

The Precarious Existence of Anatolian Old Vines: Karasakız Example

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‘Dedicated to all passionate, determined and
good-hearted people who believe in the spirit of this land.’



THE OLD VINE CONFERENCE

Considering the size and diversity of vineyard areas, it is no secret that winemaking in today's Turkey is far from reflecting this potential. In these lands, which have an old and deep-rooted history of viticulture, grape cultivation has been carried on for centuries without interruption.

On the other hand, vineyard areas have decreased by half in the last forty years, mostly due to reasons specific to Turkey. Bayramiç region, which is the subject of our research, stands out as the region with the fastest loss of vineyard areas in Turkey.

With this research, we want to document this loss and understand its causes. Then we aim to propose solutions to stop and reverse this trend. Our hope is to set an example for other regions showing the same trajectory and to inspire similar collaborations.

We would like to thank the IWSC Foundation and the Old Vine Conference for recognizing the urgency of the situation and for prioritizing and supporting our research.

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A/

Abstract

Abstract

Bayramiç is one of the 11 districts that make up the province of **Çanakkale** which is located in the northwest of Turkey and, along with Istanbul, one of the two cities in Turkey with territories in both Europe and Asia. Çanakkale is also home to the ancient city of **Troy** and the setting for the Greek myth of the Trojan War. **The Battle of Gallipoli**, one of the most important conflicts of the 1st World War, was also fought here.



Abstract

Bayramiç is located on the Anatolian side of Çanakkale, east of the Dardanelles Strait, on the northern slopes of **Kazdağı**. This mountain range, with its highest peak of 1.774 meters, owes much of its fame to the work of the poet **Homer**, who referred to it as Mount Ida as the setting of numerous episodes of the **Iliad**. In recent years, it has also come to the fore with the successful protest campaign of the local people against a Canadian mining company that cut down 300.000 trees in the region in search of gold. (1)

Çanakkale has always been a viticultural region, thanks to its mild climate, fertile lands, the regulating effect of the surrounding seas and the prevailing winds. Partly populated by the Greek community before the forced population exchange of 1924, it was also home to many winemaking companies. Even today, some of Turkey's oldest wineries operate on Bozcaada, the smaller of Turkey's two islands in the Aegean Sea, despite increasing pressure from tourism developments. There are many modern wineries that have their own vineyards on the Gallipoli peninsula, planted mostly with international varieties and Çanakkale currently ranks number 4 in winery density in Turkey. Despite all this, Bayramiç remained the epicenter of traditional viticulture in Çanakkale. The most important reason for this is that the brandy factory, which was established in 1962 by the state monopoly Tekel, bought the local Karasakız variety from the producers for many years.



Map of Çanakkale showing its 11 districts



Map showing the 81 provinces of Turkey

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Only four years after the privatization of Tekel in 2003, the new owners terminated the factory's production and shut down the facility on the grounds that it was not profitable. This has caused irreparable damage to the region's viticulture. According to a report published by **Manisa Viticulture and Research Institute** in 2013 (2) , Çanakkale region ranks first by far in terms of the rate of transition to different agricultural products or table grape varieties among wine grape producers in Turkey. In addition, with the commissioning of the dams built for agricultural irrigation in the recent period, many farmers have uprooted their vineyards and turned to the cultivation of apple and a type of nectarine named after the region.

The aim of our research is to document the damage caused by this trend in the vineyard areas in the last ten years, to investigate the reasons behind it with a large-scale research and to map the remaining vineyard areas in the region. In order to support the research with a concrete example and to arouse interest, we want to showcase the potential of the Karasakız variety by making wine with the participation of several wineries in the 2022 vintage. We believe that these products will find a place of their own in the Turkish wine market, where fresh, fruity red wines are lacking.

Above all, we hope that this research will serve as a model for future efforts in other parts of Turkey to remember old vines and local varieties, and to inspire similar collaborations among wineries.



Geographical map of Çanakkale with Kazdağı southeast of Bayramiç

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The damage caused by the gold mine

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B/

Turkey: A brief history of winemaking

Turkey: A brief history of winemaking

In order to understand the current state of Bayramiç viticulture, it is necessary to know the historical development of winemaking in Turkey and to examine it within the framework of the conditions specific to this country.

Although Turkey has the fifth largest vineyard area in the world (3), the volume of its wine production is comparable to small wine producing countries such as Uruguay or Canada. However, it would be easy to explain this situation only by the fact that the majority of the country's population is Muslim.

Ever since the domestication of the grapevine arguably initiated where modern Turkey sits, many different civilizations have engaged in viticulture and winemaking in a land where all seven geographical regions offer suitable conditions for viticulture, resulting in the formation of a well-established wine culture.

During the long Ottoman reign, the balance between the pre-Islamic drinking rituals of the Turks and the strong Muslim influence was maintained. Although alcohol was prohibited, concessions were granted to various non-Muslim communities to produce it, and its consumption

was tolerated for social and economic reasons, as the tax gains from the alcohol trade were too great to ignore. For example, according to records, 340 million liters of wine were produced in 1904, most of which was exported to European markets affected by phylloxera.

The turning point for Turkish winemaking traces back to be the forced migration of Armenian and Greek communities -who had been responsible for the wine production and its trade under the ottoman rule- in the aftermath of the First World War and the Turkish War of Independence. That not only left behind abandoned vineyards and wineries but also centuries' old tradition and collective intelligence. Very few of them were sustained later despite the efforts of Kemal Atatürk, founder of the secular republic, to restore winemaking acitivites by establishing state-run wineries and allowing private enterprise to produce wine.

For most of the 20th century the overall industry was driven by a state monopolistic marketing and sales approach rather than quality and diversity. It was not until the 1990's when the first boutique wineries with their own vineyards planted with international varieties

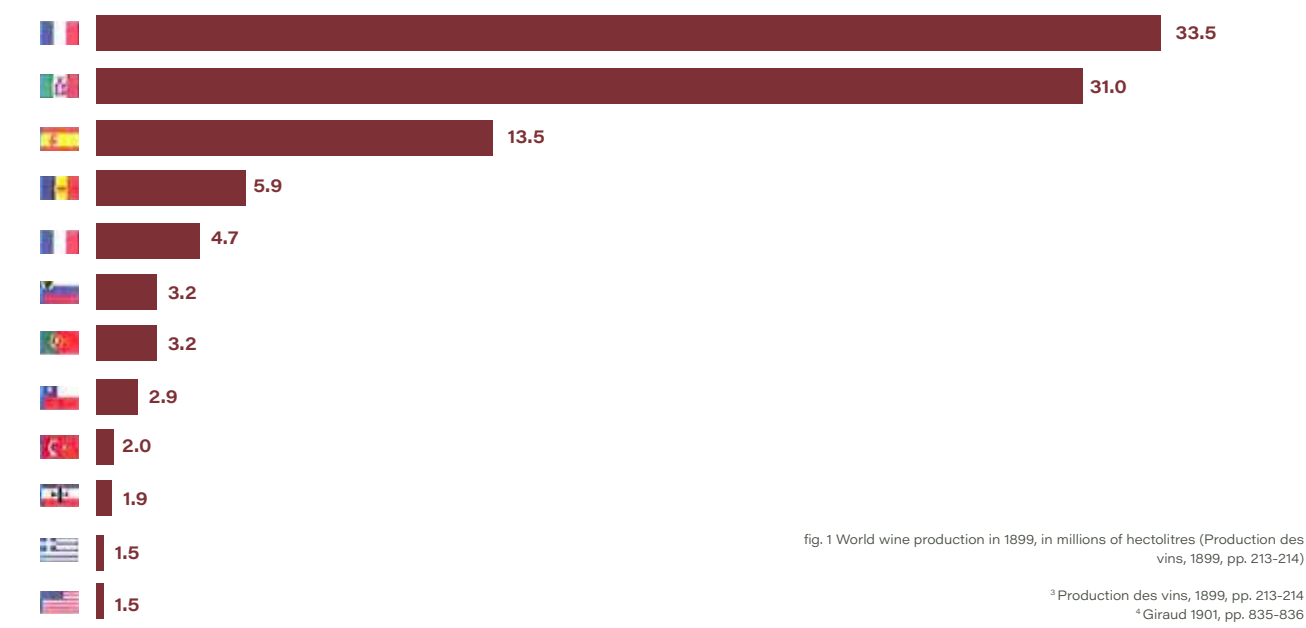


Chart that shows world wine production in 1899 where the Ottoman Empire ranks 9th (4).

