

# Wine and the Vine



## Turkey The Birthplace of Wine?

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University of Pennsylvania Museum





**Largest  
Iron Age  
Drinking-Set**

# A Royal Funerary Feast

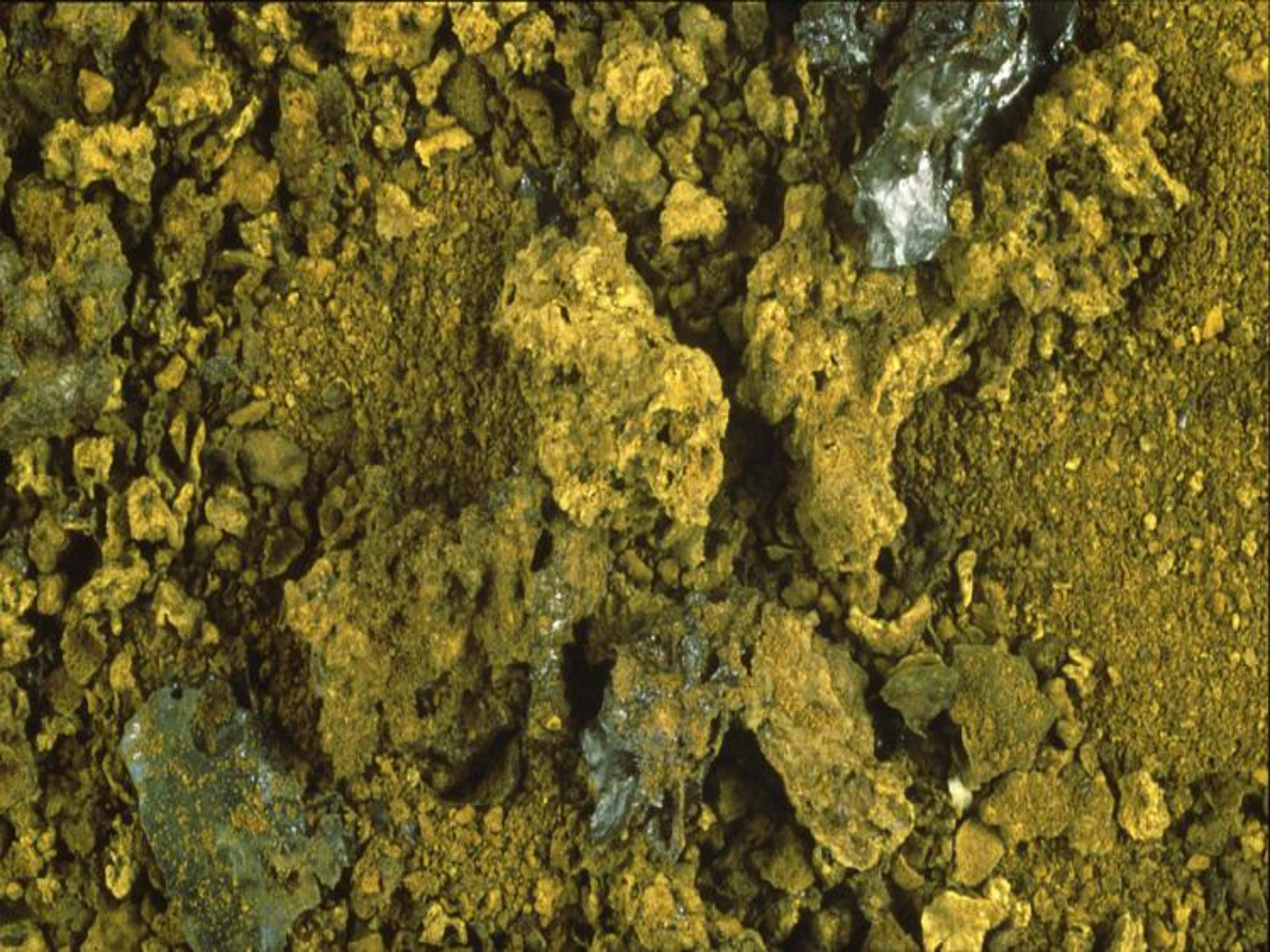
*WHAT DID THE VESSELS CONTAIN??*

**Lion-headed *situla*:  
before cleaning**



