L. 115-97), Congress enacted temporary reductions in the federal excise tax treatment on alcoholic beverages for the 2018 and 2019 tax years.

Table 1. U.S. Craft Alcoholic Beverage Market, 2017

Selected "Craft" Definition	#Operations	Sales (\$bn)
Spirits (<750,000 proof gal.)	1,589	3
Beer (<6 million beer barrels)	6,266	26
Wine (up to 49,999 cases)	8,906	2 ^a
Total	16,761	31^a

Source: CRS from various industry sources, including Wines & Vines, Brewer's Association, ACSA, and the *Artisan Spirit Magazine*.

Notes: Data will vary under different "craft" producer definitions.

^a Partial estimate, reflecting direct-to-consumer wine shipments only.

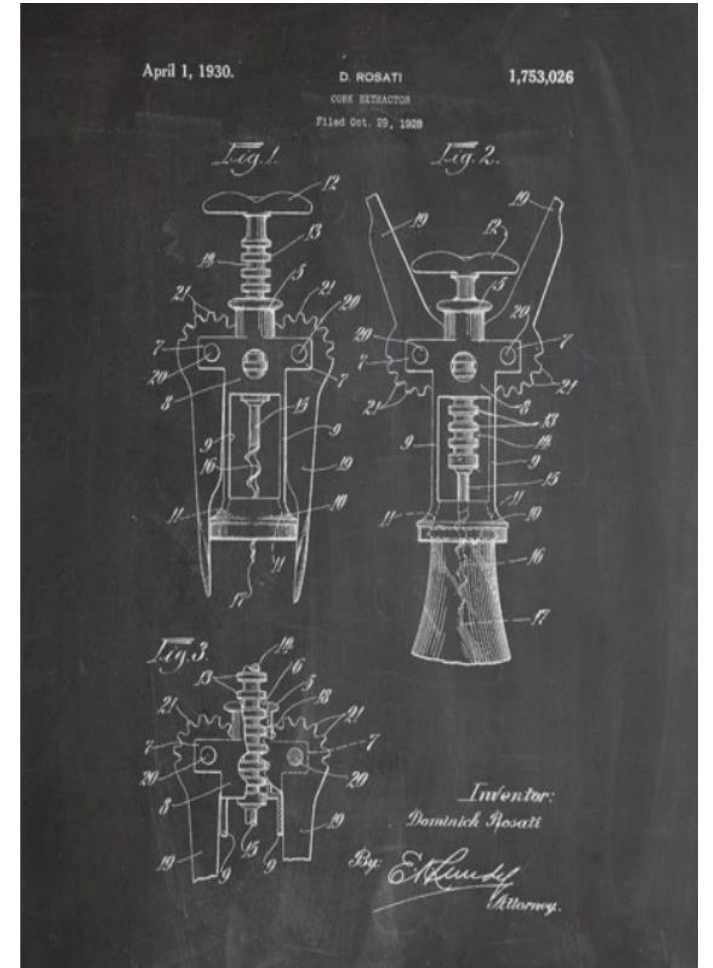
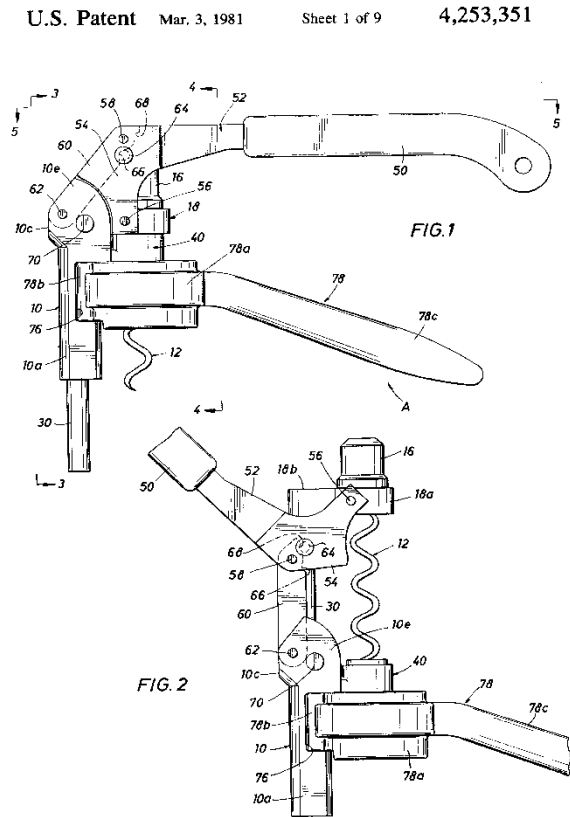
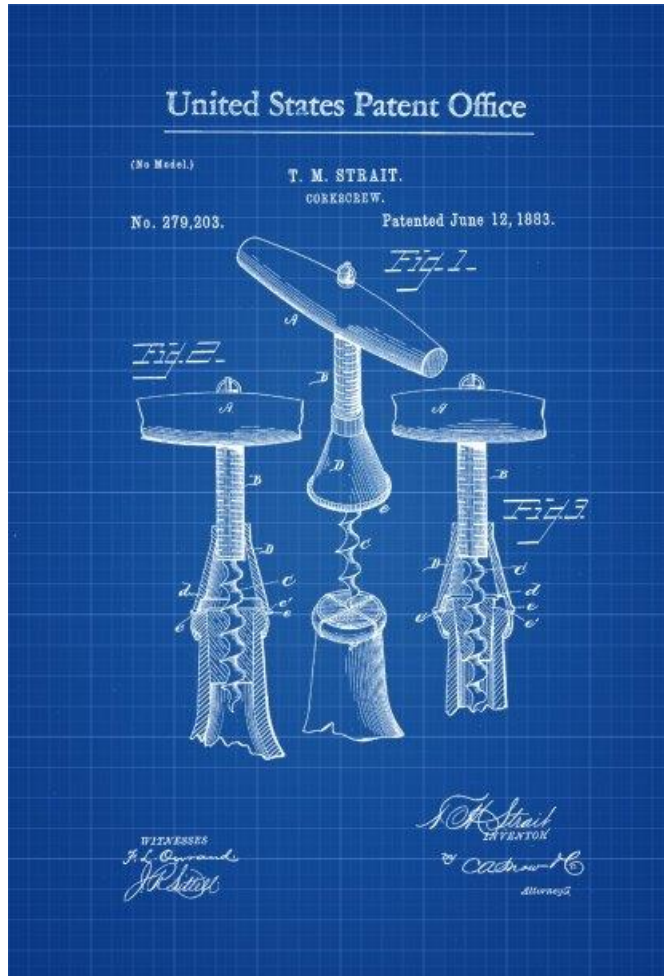
Wine