to start a quality oriented approach with 'chateau style' wines and varietal labelling. Their immediate success acted as a milestone for many new producers established during the early 2000's urging them to follow the same route up until today.

Turkey has an ever diminishing local wine market where per capita consumption stays below one liter. The 2013 legislation that banned all sort of promotion including producer web sites and the impact of the politically turbulent last decade on inbound tourism gave rise to the search for new markets inevitably. The resulting efforts to promote Turkish wine in the targeted markets through tasting events and competitions swiftly revealed the fact that Turkey should rather focus on its own grape varieties and wine styles to find its place in the western shelves already satisfied with wines made from international varieties.

Over the last decade, this tendency to focus on Turkey's wealth of indigenous grape varieties grown mostly on old vines has resulted in the use of many long-overlooked varieties in winemaking.

Turkey: A brief history of winemaking

C/

Turkey: The wine scene today



Although Turkey is far from the production volume and diversity it had in the early 1900s, today it has a small-scale but highly dynamic and quality-oriented wine production environment. As registered by market regulator TADAB, the Tobacco and Alcohol Department, the vast majority of the 185 producers are urban ventures rather than businesses set up by traditional grape growers. In 2020, 85 million liters of wine were produced, of which only 2,9% was exported.

This low export rate is due to many reasons. The first reason is that a consumer living outside of Turkey does not have much idea about Turkish wines other than the limited selection in ethnic Turkish restaurants. In addition, governments' view of the wine industry is limited to strict control for maximum tax collection, and no support or incentive is given in any area. However, the most important reason is that rich and bold wines, mostly made with international varieties and under oak influence, are still the norm, in line with the general consumer taste in Turkey. Therefore, the production is focused on meeting the demands of the narrow local market and with the exception of a few large producers, the small-scale enterprises that make up the Turkish wine scene cannot provide the necessary volumes for export.

Fortunately, there have been promising changes, especially in the last decade. There is an expanding wine community thanks to thousands of young people and sommeliers trained by multiple WSET course providers. The intensive use of social media platforms to promote wine has created a large and open-minded community. As a result, there is also a growing interest in native varieties and fresher, lighter wine styles.

Top: Cellar at the Suvla Winery in Eceabat, Çanakkale
Middle: A Suvla wine store
Below: Suvla Wines' Bozokbağ vineyard



D/ Turkey: Viticulture today

Due to years of neglect and indifference of agricultural administrations, Turkish viticulture has never been regulated with an appellation system. Despite the great differences in culture, climate and geography between its seven geographical regions, most are suitable for viticulture except for the extremely rainy parts of eastern Black Sea region and the mountainous parts of eastern Anatolia. However, majority of the wineries and vineyards dedicated to wine are located in the Marmara and Aegean regions in western Turkey where Bayramiç is also located.

Only 3% of the annual grape produce of 4,2 million tons (5) in Turkey, are used for winemaking while the rest is either eaten fresh, used for drying (Turkey is the world's leading producer of raisins) or making molasses, vinegar and 'rakı', Turkey's popular aniseed flavoured spirit. Thanks to all these other uses, the large vineyard areas all over Turkey were saved from being abandoned after the forced population exchange. However, they are rapidly disappearing today.

According to OIV data, the total vineyard area in Turkey was 580,000 hectares in 1990. In the 30 years until 2020, this area has decreased by 149,000 hectares. To illustrate with a dramatic example, this area lost is equal to the total vineyard area of Australia, the world's 6th largest wine producer.

It is a fact that these disappearing vineyards are mostly old vineyards with local varieties rather than those planted by Turkish wine producers in their own vineyards with predominantly international varieties.

Tekirdağ Viticulture Research Institute

Turkey has a very rich diversity in terms of local grape varieties. Within the scope of a project started in 1965, the Tekirdağ Viticulture Research Institute keeps 1,435 grape varieties in Turkey's collection vineyard. Genetic analysis was carried out for 1,150 of these cultivars and 854 of them were registered as genetically different. According to the records of the Institute, Çanakkale is the province that contributes the most variety to the national collection vineyard.

The institute's researchers are traveling the country trying to add previously unregistered varieties to this collection. Unfortunately, this effort alone is not enough to protect these species. The most viable way to prevent the loss of local varieties and to sustain vine growers' investment, should be to include them in an economic activity within its native location.

This research on Bayramiç region and Karasakız grape, whose vineyard areas are disappearing the fastest in Turkey, has the potential to set an example for many other regions experiencing the same problems.



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Turkey's National Collection Vineyard initiated in 1965 by the Tekirdağ Viticulture Research Institute



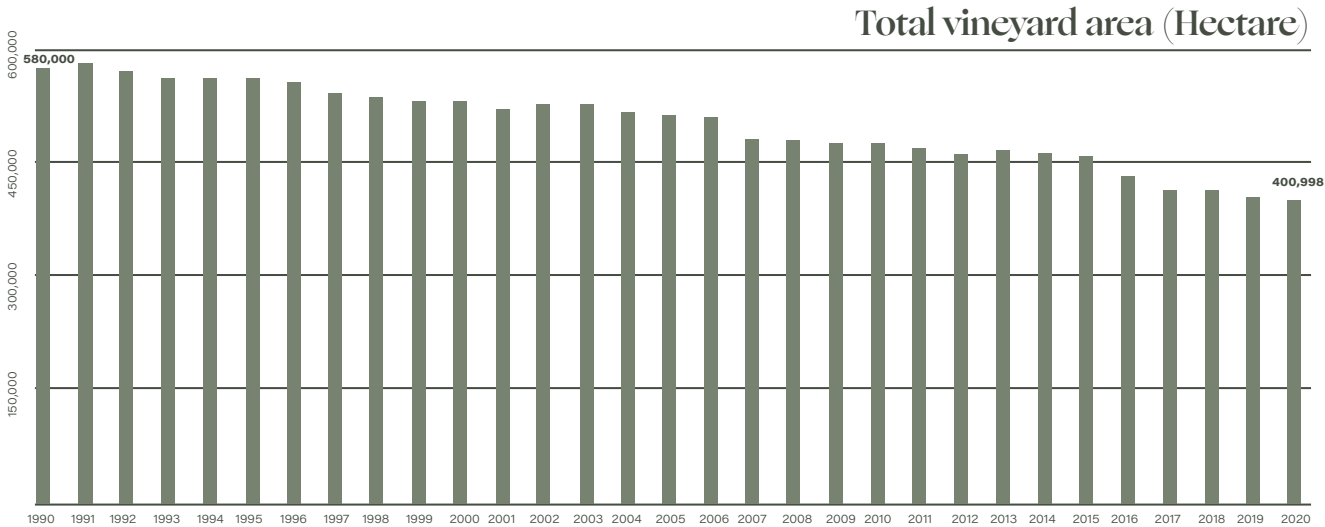
A page from the Çanakkale entry on the institute's Grapevine Genetic Resources of Turkey Catalogue

The 149.000 hectares of vineyard area Turkey has lost

in the last 30 years until 2020 is equal to

the total vineyard area of Australia, which is the world's

5th largest producer of wine with 14,2 million hl.