**Ram-headed *situla*  
like “gold”**





# The Chemical Fingerprints Discovered

Tartaric Acid =  
Grape Wine

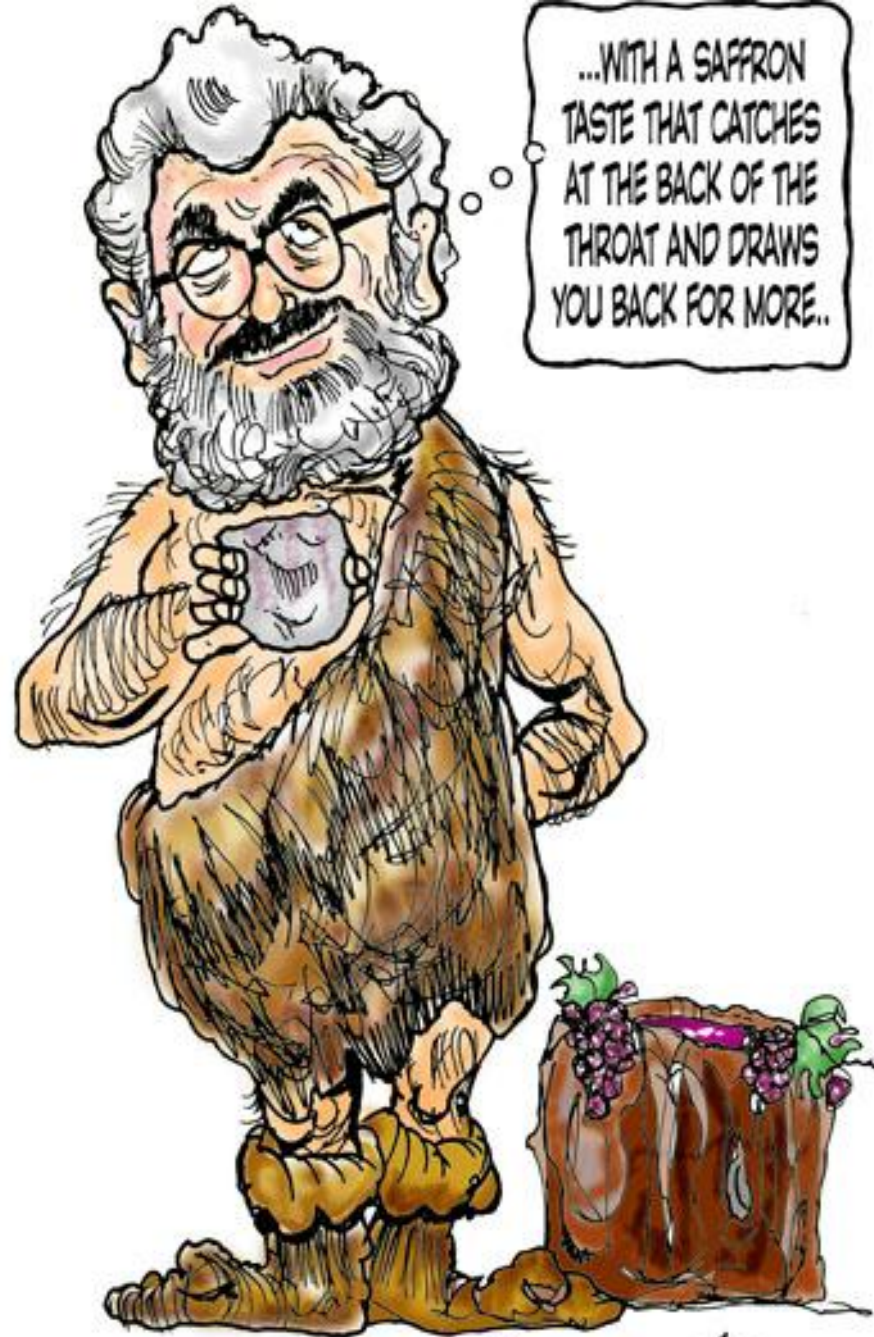
Beeswax =  
Honey Mead

Calcium Oxalate or  
Beerstone =  
Barley Beer



# A "Grog" of Wine, Mead, and Beer





...WITH A SAFFRON  
TASTE THAT CATCHES  
AT THE BACK OF THE  
THROAT AND DRAWS  
YOU BACK FOR MORE..