Small-scale wineries span a more diverse range of business sizes and product categories. Wines & Vines, an industry marketing company, defines a *small vintner* as one that produces 5,000–49,999 cases of wine annually. A *very small vintner* is defined as one that produces 2,378–4,999 cases, and a *limited production vintner* produces fewer than 1,000 cases. Wines & Vines reports there were 8,906 wineries in the United States producing up to 49,999 cases of wine in 2017. Direct-to-consumer shipments from these wineries were valued at \$2 billion. (Total retail sales data for this market segment are not available, likely understating total retail sales for smaller-sized wineries.)

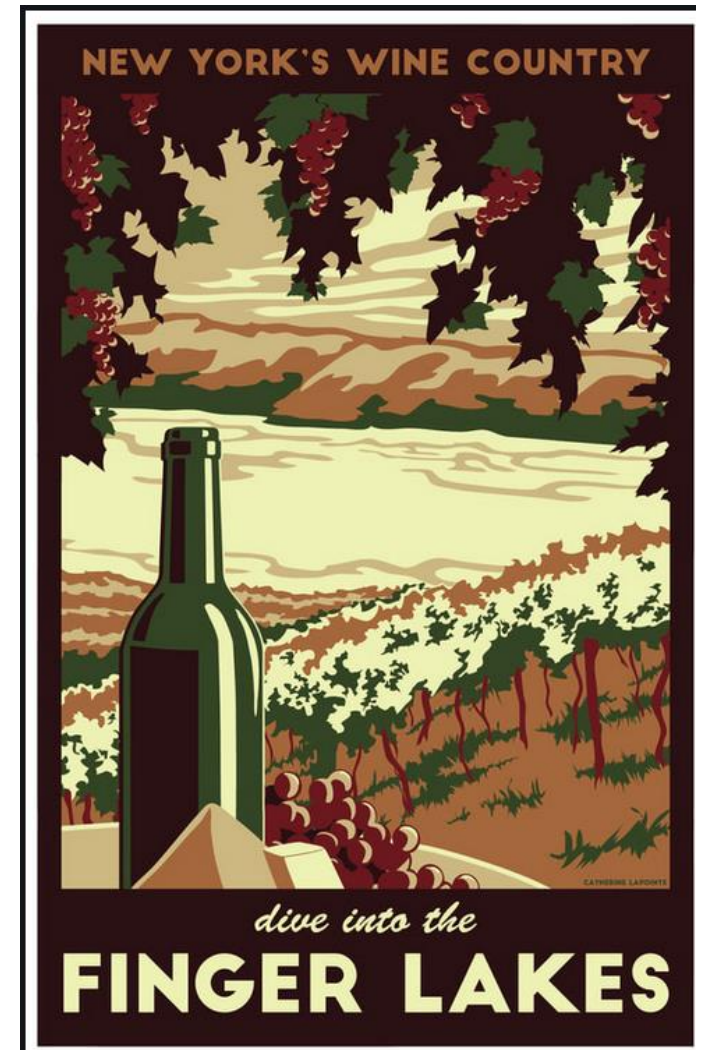
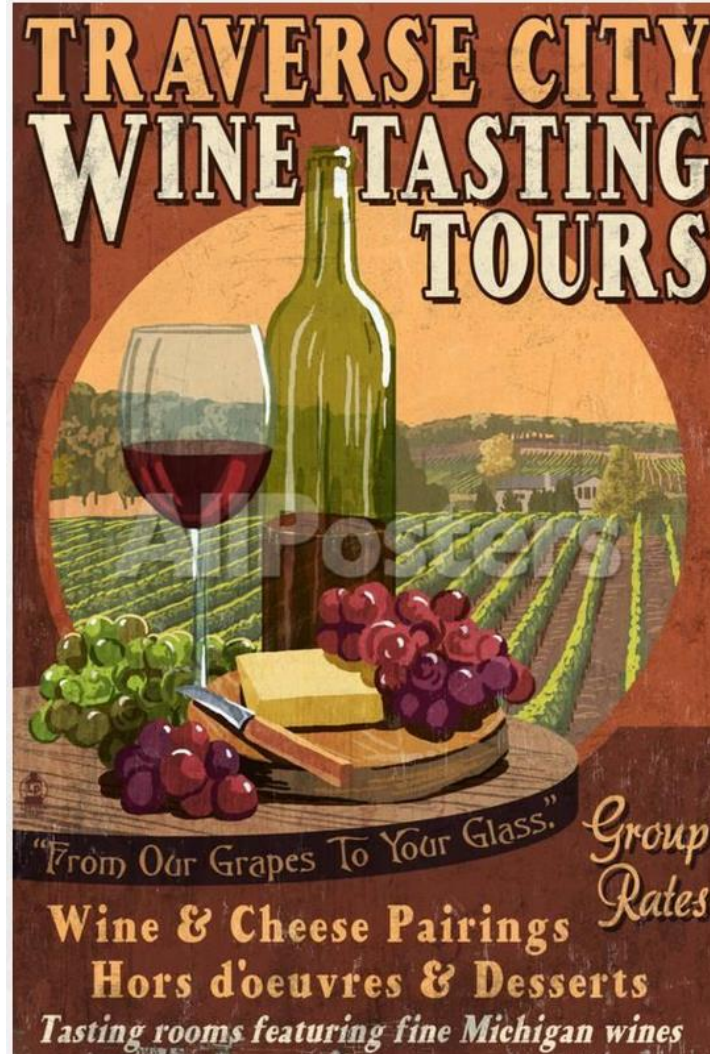
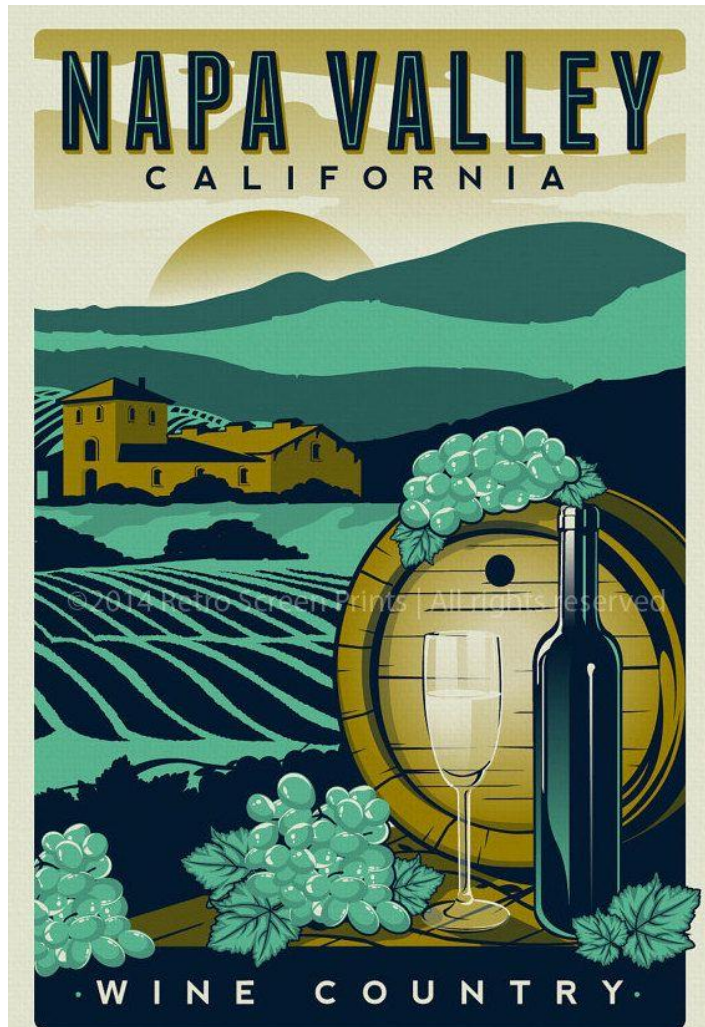
Wine industry statistics include not only grape and other fruit (or rice) wines but also other types of *agricultural wines*, such as cider and perry (made with apples and pears, respectively) and mead (considered a honey wine).