Source: Turkish Ministry of Agriculture and Forestry

Total vineyard area in Turkey between 1990 and 2020



E/

The Bayramiç Region in Particular

Old plane trees, which you can come across in many villages of Anatolia, undertake a very important task beyond carrying a symbolic value. Village coffeehouses are usually located under these trees. As soon as you enter the village of Çavuşlu in Bayramiç, you will see the village cafe placed under a great plane tree and men sitting at tables covered with checkered tablecloths.

Aerial view of a vineyard from Bayramiç Çavuşlu village



The village cafe at Çavuşlu, Bayramiç

You can see the women of the village together only at harvest time. In similar small villages, you can witness the equality of men and women only numerically in the census results. You will not come across the young population very often! According to 2020 data, only 13.500 people live in the 75 villages of Bayramiç that has a total population of 29.500.

Until the 1980s, silkworm breeding was the dominant activity in Bayramiç, which lies 70 kilometers southeast of Çanakkale, but in the early 1980s, with the increase in imports in this area, it was completely abandoned and viticulture began to gain importance (6). In addition, products such as tahini halva, Evciler apple and Bayramiç white, which is a type of nectarine, are also important in the economy of the district.

The villages where viticulture is intensively made in Bayramiç district are Çavuşlu, Gedik, Serhat, Mollahasanlar, Köşeler, Daloba, Akçakıl, Yassıbağ, Üzümlü and Sariot villages, respectively. These villages, together with the central district of Bayramiç, constitute majority of the vineyard areas.

The vineyards are generally gobelet trained with various types of spacing within and between the rows. In the past, viticulture in the region was based on animal power, as the vineyards were mostly built on sloping lands and were not suitable for tractor use. Today, this practice has almost disappeared and a row between the vineyards is removed so that tractors can easily enter the vineyards.

The topography in the district is mountainous and hilly. Menderes Stream, which is the most important water resource of Bayramiç, supports the fertile agricultural areas in the Bayramiç - Ezine plains, which are covered with thick alluvial cover. Kazdağı (İda Mountain), the highest elevation in the region, is a mass belonging to the 1st Geological period.

Decreasing vineyard areas

The foundation of Çanakkale Brandy and Wine Factory was laid in 1957 and production started in 1962. Karasakiz grape, a local black variety, became widespread with the establishment of the factory and was supported by its 40-year brandy production, stretching from the 1960s to the early 2000s. (6) Viticulture in Çanakkale suffered the first blow with the privatization of Tekel Alcoholic Beverages Department in 2003, and then suffered a second damage with the closing of the Çanakkale Brandy and Wine Factory in 2007. After the closure, the loss of vineyard areas accelerated dramatically. (6)

The biggest factor in the decrease in viticulture activity in Bayramiç region was the lack of organization of the grape growers and the fact that the prices given by the merchants did not cover the production costs.

Even though they have switched to different agricultural practices by removing the vineyards on a scale that is difficult to manage economically, they allocate 2-3 decares of vineyard area for themselves. These small vineyards the size of a garden are maintained to produce wine for home consumption or by-products from grapes for their own basic needs.

Although viticulture is a habit and way of life for generations in this region, the young population does not prefer to stay in the region.



Locals relaxing at the Çavuşlu village cafe at harvest time



A village resident fortune telling with cards



*Images from the Göklin Wine Factory
in Çavuşlu Village, the former state monopoly
Tekel facility that supported
the Çanakkale Wine and Brandy Factory*





Old vine Sidalan at Köselev village

The effect of phylloxera in the region

It is claimed that phylloxera disease, which was first seen in Istanbul in the last quarter of the 19th century, caused the greatest damage to Çanakkale vineyards between 1930 and 1950. (7)

The Ottoman Government took a series of measures to prevent the damage caused by phylloxera and to encourage grape production. Chief among these are measures such as promoting American grapevine varieties known to be resistant to phylloxera, providing vine cuttings, and removing the tithe and property tax for villagers who replace existing vines with American grapevines or transform them through grafting. A limitation has also been introduced regarding who can benefit from these practices, and producers whose vineyards are not damaged by phylloxera are excluded from the aforementioned incentives. (8)

Considering that phylloxera disease was seen at a relatively late date, it can be argued that growers in Çanakkale were excluded from the scope of support for viticulture in this period. Tekirdağ Viticulture Research Institute and Çanakkale Fruit Production Station Directorate undertook the implementation of the practices aimed at combating phylloxera -which was seen for the first time in the province of Çanakkale between 1920-1925 and destroyed the vineyards significantly in the 1950s- and to support viticulture, by meeting the need for grafted and ungrafted saplings. (6)

From state monopoly to today

A historical background: Çanakkale Brandy and Wine Factory

Turkey's history of brandy production dates back to 1930's after the establishment of the Republic of Turkey. After a period of transition between 1923 and 1930's and many debates regarding the monopolisation of tobacco and alcoholic beverages, developing national capital and hence rural welfare was set as a target.

On June 1, 1927, the "Draft law for all fermented and distilled alcoholic beverages" was adopted, covering the production, import and sale of alcoholic beverages (excluding wine) with the law numbered 790. (9) The institution was named 'İnhisarlar İdaresi' and later as 'Tekel' (which translates as 'monopoly') until its privatisation in 2004.

During its initial years, the transaction and procurement of private production facilities as well as establishment of new ones were targeted.

Several consultants from France were invited to explore and establish research wineries and distilleries around different regions of Anatolia. State's objective was to protect wine production and vineyards in order to create economic welfare. Therefore, there were many incentives given during that time to producers to increase and look after vineyard areas. However, the early years of wine production were rather weak despite many incentives for private producers, the state monopoly had to lead the entrepreneurial role to set up facilities in different parts of Anatolia. (10)



State monopoly transition logo
(1940's), ref. 'Tekel Tarihi'



A famous state monopoly brandy ad. Translates: "Natural Brandy; against cold" ref. Tekel tarihi



'Tabii Kanyak' label, which has been the best-selling brandy brand in Turkey for many years., ref. Tekel Tarihi

Brandy production (which, until that time was a cheap version made with aromatized pure spirit base) was thought to contribute further to vineyard owners as it would create considerable amount of grape buying. It was in the mid-1930's that trials for brandy production were initiated. Research, in order to find the right grape for brandy production, had been administered by French consultants. There were 76 different wine distillates obtained from 24 initial micro wineries. Karasakız grape of Çanakkale was selected (11)

In 1931, İnhisarlar İdaresi, the state monopoly, initiated the distribution of advances for grapes in the region.

In the early years, brandy production was conducted in three different facilities that covered different phases of production. Karasakız grapes were collected in the Çanakkale region, fermentation as base wine and the distillation processes were conducted in the Tekirdağ facility. From there, the distilled brandy was finally sent to İstanbul Liqueur and Gin Factory for fine tuning, maturation in barrels and bottling. The first distillation alembic still was established in 1940 at the Tekirdağ Distilleries Factory to produce brandy suma with a production capacity of 600 thousand liters (approximately 2,400 tons of grapes).