AKENTUCK  '08

# A Re-created Beverage

## Fit for a King



**DEEP INSIDE** a tumulus at Gordion in central Turkey, University of Pennsylvania Museum archaeologists excavated what is most likely the tomb of the real King Midas, who inspired the legend. A golden-hued elixir was drunk at his grand funerary feast 2700 years ago, and accompanied him into the afterlife.

Part of the profits from the sale of MIDAS TOUCH will go toward additional research in Molecular Archeology at the University of Pennsylvania.

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.

750 ML



*Handcrafted  
with barley, honey, white muscat grapes & saffron*

9% ABV



This intricately wrought ram-headed situla was part of the largest Iron Age drinking-set ever found. It contained residues of an ancient beverage, whose secrets were unlocked by Molecular Archaeologists at the University of Pennsylvania Museum. Dogfish Head Craft Brewery created this recipe based on the ingredients of grapes, barley and honey found in the drinking set. The result is a golden elixir that bears the touch of King Midas himself.



BREWED AND BOTTLED BY DOGFISH HEAD CRAFT BREWERY  
LEWES, DE, USA 1 888 DOGFISH WWW.DOGFISH.COM

Layers of taste and aroma from muscat grapes, malt, honey, and saffron

# KINGS AND GODS ENJOYED AND BENEFITED FROM WINE



# Ancient Wine

THE SEARCH FOR  
THE ORIGINS OF  
VINICULTURE



PATRICK E. MCGOVERN

MCGOVERN

# UNCORKING THE PAST

UNCORKING THE PAST



THE QUEST FOR  
WINE, BEER,  
AND OTHER  
ALCOHOLIC  
BEVERAGES



PATRICK E. MCGOVERN

# Early Neolithic Anatolia



# Nevalı Çori, one of the dramatic sites along the Euphrates, dated ca. 8500 B.C.



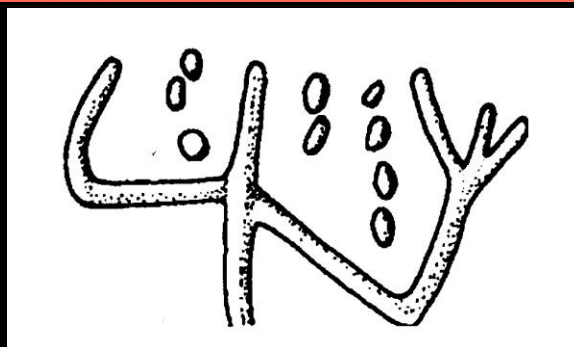
# Male deities are associated with snakes and other motifs on sculpture



THIS HEAD OF A DEITY, FROM NEVALI ÇORI'S TEMPLE, IS LARGER THAN LIFE-SIZED. THE BULLET SKULL, JUG EARS AND SINISTER SNAKE ALL POINT TO A MALE-CENTRED CULT



# Bowls/goblets for wine?



# The Eurasian Grapevine

## *VITIS VINIFERA*





# **Is the homeland of viniculture in Eastern Anatolia?**

**At least 3 of the 8  
“Founder Plants”  
have been traced  
to this region,  
including chickpea,  
einkorn wheat,  
and bitter vetch**



# *Neolithic Wine !!*



**6 Wine Jars: 2½ gallons each in a “kitchen”**

# Why Was the Grapevine Domesticated?

Domesticated grapevine is more fruitful

Color, sweetness, thin skins, etc. could be selected for

Special varieties might be the result, e.g., **Öküzgözü** = "Eye of the Ox"



