

WINES . . . .

AFTER REPEAL

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### Foreword

Before prohibition, in the best years of wine production and importation, the United States was not a wine-drinking nation.

In 1914, the last normal year, before the war and prohibition, while France was consuming 32 gallons per person, Italy 25, and Spain 18.5, the per capita wine consumption of the United States was less than one-half gallon.

It has been said that many more people in the United States are wine-drinkers now because prohibition did not forbid wine making in homes and, that given ten more years of prohibition enforcement we would have become prolific users of wine.

If this is only partially true, United States wineries and importers will find our people increasingly good customers when prohibition is repealed, and it seems probable that a sizable volume of newspaper advertising will gradually develop.

Therefore, we deem it advisable to equip ourselves with certain basic facts about wines and the wine business and to that end the following data is presented for what it may be worth.



## (1) Definition of Wine

Wine is the fermented juice of grapes, or of certain fruits.

But practically all commercial wines are made from the juice of grapes, therefore, all references to "wine" throughout this presentation refers to wine produced from the fermented juice of grapes.

## (2) Classifications of Wines

### (a) By color wines are classed as "red" and "white".

Red Wines derive their color from the skins of the grapes when, after pressing, a partial preliminary fermentation is allowed to take place before the skins are removed. Also, the red color from the pigment of the skins of certain varieties of grapes will permeate somewhat into the meat or pulp of the grape if they are allowed to stay on the vines until they have reached a stage of over-ripeness and have begun to wrinkle and shrivel.

Red Wines contain harmless amounts of tannic acid which gives them their more or less astringent taste. Red Wines also contain beneficial amounts of tartrates and of iron but do not have much more than a trace of acetic ether, which latter is one of the elements of vinegar and is a natural element produced in the process of fermentation of grapes.

White Wines are made by pressing the grapes and removing the skins as quickly as possible to prevent the coloring in the skins from tinting the juice.

Generally, white wines have no astringent taste because they are scanty in tannic acid, tartrates, and iron which owe their origin principally to these elements in the grape skins. But White Wines, usually, are strong in acetic ether content.

### (b) By activity when poured from their bottles after uncorking, wines are broadly classed either as "still" or "sparkling" (bubbling).

All wines are either "still" or "sparkling" depending on how the process of fermentation is allowed to go on.

Still Wines are those from which the carbon-dioxide gas produced during fermentation has been allowed to escape before bottling or barrelling (casking).

Sparkling Wines are those in which a part of the carbon-dioxide gas is allowed to remain when the wine is bottled.



- (c) By taste wines are classified as "dry" and "sweet".

Dry Wines are those which contain little or no sugar.

Sweet Wines are those in which the greater part of the natural sugar of the grapes is left in during the process of fermentation, or to which small quantities of sweetening are added after fermentation.

- (d) By content of alcohol, wines are grouped into two divisions called "natural" and "fortified".

Natural Wines are very closely akin to their original grape juice. They contain no added alcohol or syrup but are simply allowed to ferment in a natural way.

Fortified Wines, both "dry" and "sweet" are those to which varying amounts of alcohol - usually in the form of grape brandy - or sugar or syrup has been added. Fortification gives wines greater alcoholic strength than that of natural, because regardless of how heavy the grapes may be in natural sugar, fermentation stops when the alcoholic content reaches about 17% by volume at the highest and usually it stops somewhere between 9% and 12%.

But if sufficient alcohol is added when the natural fermentation has proceeded about half-way much of the sweetness of the juice is retained in the wine.

The natural sweetness in many fortified wines is supplemented by the addition of sugar or syrup. By United States standards, all wine containing more than 16% alcohol is classed as "fortified".

- (e) By alcoholic percentage, for tax purposes the United States classes and taxes wines as follows:

American Production (Internal Revenue Taxes)

Still Wines

Not more than 3.2% alcohol -	\$5.00 per barrel
3.2% to 14% alcohol -	.04 per gallon (*)
14% to 21% " -	.10 " " (*)
21% to 24% " -	.25 " " (*)
More than 24% " -	\$1.10 " " (*)

Sparkling Wines

Champagne-	.12 per half-pint
Artificially carbonated wines, cordials and liqueurs-	.06 " " "

- (\*) Hasty action of Congress in accepting the "fruit juice amendment" to the beer and wine 3.2 legislation at the last session is responsible for the inconsistency of having a tax of \$5.00 per barrel on cider and wine that is 3.2% or weaker, while stronger wines are taxed at a lower rate and stronger cider is tax free.