As production increased, there was more investment focused on specialized industrial production. Çanakkale Wine and Brandy Factory was established in 1962 with a capacity of 1.5 million litres. The facility, which produced base wine and

then distilled it into brandy, reached a base wine production capacity of 4.4 million liters in 1986, and then an annual production capacity of 1.4 million liters of brandy distillate with the establishment of new distillation departments in 1993. Several additions of final capacity and maturation units continued until 1998, when the factory transferred all of its production to the bottling operation. (12)

The villages of İntepe and Bayramiç were the main regions where the Karasakız grape, which was purchased for brandy production, was grown at that time. 1.4 million liters of cognac distillate corresponds to roughly 10.000 tons of grape processing.

There were three famous brands of brandy at that time, Tabii Kanyak (it was a play on words; cognac and 'body warmer'), Truva Brandy and İhlara Brandy. Tekel, which bought grapes from the region during production, acted as one of the largest economic development organizations in the region.

Following the privatization of Tekel, Çanakkale Factory was closed in 2007 and brandy production was terminated by its new owner with a declaration of effectiveness and market evaluation. (13)

The closure of the Çanakkale Wine and Brandy Factory immediately affected the grape growers. When grapes suddenly became an obsolete product and buyers looking for a supply of grapes could not pay as much as Tekel, they started to produce alternative solutions by converting their vineyards to olive groves, other table grape varieties or orchards.



Photo credit: Fügen Basmacı collection.

An extension building within the Çanakkale Brandy and Wine Factory area.



@<https://degustasyon.net/>

Brandy portfolio of State Monopoly: from left to right İhlara Brandy (a blend with caramel and almond extract with the base of Karasakız brandy, 36% alcohol), Tabii Kanyak (low quality but everyone's nostalgia favorite), Truva (The last production was 2003. Premium quality which is distilled from Karasakız grapes and matured in oak barrels, 41% Alc.).

It is known that the greatest loss of vineyard areas in the region occurred during this privatization period. This issue was also brought to the agenda of the parliament by a Çanakkale Deputy (12) from the opposition side, but his question could not find an answer. It would be fair to say that at the moment, agricultural policies in Turkey are determined by politics, not in accordance with the recommendations of experts.

Two more privatizations resulting in reduced vineyard areas

Bayramiç Fruit Growing and Vine Nursery, an institution affiliated to the Ministry of Agriculture, was leased to a private company, Sun Fidanlık, in 2004 within the scope of privatization. This institution, together with the Tekirdağ Viticulture Research Institute, operated in the 1990s when the Çanakkale vineyard size reached its highest level with 7.392 ha. (14)

Prior to privatisation, this institution distributed grafted vines to vineyard owners and provided nurseries for field plants (both Bayramiç and Umurbey districts of Çanakkale). However, the private company did not carry out any activities on its 65 hectares of land and unfortunately, all plantations in this area were abandoned. With the privatization, the bond between the grower and the state in terms of viticulture also came to an end.

Çavuşlu Winery-Subbranch of Çanakkale Wine and Brandy Factory

Çanakkale Brandy Factory had a sub-production facility in Bayramiç Çavuşlu. This winery was also privatized in 2004. The winery is still active today as Göklin Winery, *(please refer to photos on pages 22&23)* and uses giant 150-ton fermentation tanks from the time of brandy wine production, with an allowable capacity of 4.5 million liters. It is the largest grape buyer and price setter in the region. The wine production is low to medium quality table wine segment, where they use bulk vinification methods. They are distributing wines in different parts of Turkey mainly in the south where they sell at traditional groceries and all-inclusive hotels.



Previously state owned Cavuslu Winery. After privatization, currently, Goknil Wine Company.

Interview



Fügen Basmacı

**The Tobacco and Alcohol Market Regulatory Authority,
Former President of Alcohol and Alcoholic Beverages Department / State
Monopoly Institute Former Deputy General Manager**

Q/ How were the principles of production at that time?

FB/ The initial industrial establishments of the Republic of Turkey have undertaken certain missions in the carefully planned development model of the country and have been the pioneers of the economic and social development of the young republic that came out of the war of independence.

The visible aspect of tobacco products and alcoholic beverages at the first glance is their importance for the state treasury due to high tax generation potential. However, a much more valuable expansion than this was that, they were the sectors that appealed to small-sized local agricultural producers and created the highest added value among the agriculture-based industries. They were also relevant as their safe production directly related to public health.

In a country like Turkey, which has four seasons in its fertile lands and whose population was mostly located in rural areas, regional development was critically connected to the existence and productivity of local industrial establishments where agricultural products can be processed. Tekel was the giant industrialist of the Turkish agriculture with the wine and distilled alcoholic beverage production facilities it established in grape growing regions, the alcohol distillation plants it managed to produce ethanol from molasses, (the end product of sugar beet processing factories), the tobacco warehouses and cigarette factories it established in tobacco growing regions.

Since the consumption of alcoholic beverages in Turkey has never reached a considerable level due to social, cultural and climatic reasons, the Republic of Turkey has monopolized the production and distribution of distilled alcoholic beverages with a very planned and rational approach. However, in the field of fermented alcoholic beverages, it had been a supporter of private entrepreneurs by investing only in accordance with regional development strategies. When the Republican period data on wine production is examined, it will be seen that in some regions, state enterprises and private entrepreneurs worked side by side and in a sweet competition based on solidarity, while the state supported the grape producers by opening businesses in regions that had traditional vineyards but could not attract private investors.

Tekel traveled to every inch of Anatolia with the help of French experts during the 1930-1950 period, initiated the catalogue identification of local and foreign wine grape varieties and vineyard areas, and established wineries by evaluating the demands of the people in the regions. There are interesting memories from those years of local administrators who offered to grant their existing historical buildings to Tekel in order to bring wine production to the region. There are, in fact, such historical buildings where wine production was initiated until the state invested in new buildings.



A late afternoon photo after a tiring day in the beautiful garden of the Çanakkale Brandy and Wine Factory by the sea. Fügen Basmacı photo collection.



Brandy barrels Maturation area of Çanakkale Brandy and Wine Factory. Fügen Basmacı Collection

Q/ Can you tell us the production principles of the era at the Çanakkale Wine and Brandy Factory?

FB/ The businesses established by Tekel in the vineyard regions gave the local and small producers a chance to live sustainably, and ensured the preservation of traditional grape varieties and vineyard areas for generations. In addition, the grape producer, feeling safe with government purchases, had the opportunity to turn to more sophisticated practices that could meet the quality expectations of private entrepreneurs and to develop wine grape growing techniques. This “unpretentious/supportive competitor” role of Tekel as a state institution is of great importance at the level of quality Turkish winemaking has reached today.

While the purchase of grapes for winemaking is more selective and limited in terms of quality and variety, it was the amount of grapes Tekel purchased for the production of “brandy”, (albeit with a very small market share) and Turkish traditional drink “raki” which was many times more than the amount for wine grapes. In addition to the legendary grape procurement campaigns organized by Tekel’s enterprises scattered throughout Anatolia, the fact that it has carried out raisin purchase campaigns by assigning delegations in many regions that do not have any enterprises is one of the most concrete indicators of the state’s support to agriculture and grape production.