Depending on how it is produced and its alcohol content, some cider, perry, and mead may be considered to be more similar to beer. Separate industry statistics for cider, perry, and mead production are not readily available, but many of these producers are likely smaller-sized operations. It is not clear, however, whether reported sales for wine or beer include ciders, perry, and mead. Separate data are also not available for other types of fermented drinks, such as kombucha.

Improving Access



Wine and Tourism

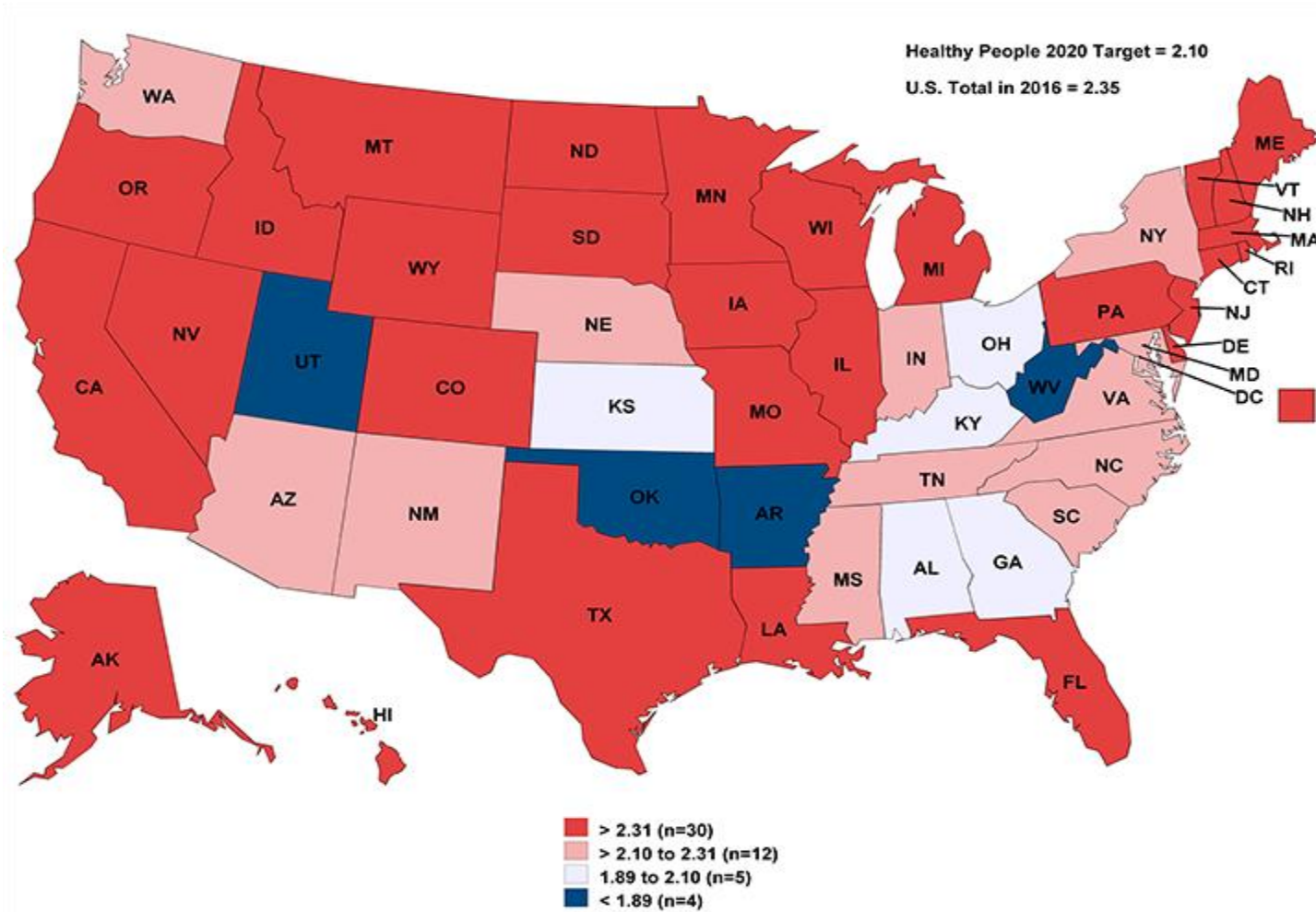


Vintage Postage



A Nation of Drinkers?

Figure 4. Total per capita consumption of gallons of ethanol by State, United States, 2016



Barriers to US Wine Exports

Reported Barriers to Trade for U.S. Wine Exporters

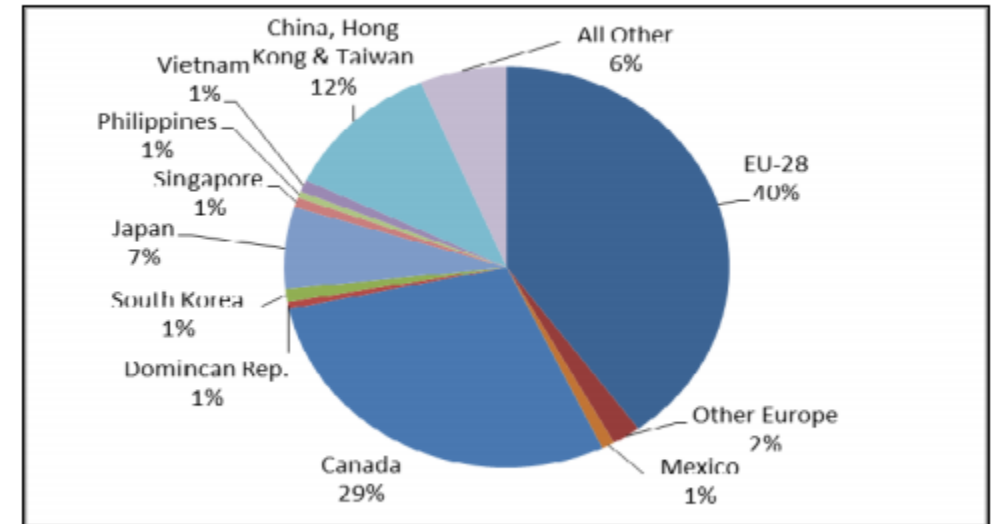
General Barriers to Trade

As part of its annual assessment, the Wine Institute's²⁴ 2013 trade barriers report highlights some of the international barriers to trade that reportedly limit U.S. wine exports abroad.