Foreign Imports (Tariff duties)

Still Wines, vermouth,  
cordial, rice wine, and sake- \$1.25 per gallon

Sparkling Wines

Champagne \$6.00 per gallon

(3) Styles or kinds of Wines

At the Paris Exposition in 1900, some 36,000 different kinds of wines, not including the entries from the United States, were submitted to the judges for testing and appraisal of their merits.

The paragraph above gives some idea of the immense job it would be to classify and arrange the wines of the world into styles or kinds.

But it is possible to set up a table which will group into four broad divisions the more popular kinds known to American wine-drinkers, as follows:

<u>Red</u> <u>Dry Wines</u>	<u>Red</u> <u>Sweet Wines</u>	<u>White</u> <u>Dry Wines</u>	<u>White</u> <u>Sweet Wines</u>
Claret	Port	Graves	Sauternes
Burgundy	Tokay	Sauternes	Sherries
Cabernet	Constantia	Chablis	Muscatel
Hermitage	Rousaillon	Montrachet	Angelica
Barolo	Tarragona (Port)	Rhine	Lacryma Christi
Barbera		Riesling	Marsala
Chianti		Moselle	Malaga
Concord (*)		Champagne	Madeira
Ives (*)		Catawba (*)	Champagne
Norton's (*)		Delaware (*)	Catawba (*)
Zinfandel			Delaware
			Scuppernong

(\*) These wines were first produced in the Eastern part of the United States - they are the only real American wines of American origin, all others are of European origin, although nearly all of them are now produced in California.



#### (4) Origin of Wine Names

Names of the varieties of grapes from which certain wines are pressed furnish many wine names, for example, Barbera, Cabernet, Catawba, Concord, Delaware, Malaga, Riesling, and others. In many instances grapes take their names from the area or district where they were first made popular.

Place names of districts, estates (or Chateaux) or rivers in areas where some wines are produced are attached to another large list of wines, for example, Bordeaux, Burgundy, Champagne, Hermitage, Moselle, Port, Sherry, Tarragona, etc.

Characteristics of the soil in which certain grape vines grow are used occasionally as the names of wines, for example, Graves, named for the gravelly soil where the grapes are grown.

Names of persons are sometimes used - usually the name of the man who develops a new or hy-brid species of wine grapes, for example, Roger's Seedlings, in modern times.

Combinations of grape names and district names not infrequently are given to certain wines, for example, Johannisberg Riesling, and Missouri Riesling.

#### (5) Uses of Wines

Beers are drunk in large draughts, most whiskies (excepting when mixed in other drinks) are gulped, but wines are best enjoyed when tasted, sipped, and slowly taken with food.

To illustrate the uses of certain varieties of wines, one of the most famous American importers sets up the following chart or guide:

<u>Variety of Wine</u>	<u>Temperature at which wines should be served</u>	<u>Foods to be eaten with these wines</u>
Sauternes	Ice Box	Hors d'Ouvres, Fish, Relishes
Rhines	Room-temp. (*)	Hors d'Ouvres, Fish, Relishes
Clarets	" "	Entrees
Burgundies (Still)	" "	"
Sparkling Burgundies	Iced	Roasts and Game
Ports	Room-temp. (*)	Desserts
Sherries	" "	"
Champagnes	Iced	Desserts and Cheeses

(\*) Room-temperature means a range between 66 and 72 degrees Fahrenheit.



Of course, certain wines, such as Ports and Sherries, have other uses, for example, as tonics and as flavors in fine cooking.