Q/ How was the impact of privatisation? What are your thoughts regarding the current state of the industry.

FB/ Until the 2000s, Tekel remained in one-to-one contact with tens of thousands of grape producers at tens of businesses and purchasing points, kept their records, distributed and collected crates, made their payments, served the vine growers and provided a serious local development support.

The state monopoly in the distilled spirits market has been liberalized since 2003 and the privatization of Tekel was carried out by selling all of its businesses to a single company. Transition from a monopoly period of more than 70 years to a free-market system requires a very detailed transformation process; unfortunately, this process has been surpassed very quickly and, therefore, incompletely.

All the mechanisms of a healthy free competition market should be established for the protection of public health and to combat counterfeit liquor production. It was also critical to think about a model which would incorporate the sustainability of local businesses to protect agricultural producers, and the protection of companies that would operate in the sector. The special regulations required by the alcoholic beverage market could not be completed.

FB/ Today, the country’s alcoholic beverage producers operate only on the basis of profitability as commercial companies. For example, the company that took over Tekel’s businesses and brand rights continues its activities only with two raki (+1 suma) and two wine enterprises. Tekel’s widespread operations in Anatolia have been closed. Production of alcoholic beverages with different agricultural inputs such as; brandy, whisky, beer, 17 kinds of traditional liquor and vermouth was stopped.

The independent regulatory board (TAPDK) that managed the transition period from monopoly to free market was terminated and the specialists working with accumulated knowledge in the state could not develop further.

Currently, since there is no organization that gathers all alcoholic beverage producers under the same roof, the industry has not had a common and effective voice over state bodies. Due to the excessively high taxes on alcoholic beverages and the inability to regulate and control the free circulation of ethyl alcohol with the required technical precision, there is a major counterfeit alcohol production problem in the country.

Since the regulatory mechanisms of the free competition market cannot be fully established, boutique manufacturers are overlooked besides the dominance of large companies. Among the agricultural policies of the state, there is no direction regarding products such as grapes, anise and hops, which are inputs to the alcoholic beverage sector.

In short, the alcoholic beverage market, which is managed by every country in the world with special state regulations suitable for its own history and culture, is currently stuck in the vicious circle of “tax milking” in Turkey.

F/

Karacak variety

Synonyms: Kuntra, Mavrupalya, Sakızkara.

While driving on Bayramiç's roads surrounded by small and large vineyard plots, nature welcomes you in a very impressive way. The surroundings of Bayramiç reservoir, with the flowers of fruit trees and all its serenity, enchant passers-by. In fact, even behind this relationship between the lake and fruit trees, there is a problem related to the sustainability of Karacak grape.

Since this irrigation reservoir brings water to villages that did not have access to water in the past, growers of the dry farmed vineyards are turning to the cultivation of fruits with higher economic returns.

Karacak is a black variety found in abundance in the vineyards of Bayramiç's villages. The fact that the vines are in a similar age range and grafted on similar rootstocks suggests that their cuttings may have been distributed to the villagers at a certain time. Because most of the Karacak grape grown in the region until the mid-2000s was processed in Çanakkale Wine and Brandy Factory. Kerim Yanık, who was the manager of many wine and beverage production factories of the former state monopoly Tekel from the 1980s until 2005, says the following about the Karacak grape; "Brandy production with the French cognac production methods was first started in Tekirdağ Wine Factory in our country. A series of researches were carried out on grape varieties in Turkey. Later, it was determined that the Karacak grape grown in Çanakkale and Bozcaada, was the most suitable grape variety for brandy production." (12)

Since it is suitable for brandy production, the grapes collected from the region were harvested before they were too ripe and fermented immediately in the facility established in the region. The building that is today the 'Göklün Wine Factory' near Çavuşlu village was the place

where these grapes were processed at that time. When we visit the factory, which continues to produce wine after privatization, the production facility, which we enter by walking from the open-air tanks outside, is quite unusual even for those who have visited many wineries in their lifetime. The huge tanks from the time of brandy production each have a volume of 150 tons. Grapes, which were required to be fermented quickly before being distilled, were processed here in the past. Karacak is a variety suitable for rapid fermentation with its thin skin, large and juicy berries. It is the local grape of Bayramiç and the island of Bozcaada where it is called by its Greek name, Kuntra. The name 'Mavrupalya', meaning 'old land', is the name given to this grape by the Greeks who used to live in the Bayramiç region. It grows in the brown clay loam soil of the region. A fine sandy alkaline and calcareous soil. At the same time, it is possible to see plenty of granite in the vineyard areas even with the naked eye.

We come across two different clones of Karacak in the Bayramiç region. Thin-skinned and light-colored, and darker-colored and thicker-skinned one. We have heard from the viticulture industry that the thinner skin is preferred for distillation.

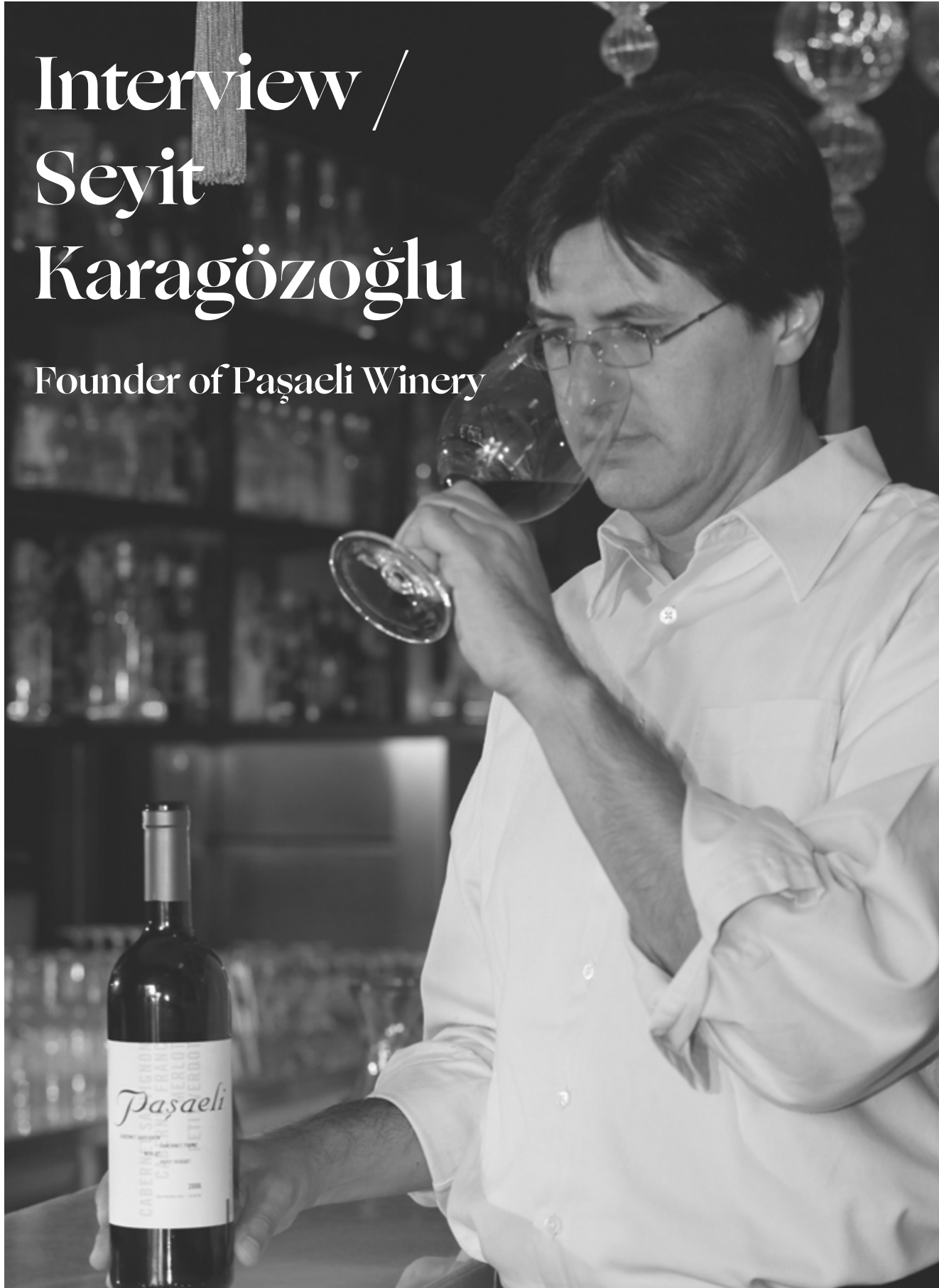
This variety, which normally matures in the second week of September, has a light colored juice. Although it is generally claimed to be moderately acidic, many wines show that it can produce wines with high acidity. Its light, vibrant and crimson coloured wines show aromas and flavours of red fruits, wild strawberries in particular, cotton candy and sweet spices. It makes juicy, light bodied wines with medium to high acidity and soft tannins.