# THE “NOAH HYPOTHESIS” OR MULTIPLE DOMESTICATIONS??



Giovanni Bellini, A.D. 1430-1516

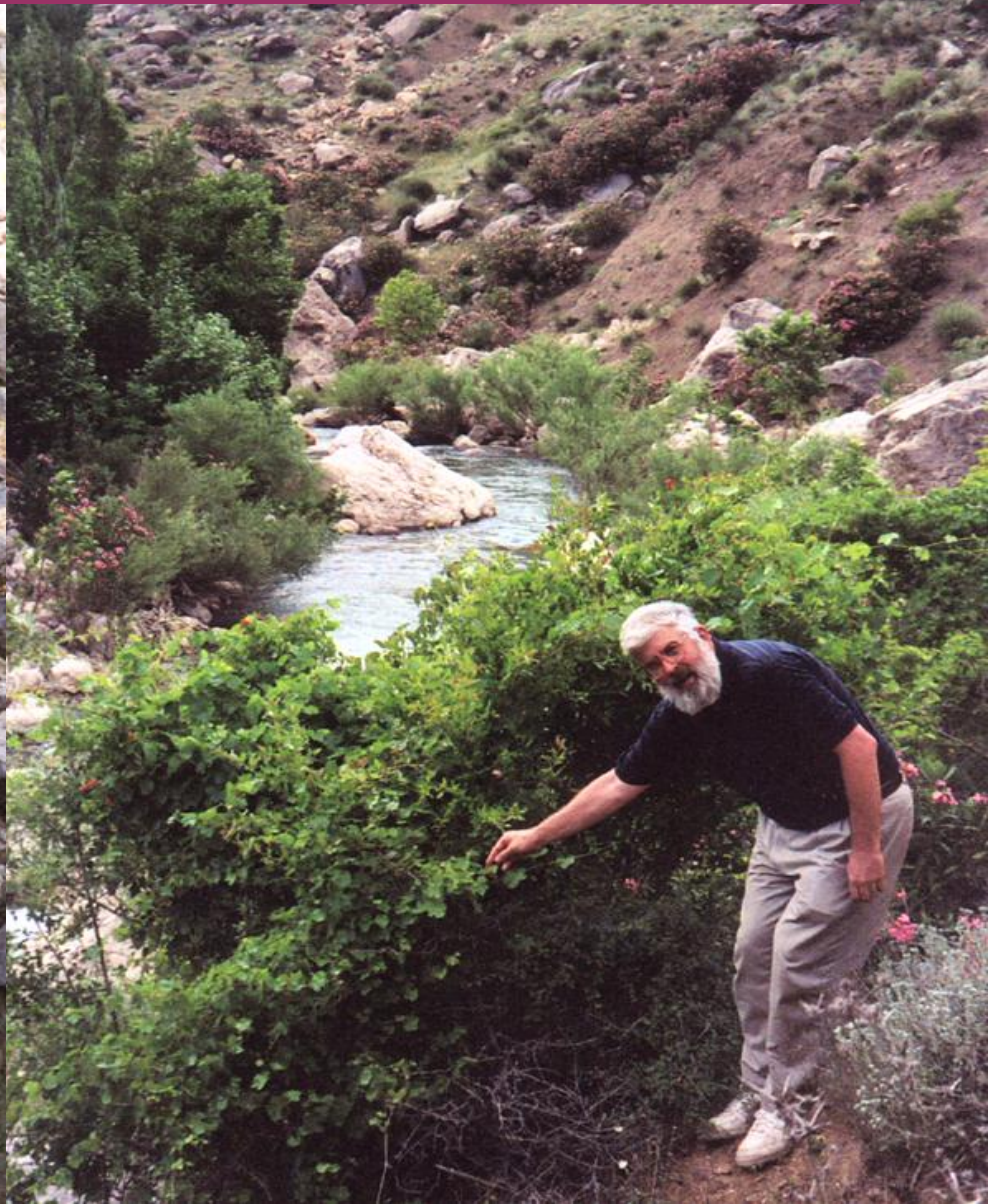


# The Eurasian Grapevine

## *VITIS VINIFERA*



# Collecting Wild Grapevines At the Headwaters of the Tigris River



# Turkish Winemaking with the Midas Touch!