(6) Wine Consumption in The United States

In the five year period ended June 30th, 1914, official records show that the average annual consumption of domestic and foreign wines was as follows:

	<u>Average No. of Gallons Per Year</u>	<u>Per cent of Total Consumption</u>
Domestic	50,316,144	87.2%
Foreign	<u>7,392,239</u>	<u>12.8%</u>
Five year Average Total..	57,708,383	100.0%

Of the domestic wines it is calculated that 80% was "still" wines; 20% champagne and other "sparkling" wines.

Of the foreign wines, "still" wines made up 91% and Champagne and other "sparkling" wines constituted 9%.

Domestic production amounted to more than 55,000,000 gallons in 1919 and 20,000,000 gallons in 1920. In 1932, 5,000,000 gallons were produced. During 1933 (fiscal year ended June 30th) due to liberalization of the physicians' prescription issue, more liberal production quotas were established and United States production jumped to almost 19,000,000 gallons.

Foreign wine imports by 1931 had been reduced to a mere dribble.

This indicates that the present legal consumption of wines, both domestic and foreign, has been reduced nearly two-thirds as compared with the average annual consumption during the five year period ended June 30th, 1914.

(7) Imports of Wines

In the last normal year (1914), before the effects of the war and our national prohibition amendment were felt, a total of some 7,600,000 gallons of wine were imported into the United States.

The yearly amounts brought in dwindled year by year thereafter until in 1931 only 27,649 gallons were legally imported.



Of our 1914 wine imports still wines constituted over 91% and Champagne and other sparkling wines accounted for the rest.

In 1931, slightly more than 95% of the 27,649 gallons imported were still wines and sparkling wines had decreased from 9% in 1914 to less than 5% in 1931.

#### (8) Sources of Supplies

It seems very probable that importations of wines from European countries will be very heavy, especially in the first few years after repeal. They may run as high as 30 to 40 million gallons annually for several years.

This is deduced from the fact that present stored gallonage of domestic wines is so small due to lack of production during the years of prohibition. Likewise American wine-grape vineyards have been uprooted or neglected since 1920 and it will require several years before any sufficient volume of production can be attained.

But import duties on the one-hand and the indifference of the average American family to wines of any kind on the other hand will eventually operate so that the main source of wines will be the wineries in the state of California.

In this present situation consistent advertising on the part of wine importers can accomplish two things.

- (1) Create more appreciation for wines.
- (2) Entrench foreign wines against the inevitable come-back of domestic production.

#### (9) Supplies from Abroad

In the years of heaviest importations of wines the United States took less than one-half of one percent of the combined total production of the chief exporting countries - France, Italy, Spain, Germany, and Portugal.

It follows that grape-growing and wine-making as arts and as industries had no cause to deteriorate because of prohibition in the United States and cessation of imports.

This being so, we need no detailed figures as to exportable surpluses of foreign countries. There will be more supplies than we can absorb.

In general, we need to know at least something about the famous wines of foreign countries, and, in particular, we must know a few basic things about the kinds or styles of foreign wines which are most likely to be exported in greatest volume to the United States.

Therefore, nearly all the remainder of this presentation will cover, as briefly as possible, general facts about foreign wines, their sources and particulars as to the kinds exported.



### (10) The Wines of France

France, the greatest wine growing country, produces half of all the wine crop of the earth. Some wine is produced in all except two or three of its ninety political departments or subdivisions.

To the novice and even to the connoisseur, the various names of French wines are as numerous as the seashore's sands and as impossible to distinguish unless grouped into some system of classification. Since both red and white wines are produced in nearly every wine-making section of France, little or no progress can be made by grouping French Wines only from the standpoint of color.

Classifying French wines becomes somewhat easier if they are arranged according to the principal sections where wines are produced.

Nearly half of the French wine volume is produced in the three famous areas known as: Bordeaux, Burgundy, and Champagne. Each of these sections is so prolific and important as a producing area, especially for export, that the wines of each can best be considered separately as to their reds and whites.

The other wine producing sections are not so well-known, probably because their wines have not deserved the world-wide acclaim which is given to Bordeaux, Burgundy, and Champagne, and enter very little into the export trade.

#### French Bordeaux Wines

The Bordeaux section of southwestern France is situated in the political subdivision known as the Department of the Gironde, named from the Gironde River, on which is located the city of Bordeaux, some distance in from the river's mouth.