An illustration of Karacak bunches. Drawing by Yasemin Güney Erten for Apéro

Interview / Seyit Karagözoğlu

Founder of Paşaeli Winery



Q/ You pioneered the production of wine from Karasakız grapes in the Bayramiç region. What was your motivation when using a grape that many people think is more suitable for making brandy than wine?

SK/ Karasakız variety was used for brandy making, not because it was the most suitable grape for brandy, but more because it was a necessity. Prior to its privatization in 2004 there was a State Monopoly in Turkey called Tekel. All the grapes produced in the country, if they were not purchased by the private sector, had to be purchased by State Monopoly.

Karasakız is a thin-skinned variety and the reds made from it have a lighter red colour. Turkish consumers, in those days, preferred their reds with darker colours and lighter colour reds were not considered "good" enough. As a result, big wineries of the days purchased Karasakız only if there were short of harvest targets in other parts of Turkey simply to fulfil their tonnage needs. Therefore, State Monopoly was forced to become the biggest buyer of Karasakız. But they, too, had the same problems of colour when they made wines with Karasakız. But a thin-skinned variety with big berries, with lots of juice inside was very usable for brandy. So, it was used for that. Problem solved!

When we started making wines I always wanted to focus on indigenous varieties and I selected varieties that are within few hours of drive from our winery in Kemalpaşa, İzmir. Karasakız was one of them.

I thought that a thin-skinned variety could give us elegant wines. It turns out I was right. Our first vintage was 2009 with a total production of 1.224 bottles.

I remember very well that we had lots of difficulty selling those bottles as consumers did not well receive these elegant wines with a lighter red colour. The general palate wanted big, bold wines. But it was a different story for the export markets. We started selling our "6N" Label to the UK back in late 2015 and immediately it was appreciated. That exposure outside the country allowed us to convince consumers, one by one, in small steps in the local market. It took us years to build some volume and gain recognition here. Karasakız has come a long way and is better appreciated in Turkey. We can only be proud of that.

Q/ Paşaeli first released a blend of Karasakız with Merlot and now there is a monovarietal version, also called 6N. What is the story behind this label?

SK/ 6N on our label is a play on word in Turkish. If one reads the number and letter together and not separately it will mean something else which actually is a protest message by us as we care for our environment and value its preservation for the future generations.

Q/ You have your own vineyards in Gedik village. What sets this area apart from the rest of the Bayramiç viticultural region?

SK/ We first explored the viticultural area that lies to north of Kaz Dağları and East of Bayramiç back in 2008. We visited about a dozen villages and checked out the soil types, vines and exposures of the villages and vineyards. Gedik turned out to be our favourite. We liked the soil types, the exposures of the vineyards, the altitudes and it was one of the largest grape supplying villages of the region. We felt more "comfortable" in Gedik.

For many years, we were just buying grapes and eventually we started to buy "old vine" vineyards and adjacent lands to plant more. We still continue... We are planting Karasakız and the other two varieties of the region; Sıdalan and Çakal.

The Research Findings



Methodology and Materials

The aim of the research is to understand the changing dynamics, characteristics of vineyards and vine growers' conditions at Bayramiç, a municipality around North Western Aegean Region of Anatolia with a unique micro climate and indigenous grape varieties.

At this point, we conducted a satellite-assisted and site visit-based research to determine the total of the vineyard areas still active in the Bayramiç region. We also conducted a face-to-face follow-up survey with vine growers to understand their situation.

To compare the current findings, an initial review over academic papers addressing similar agenda for the region was conducted. A detailed scanning of the records of district directorate of agriculture were also used to support our findings.

Before the field studies, all the land registry records related to the data of the district directorate of agriculture were scanned and the vineyard areas were detected and recorded on the follow-up map. These initial findings demonstrated that there were 36 villages out of 79 that were engaged in viticulture at Bayramiç.

Within a 30-day period, a team of 2 people, under the management of Vural Keskin, the research director, an agricultural engineer working in the Bayramiç District Agriculture Directorate, visited these villages one by one. All the vineyard areas were examined on-site and the active ones were recorded on the map based on their parcel location.

A '40 questions face-to-face monitoring survey' was conducted with 154 vineyard farmers living in these villages and the results were analyzed statistically. The data obtained and the final vineyard map are presented under two main headings on the following pages:

- 1) Properties of vineyard areas.
- 2) Evaluation of the survey results.

1.

Properties of vineyard areas

An input database consisting of 1,631 vineyard plots was obtained during the field studies carried out in 36 villages. Database fields are listed in Table 1. These 1,631 records in the vineyard list are our universe for the Bayramiç region’s vineyard search.

List of data entries for Bayramiç vineyard universe

Table 1

Name of the vineyard grower
Parcel details (1)
Parcel details (2)
Village
Total area of the parcel, ha
Active vineyard area of the parcel, ha
Irrigation (dry farm or irrigation)
Age of the vineyard
Function of grapes (table, wine or mixed)

Our initial findings based on our database are summarized in Table 2. According to these findings, the region’s vineyards are small-scale, 26.5 years old on average and mostly dry-farmed. These are mixed vineyards that still contain a significant amount of wine grapes. This demonstrates the vineyard growers’ lack of concentration for a particular growth format.

General information about total Bayramiç vineyard universe

Table 2

General information about total Bayramiç vineyard universe	data, (in scale mentioned in explanation)
Total number of vine growers	746
Total vineyard land size, ha	1,252.79
Total active vineyard land size, ha	1,118.35
Total number of parcel unitss	1,631
Total number of parcel units per vineyard owner	2.19
Average size of vineyard per grower, ha	1.49
Number of irrigated vineyards, unit	137
Total land irrigated, ha	99.62
Total vineyard size, without irrigation, ha	1,018.72
Average age of vineyards	26.5
Oldest vineyard age	58
Youngest vineyard age	7

Change of Vineyard Land Size at Bayramiç

Bayramiç vineyard zone change	Land, in ha
Total vineyard size in 2010, ha	1,975.00
Total vineyard size in 2022, ha	1,118.35
loss of vineyard land in 12 years, da	-856.45

Table 3. Bayramiç vineyard land change (2012-2022)

Our field study of Bayramiç region points out to the dramatic decline in active vineyard land over the past 10 years. There has been a 43.37% loss in total vineyard areas since 2010. 856.45 hectares of vineyard areas has disappeared.