General trade barriers to U.S. wine exports include²⁵

- **import tariffs** in some countries (including China, Russia, Brazil, Vietnam, and India);
- **wine producer subsidies**, such as the EU's direct payments to grape growers and winemakers as well as the EU export refunds;
- **preferential market access provided to other countries**, such as under free trade agreements between the EU and other countries including South Korea, Central America, and several Andean countries;
- **foreign wine composition standards** that are incompatible with those in the United States, such as testing and certification requirements in the EU, Canada, Russia, China, Korea, Brazil, Colombia, and Malaysia; and
- **miscellaneous non-tariff barriers**, including state or provincial government monopolies in some countries (including Canada, Finland, Norway, and Sweden); import licensing and port of entry customs requirements in most countries; wine labeling regulations and proposals (particularly in Thailand, Kenya, and Russia); and a range of other non-tariff barriers

Figure 2. U.S. Wine Exports (HTS 2204), by Destination, 2013



Source: Global Trade Atlas data for HS 2204, Wine of Fresh Grapes.

A Waste of Wine



U.S. Senate Committee on Homeland Security and Governmental Affairs
Subcommittee on Federal Spending Oversight

Senator Rand Paul, M.D. (Kentucky), Chairman

WASTE REPORT for January 19, 2016

Uncle Sam, Registering Wine In Moldova

It is no secret that wine is a global industry. When considering a glass from abroad, you might try a Moldovan vintage, particularly because last year the U.S. Agency for International Development (USAID) spent almost \$500k of your tax dollars on that country's wine industry.

Despite the already absurd idea will not even go to produce or Rural Development to help it

It turns out that in 2007 the Mo of wine making and paving the registration for entities involve interject itself in an industry with

So why is Uncle Sam getting it there are no comprehensive other words, they do not know

To accomplish the task of get posters noting the benefits of b get mid and large-sized product So, after a series of national a even go house-to-house to pr

But there is a further problem in, signed and submitted by vin mayoralty offices." Although participation, and thus it will being registered in the VWR.'

A benefit to registering with the "free-of-charge" to register...for



U.S. Senate Committee on Homeland Security and Governmental Affairs
Subcommittee on Federal Spending Oversight

Senator Rand Paul, M.D. (Kentucky), Chairman

WASTE REPORT for June 15, 2015

Waste, Vintage 2015

It's no secret Americans are embracing wine, leading entrepreneurs to plant fields of grapes across America. Washington State has been at the forefront of this trend since winemaking first expanded beyond California's borders decades ago. In fact, according to the USDA, as of 2013, wine is a \$230 million industry in Washington alone.¹

So with such a booming, well established industry, why is the **National Science Foundation providing \$853,000 to Washington community colleges to fund winemaking programs?**² This is especially strange given that community colleges throughout the Pacific Northwest have offered wine-centric degrees for years. Two of the recipients of this grant have well established programs; The South Seattle College, started the **Northwest Wine Academy** in 2004³, and Yakama Valley Community College began its **Vineyard and Winery Technology** program in 2010⁴

The justification, according to the grant synopsis is that last year, an industry assessment (available on the Washington State University website) found the state's wine industry could be in a labor shortage, needing more than six thousand new workers by 2018. But, a closer look at this study shows, that even at the upper extreme, **only 4% of new workers will require an Associate's Degree.** The vast majority, 5990 new workers (94%), will need no degree.⁵

Most troubling, NSF is often touted as being critical to funding cutting-edge, basic research that the private market would not. Yet this grant does not fund research. Instead, it is targeted at community colleges with existing wine programs to help them "share resources and develop new online and hybrid curricula for Associate of Applied Science (AAS) degrees..."⁶

So, what wine pairing goes best with waste?



NASA Gives French Wine Lovers Reason To Toast Global Warming

\$88,000
NASA
New York

Lovers of French wine have reason to toast global warming.

Toastier temperatures are improving the quality and taste of wine produced in France, according to a study conducted by the National Aeronautics and Space Administration (NASA).²³⁵ As temperatures in France rise—about 1.8 degrees Fahrenheit since pre-industrial times—the quality of wine is improving.²³⁶

"In recent years, French vintners have produced a number of exceptional vintages."²³⁷ The study's co-author, ecologist Elizabeth Wolkovich of Harvard University, "says climate change is part of the reason why."²³⁸

To reach these conclusions, hundreds of years of climate data and trends in harvest dates were "compared with shifts in wine quality in the Bordeaux and Burgundy regions of France based on the ratings of vintages during the past 100 years."²³⁹



Global warming is improving the quality of French wines, according to a study by NASA's Institute for Space Studies.

Cheers!

Catherine Johnson
catherine.johanson@proquest.com

Marianne Ryan
mryan21@luc.edu