The port of Bordeaux, since the fourth Christian century, has been the center of a heavy trade in wines. It is famous not only for the fine wines coming from its immediate surrounding country (Gironde) but also for lesser wines of the interior brought to Bordeaux merchants for blending and shipment.

Red Bordeaux Wines, called "Vin de Bordeaux" in France, are known in America as "clarets". In France, and by connoisseurs in America and other parts of the world, the finest "clarets" are further distinguished and subdivided according to the French communes or districts from which they come, as - "Arsac"; "Cantenac"; "Labarde"; "Ludon"; "Macau"; "Margaux"; "Pauillac"; "Pessac"; "St. Estephe"; "St. Julien"; etc. Less in quantity but almost equally famous are the red wines from the vicinity of St. Emilion.



Clarets are broadly classified as: "Chateau", "Bourgeois", and "ordinary".

"Chateau" are those bearing the name of the estate or chateau on which they were produced. "Bourgeois" represent the great bulk of medium grade wines and are generally named after the district in which produced. "Ordinary" or "common" are those made by peasant growers. The last named are seldom exported, being mostly consumed by the peasants themselves.

The best Chateau wines, the "Vins Classes", the total volume of which is small compared with the great bulk of Bordeaux Wine, are still further subdivided into the five representative "crus" - which means "classes" or "growths", given below:

First Cru

<u>Chateau</u>	<u>Commune</u>
Margaux	Margaux
Lafite	Pauillac
Latour	"
Haut-Brion	Pessac

Second Cru

<u>Chateau</u>	<u>Commune</u>
Brane-Cantenac	Cantenac
Durfort-Vivent	Margaux
Lascombes	"
Rauzan-Gassies	"
Rausan-Segla	"
La Lande	Pauillac
Mouton-Rothschild	"
Pichon-Longueville	"
Cos-d'Estournel	St. Estephe
Montrose	"
Dueru-Beaueaillou	St. Julien
Larosa	"
Larosa-Sarget	"
Leoville	"
Leoville-Barton	"
Leoville-Peyferra	"



Third Cru

<u>Chateau</u>	<u>Commune</u>
Cantenac-Brown	Cantenac
d'Issan	"
Kirwan	"
Palmer	"
Giscours	Labarde
Becker	Margaux
Desmirail	"
Ferriere	"
Malescot-St. Eupery	"
Calon-Segur	St. Estephe
Langora	St. Julien
Lagrango	"

Fourth Cru

<u>Chateau</u>	<u>Commune</u>
Poujet	Cantenac
Prieura	"
Marquis de Terme	Margaux
Duhart-Milon	Pauillac
Rochet	St. Estephe
Beychevelle	St. Julien
Brainaire-Duluc	"
Saint Pierre	"
Talbot	"
Latour-Carnet	St. Laurent

Fifth Cru

<u>Chateau</u>	<u>Commune</u>
Du Tertre	Arsac
Dausac	LaBorde
Cantamarle	Macau
Batailley	Pauillac
Clerc-Milon	"
Croizat-Bages	"
Cucasse-Grand-Puy	"
Grand-Puy	"
Haut-Bages	"
Lunch Bages	"
Lunch-Moussas	"
Mouton-d'Armailhaeq	"
Pedeselaux	"
Pontet-Canet	"
Cos-Labory	St. Estephe
Belgrave	St. Laurent
Camensac	"



"Cachet du Chateau" wines are those bottled on the chateau or estate and bearing its crest or trade-mark. Other exported Chateau wines are generally matured and bottled by wine merchants, many of them with international reputation.

Some "Cachet du Chateau" wines command very high prices, but though chateau bottling guarantees the genuineness of a wine, it does not necessarily mean that it is of high value, as its merit depends on the quality of the year's vintage. A Chateau Claret of an especially good year is often a great deal more expensive than the same Chateau's production of the year before or after.

"Bourgeois" wines are generally divided into "first", "second", and "third" grade. The types best known in America are the various grades of Modoc, St. Julien, St. Enulon, St. Estephe, Margaux, and Pontet Canet. Fine clarets will keep and improve for about 15 years or a little longer. After that they generally deteriorate very rapidly.