When we look at each one of the villages, the rate of decline in vineyards area is between 40% to 67%. Some of the villages have almost lost their vine growing tradition. In terms of scale, there are many villages with negligible number of vineyards. The instability in grape prices and insufficient number of traders or wine producers within the region creating economic barrier for the villagers. This comparison shows the vulnerability of the region for the future existence.

Village base vineyard parcels distribution and size change at Bayramiç region.

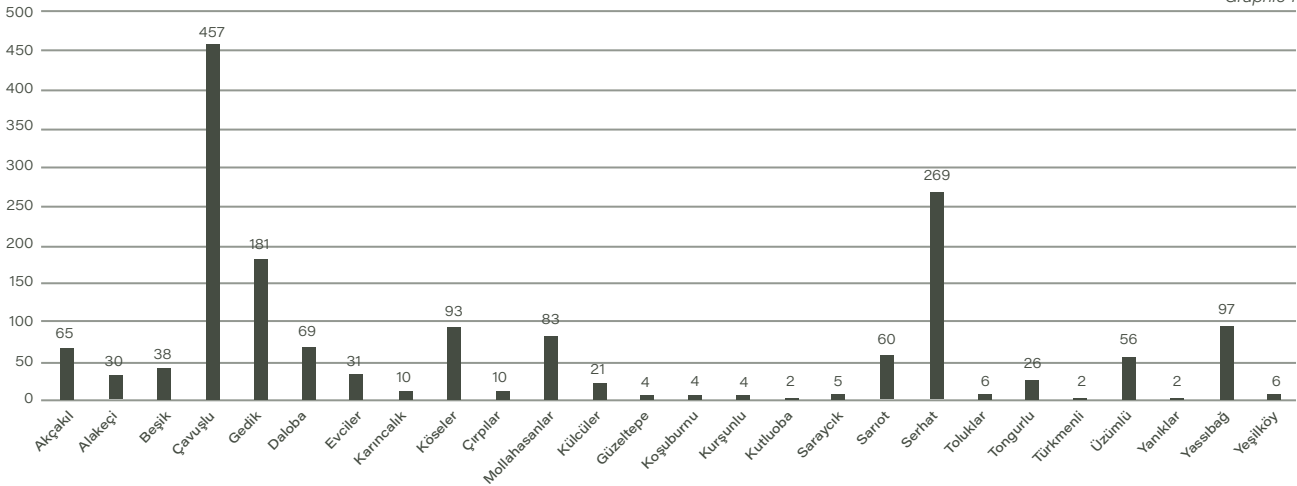
Table 4

Village	Grower	Parcel	Vineyard Land (ha)	2010 data, ha	Decrease until 2022, in ha	% loss
ÇAVUŞLU	143	457	347.80	519.20	-171.40	-33.0%
GEDİK	55	181	154.37	232.00	-77.63	-33.5%
SERHAT	87	269	99.86	128.30	-28.44	-22.2%
MOLLAHASANLAR	49	83	68.79	92.90	-24.10	-25.9%
KÖSELER	37	93	62.17	102.80	-40.63	-39.5%
DALOBA	42	69	50.62	82.20	-31.58	-38.4%
AKÇAKIL	38	65	50.35	114.00	-63.65	-55.8%
YASSIBAĞ	44	97	49.99	59.80	-9.80	-16.4%
ÜZÜMLÜ	29	56	48.73	99.60	-50.87	-51.1%
SARIOT	26	60	46.49	103.30	-56.81	-55.0%

Among all Bayramiç vinegrowing villages, Çavuşlu, Gedik and Serhat villages are still the most active vineyard villages. The number of vine growers, as well as the size of the vineyards reflects this position. The rest of the villages have similar size of vineyard land and indicating that vineyard ownership is limited in these areas.

Village, parsel distribution, ha

Graphic 1



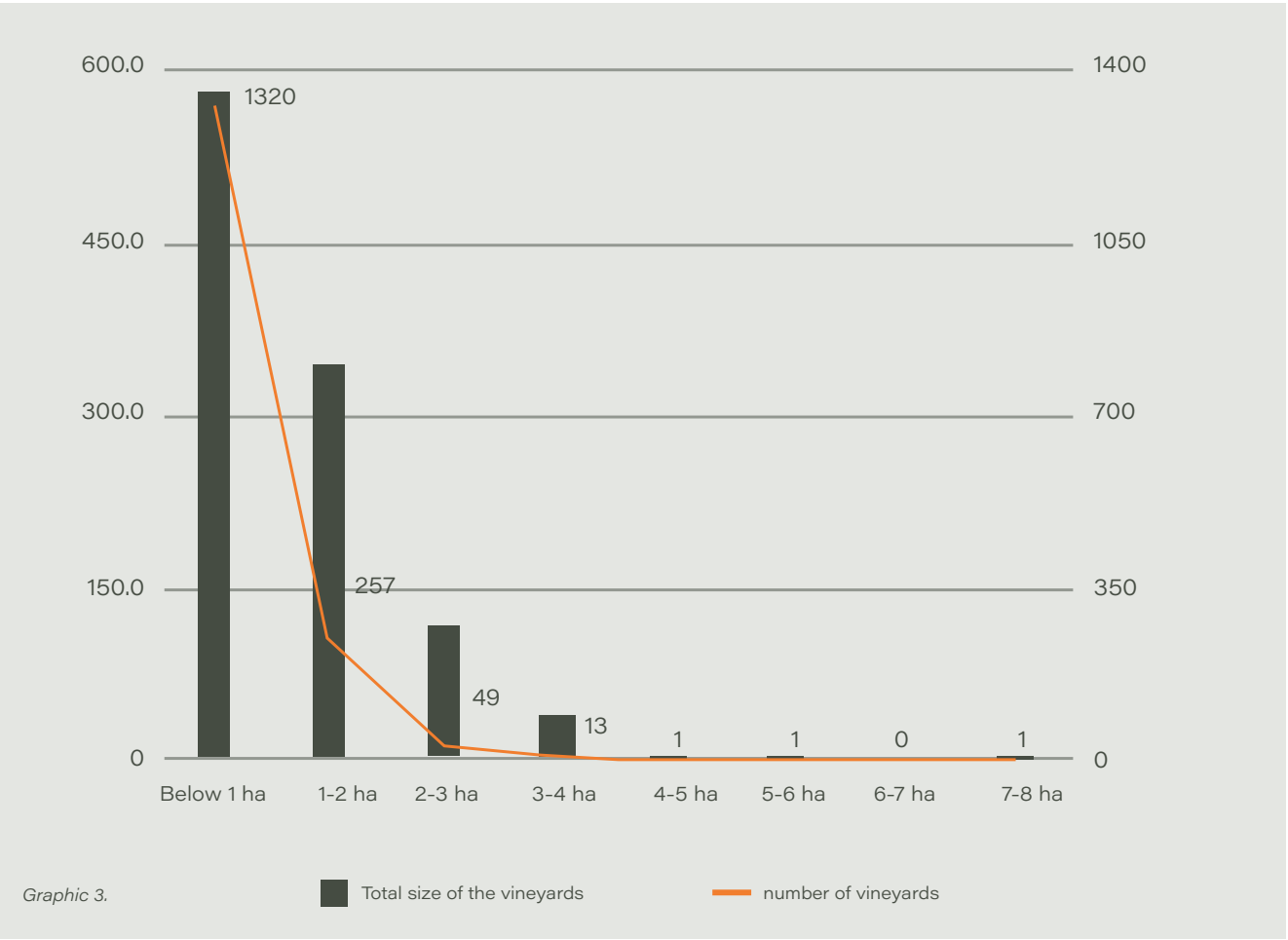
Size clusters of vineyards, by village



Graphic 2. reveals the scale of vineyard size within Bayramiç.