The White Bordeaux Wines are almost as famous as their red or claret companions.

Most of the White Bordeaux wines exported are produced in the celebrated Graves section of the department of the Gironde. The cheapest grades are generally marketed in America as Barsac, Bommes, and Graves; the next higher grades as Sauternes, Haut Sauternes, and Haut Barsac. The term "Haut" means "upper" and that they come from the higher sections of the Sauternes and Barsac districts, producing wine of better quality.

The most famous White Bordeaux wine is the variety called "Chateau Yquem Sauternes". Other first "crus" (Growths or districts) are - "Chateau Latour-Blanche", "Chateau Poyraguey", "Chateau Vigneau", "Chateau Suduirant", "Chateau Cantet", "Chateau Climentz", "Chateau (Boyle) Guirand", "Chateau Rieussec", and "Chateau Rabaut".

For "Sauternes" - white grapes are usually employed and they are picked from the vines just as the berries are beginning to wrinkle with ripeness, so as to obtain the fullest amount of sugar.

#### French Burgundy Wines

Burgundy Wines take their name from the ancient province which was called Burgundy. They are much "heavier" than Bordeaux wines and are much stronger in alcohol content. The best varieties are produced in the hilly lands between Dijon and Chalons in the political department known as the "Cote d'Or".

Burgundies are divisible into the two classes according to color - red and white, but the reds, as a rule, are more choice than the whites. The chief types are prepared both in "still" and "sparkling" styles.



Red Burgundies are subdivided into three classes; I, II, and III. The most famous, those of class I, are "Romanee Conti", "Chambertin", "Clos de Vougeot", "Richebourg", and "La Tache". They vary in value according to year of vintage.

Excepting class I varieties and a few wines of classes II and III, the bulk of Burgundy imported into the United States before Prohibition was marketed under the name of the commune or district in which it was produced, as "Beaune", "Corton", "Nuits", "Pommard", "Volnay", "Vosne", "Vougeot", etc.

Among the lower grades, "Macon" and "Beaujolais" are most prominent.

White Burgundies as a class are not as highly regarded as the red varieties but the best vintages of "Montrachet" resemble the very fine Rhine wines and are world famous. Other excellent White Burgundies are, "Meursault" and "Chablis", the latter varying in quality from very ordinary to choice.

High grade Burgundies will keep from 20 to 30 years, and sometimes longer, often improving greatly with age. The lower grades are best at from five to ten years.

#### French Champagne Wines

The French Government has restricted the use of the Word "Champagne" to wine made within a certain clearly defined area, covering nearly all of the political department of the Marne - which includes among others the Cantons of Aise, Ay, Chalons, Epernay, and Reims, and a few communes in the Department of the Aisne.

Contrary to general impression, champagne wine is made not from white grapes but from fine varieties of black and red grapes. Its "white" color is due to the fact that the grapes are pressed before the skins get a chance to color the juice.

Products of the first three pressings become first class wines. Subsequent pressings produce only an inferior article, generally consumed locally where the wineries are located.

All true champagnes are either "Sec" which means "dry" and with comparatively little sweetening added - generally from 3% to 5% by volume; or "Extra Dry" which has still less sweetening; or "Brut" which means "natural" or "unsweetened".

In Europe the terms "Sec" and "brut" distinguish wines so labelled from the heavily syruped types, but as "sec" was the principal type imported to America before Prohibition, "sec" means "sweet" to Americans. "Sec" is "dry" as compared with sweet champagne but it is sweet compared with "Brut".



Another classification of champagnes which does not so generally affect the average consumer, but is understood by the connoisseur, is into:

"Non-Mousseaux" - not effervescent (Seldom seen).

"Cremant" - moderately sparkling or effervescent.

"Mousseaux" - sufficiently effervescent to eject the cork with an audible report.

"Grand Mousseux" - excessively effervescent.

#### French Hermitage Wine

This wine is produced in the hilly Hermitage district bordering on the Rhone river, north of Valence, France. The name is taken from a hermit's cell or hermitage built on the summit of a hill near Tain in 1225 by Gaspard de Sterimberg, until then a chevalier of the French royal court. The section is divided into 12 districts known as "Mas". The most noted "Mas", or district, is "Mas de Greffieux" at the foot of the hills. Next in order are the:

"Mas de Meal"  
"Mas de Bossar"  
"Mas de Baumes"

The wines are generally known by the names of the districts, but the true Hermitage wine which first made its reputation is a blending of the grapes or wine of the first three "mas", or districts: Greffieux, Meal, and Bossar.

The product of the other eight districts: "Cocules", "Murets", "Dionnieres", "l'Ermite", "Peleat", "la Pierrelle", "du Colombier", and "Varognes" - is considered of comparatively inferior quality.

The best known Hermitage is the "red" which is deep purple, soft and delicate in flavor and of fine bouquet. The white wine of the best grades is also very choice - full bodied, smooth and aromatic.



(11) The Wines of Italy

Italy ranks second in the world in production of wines and most of its volume is consumed in Italy. The United States imports only a comparatively small percentage, the bulk of Italy's exports going to South American countries.

But demand in the United States is increasing, especially for Chianti which is a light-wine, ruby-red in color, agreeably sub-acid, and, in the best varieties, of a very delicate bouquet. It is distinguished by being bottled in straw-dressed, belly-shaped flasks. It is in its prime during its fifth and sixth year but is palatable at half that age.

Vermouth is a light wine, slightly fortified and sweetened and aromatized by the addition of herb extracts. It is drunk as a light liqueur wine and used in making cocktails and other "mixed drinks". Italian Vermouth is the original and considered choicer than the French variety. It comes mostly from Turin, but the very finest comes from the Island of Elba.

Marsala, a wine resembling Madeira, but lighter in body and in color, originated in Sicily. It has a limited sale and at one time was very popular as a "ladies' wine".

Lacryma Christi is both "white" and "red" in the still types, and the "white" also in "Spumante" or sparkling (Champagne) style comes from Southern Italy.

Capri is still - red and white wine from the Island of Capri at the entrance of the Bay of Naples.

Asti, a wine from Tuscany, is a red wine, both sparkling and still.

Falerno is a still wine - red and white.

Barolo, resembling Burgundy, but is somewhat dryer. Is a still wine.

Barbera, resembles Barolo.

Malvasia (Malmsey) and Malvasia Spumante are two other varieties.

Nebbiolo, made from grapes of that name, is a red wine.

Moscato di Siracusa, Moscato di Stromboli, and Moscato Spumante, are white wines resembling Moselles.

Vino Santo is a very sweet wine made from dried grapes of varieties especially heavy in sugar. The bunches are hung on strings until shortly before Easter, being then pressed for use as an altar wine at that season. It is also popularly consumed as a liqueur wine.



(12) The Wines of Spain

The Spanish wines most popular in the United States are Sherries, which are "white" wines made from grapes grown in and around Xeres, Andalusia, Spain. Its name is an English attempt to pronounce, Xeres - "Sherries". The product of the various vineyards varies little in essential characteristics when first fermented, but within 12 months very marked differences arise, developing eventually into widely distinct types known as Raya, Fino, Palma, Palo Cortado, and Oloroso.

"Raya" means coarse; "Fino", a light colored pale delicate wine of fine aroma; Palma, a wine almost like Fino but with a higher degree of delicacy and bouquet; Oloroso, is a full-bodied, highly developed darker colored wine. It is a highly prized wine and is found in less quantity than the others.

Palo Cortado is more difficult to describe, but it may be classed for style between Fino and Oloroso. The vicinity of San Lucar contributes wines of a similar character to those of Xeres, the most renowned of the San Lucar wines is Mouzanilla, a very pale, delicate product of the Fino type but with less body, and possessing the slight Camomile flavor from which its name is derived.

Montilla wine comes from another outlying district of the same name. It is one of the best of the sherry wines.

The best known high class sherries favored in America are; Amontillado, Oloroso, Fino, Manzanilla, Vino de Pasto, Solera, and Palma. Invalid Sherry is a special carefully selected wine of high quality.

There is a slight demand in America for Malaga wine, made from Malaga grapes. It is a soft spirituous wine with fine bouquet, varying in color from "white" to deep amber-red. It comes in both dry and sweet varieties - generally the latter.

Alicante and other types of Malmsey and Muscat is another variety.

Rancio, red, both dry and sweet styles.

Tarragona Port, a Spanish equivalent of Portugese port.

Sacra Tent, a ruby wine which because of its purity and sweetness is used for sacramental purposes in Episcopalian and Roman Catholic churches.



(13) The Wines of Germany

German wines in this country are commonly known as "Rhine Wines", or "Rhine and Moselle wines" because a majority of the most famous varieties come from vineyards in the vicinity of the Rhine River and its tributaries, the longest of which is the Moselle River. They are frequently called "Hocks" following an English custom which had its origin in the initial popularity of German wines under the title of Hochheimer.

"Riesling" is another name for German wines because many of the finest types are made chiefly from Riesling grapes. The best vintages of German wines are generally acknowledged as the choicest of all white wines due to the exacting care exercised in cultivation of the vines, selection of grapes and treatment of the maturing of the fermented product, but the Rhine valley offers no great natural advantages for viniculture.

Rheingau, the most noted producing district is a stretch 5 miles wide and about 12 miles long, on the right bank of the Rhine, between Rudesheim and Bisbrich.

The Rhein-Hessen districts on the left bank opposite the Rheingau section are the next most noted districts known as Moselle, Palatinate and Franconia.

The most celebrated wines are "white" and "still" but there are also many sparkling types of high reputation and some red wines of international fame.

Among the best red wines are:

Assmannshauser, from the Rheingau.  
Affenthaler, from the Baden district.  
Ingelheimer, and Ober-Ingelheimer, from  
the Rheingau.  
Walporzheimer, from the Ahr Valley.

They are generally of light claret color, sometimes approaching Burgundy style.

Johannisberger is probably entitled to first place among the many fine Rheingau wines.

Steinberger from Wiesbaden district of the Rheingau.  
Laubenheimer  
Marcobrunner  
Rudesheimer  
Geisenheimer  
Hochheimer  
Hattenheimer  
Bodenheimer  
Raenthaler



White Rhine wines improve with age, some private vintages being a hundred years old, or more. The most noteworthy wines from the province of "Rhenish-Hesse" are the soft pleasing varieties of which the following are representative examples: Niersteiner, Oppenheimer, Binger, and Scharlachberger.

The Palatinate, the largest wine district of Germany, includes the territory which under that name was a separate state of the old German Empire, but has since been absorbed by Bavaria and adjacent states. It produces a number of light, agreeable wines, including some of high quality which equal many of the finer Rheingau wines. Among the best known are: Deidesheimer, Ruppertsberger, Forster, and Koenigsbacher.

Moselle Wines, in most cases, have less body and sweetness than Rhine Wines, but the best types offer fine flavor and are very popular. With a few exceptions they are of a pale, yellow or amber tint, and are generally drunk younger than Rhine Wines, being at their best when seven or eight years old.

Among the most excellent varieties are: Zeltinger, Piesporter, Groecher, Erdener, Berncasteler, Moselblumenchen, and Trabener.

Franconian (Bavarian) wines are full-bodied and rather heavy. They resemble Rhine wines in color and flavor. The most noted are: Leistenwein, and Steinwein exported in flask-shaped bottles known as Bocksbeutel. Steinwein is also known as Heiligengeistwein ("Holy Ghost") wine after the vineyards belonging to the Hospital of the Holy Ghost at Wurzburg.

#### (14) The Wines of Portugal

Portugal makes a large amount of wine, ranking sixth in volume produced among the countries of the world.

Portugese wines are known to Americans principally for the variety called "Port Wine", named from the city of Oporto, Portugal.

However, certain other varieties were imported into America before prohibition in small quantities, among those, the best known, are "Bucellas" both red and white and sweet and dry; "Monsao" in several styles, and Calvel, ruby-red.

Port Wine is a strongly fortified red wine, produced chiefly in the district bordering on the Douro River. Port is of two main types - "Vintage", from the pressing of the grapes of a single season, generally when the crop is especially fine; and "Blended" which is the "ordinary port", obtained by mixing wines of two or more years.



All ports are "sweet" by wine standards, but some varieties known as "dry" contain less sugar than the very rich kinds. The color of young port is a very dark ruby becoming ruby-tawny with age and still older it becomes light brownish tawny.

White Port is a distinct variety made from white grapes and has the color of very dark sherry wine.

Invalid Port - does not mean "medicated". It means a vintage port of a very high quality and is valuable as a tonic.

Genuine medium and even low-priced brands of port are aged from three to ten years - after ten years the value increases rapidly if the wine is a good type of either "Vintage" or "Blended".

#### (15) The Wines of Hungary and Austria

Hungarian wines are famous for their tonic qualities because they contain an unusually large proportion of iron.

Tokay is the most famous of the Hungarian Wines - "Tokaji" being its Hungarian spelling. The best varieties are made from grapes ripened almost to raisins on vines growing in a limited section of the Hegyallaya district in the vicinity of Tokay. It is sweet and has a very delicate flavor, it is brownish-yellow when new, changing gradually to a distinctly greenish tint as it grows older.

The choicest type is the Tokay Essentia, or "Essence" also known as Imperial Tokay. It is of liqueur style, very sweet and of fine bouquet and flavor, but the quantity produced is so small that little reaches the general market.

Tokay Ansbruch, made from the must of the ripe grapes left after the removal of the shriveled grapes for the Essence or other purposes, together with the addition of a certain quantity of the dried grapes, pressed to a pulp. This also is highly valued and in Europe enjoys a remarkable reputation for its tonic qualities - so eagerly are the best grades sought by medical agents and connoisseurs, that only a small percentage is left for the ordinary consumer.

The lowest grade and ordinary commercial type is known as Tokay Maslas.

Szamorodni is a noteworthy soft, full, white wine made from the same grapes as Tokay, but without the selection, or addition of vine-ripened berries. Rushti or Ruster is also of the Tokay type. Among other good varieties are: Menoser, both red and white; Villanyi, Ofen or Ofner, Adelsberger, the red Budai, Egri and Szegazarder; the White Magyarater, Nesmelyer, Badasconyer, Pesti, and Somlauer; Karlowitzer, of Port style, several Muscats; Hungarian Vermouth, and a number of Croatian wines.



Austrian wines resemble Hungarian in general character. The best known are the several Muscats; Gumpoldskirchner, of Sauternes style; Luttenberger, rich and syrupy; Voslauer, red and white, and several varieties from Dalmatia, among them the sweet Maraschino (made from the grape of that name and having no connection with Maraschino, the liqueur) and aromatic Muscats.

#### (16) The Wines of Switzerland

Swiss wines resemble those of Italy, but have not attained as full international recognition.

The canton (or district) of Neuchatel produces a majority of the best red wines, among them Cortalloid and Faverge, of Burgundy style.

The canton of Vaud produces the most noted white wines, such as the aromatic La Cote, and Deselay.

The Montreaux district supplies the dry golden Yvorne and Aigle.

From Geneva comes a strong red wine called Gringet.

The Valaix district furnishes Malvasia (Malmsey) and Glacier, of liqueur style.

#### (17) The Wines of Greece

Greek Wines centuries ago were considered the finest in the world and they still hold a prominent place in the favor of European connoisseurs, but they are little known in this country. They are generally much stronger and heavier than French wines and some are treated with resin and flavored with spices.

Among the best known varieties are: St. Elie (Santorin), of Sherry style; Mavrodaphne, light and delicate; Morca and Camerito, dry and red, Noctar, dark red, sweet and light; Malvasia or Malvasior (Malmsey) red and gold; Red Santorin, one of the world's finest sweet red wines; Hymettus, white and ruby, resembling the Gironde wines; Achaier, in sherry and sweet-white port types, and Santo, a syrupy spirituous "Muscat", white and purple. Patras, several varieties; one a red wine resembling spirituous natural Port; a white wine, both still and sparkling, of Rhine wine style; and several Muscats and Corinth wines.