Viticulture in Bayramiç is mostly practiced on a small scale. 80% of the vineyards are smaller than 1 hectare. The largest vineyard has 7.1 hectares. Average land size per grower is 1.5 hectares. The general characteristics of this region, in terms of scale and, therefore, its income generation characteristics, should be taken into consideration for future sustainability.

Number of vineyards and size of vineyards comparison (ha)



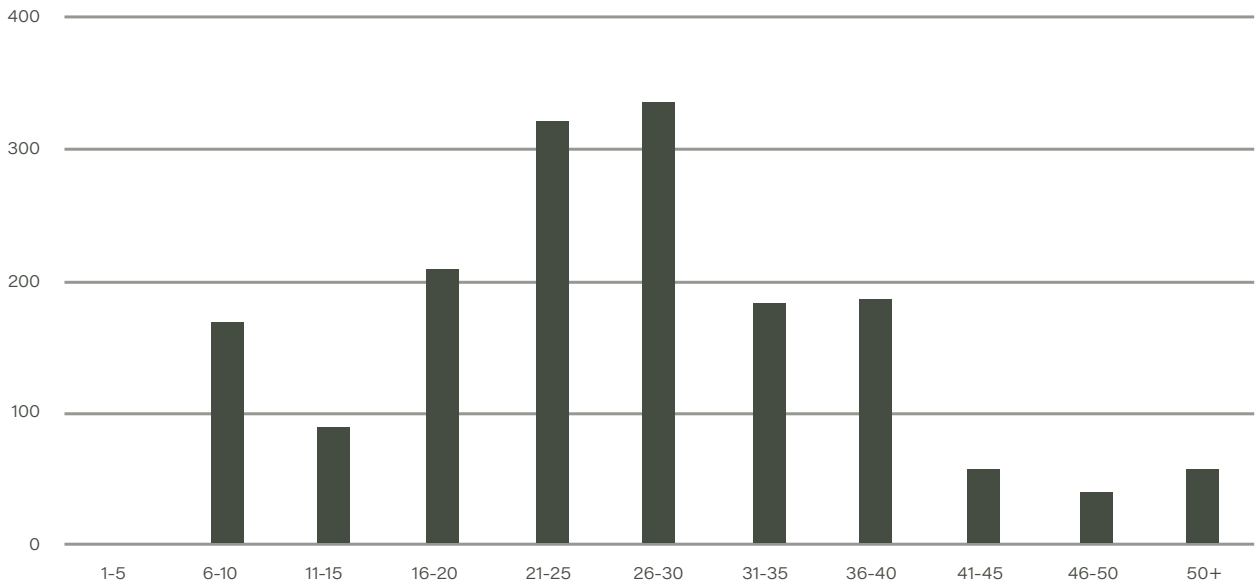
Graphic 3.

One of the most important data of our research findings is the average age of the vineyards.

The average age of 1,631 vineyard areas in 36 villages of Bayramiç is 26.5. This shows that a new generation of plantations was made in the mid-1990s. The ratio of new plantation within the last 15 years is %15. This ratio will decline further as there is no observation of new plantations for the 1-5 year-old bracket. Our database indicated few vineyards above 50 years of age. These were mostly Karasakız mixed with local grape varieties.

It is also important to note that the overall area has many old vine vineyards. There are 526 vineyards which are above 30 years old, with an average age of 39,26 years. These are the old vineyards that has been accumulating terroir’s essential wisdom. They need to be protected.

The age distribution of vineyards

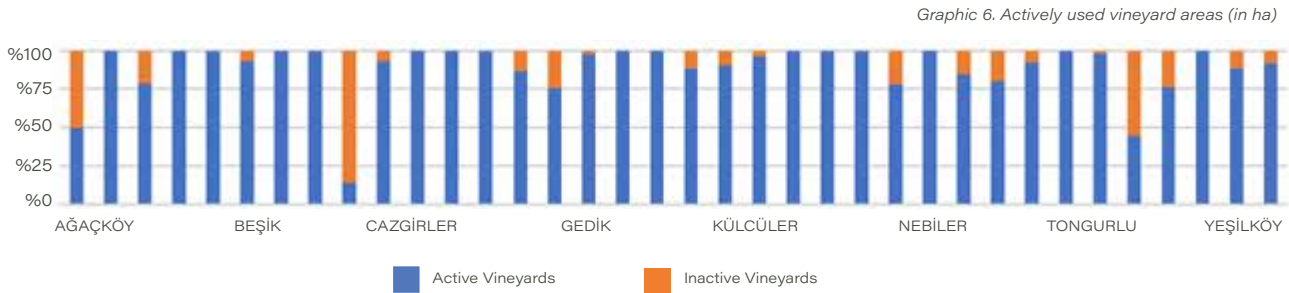


Graphic 5



Old vine Karasakız

Proportion of active vineyards by villages



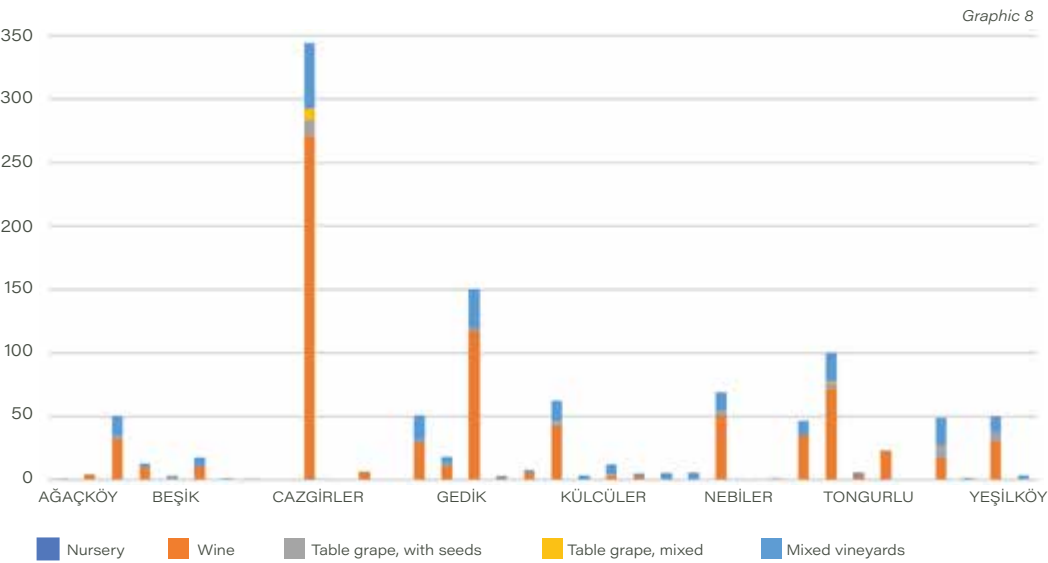
During our field study, we also checked whether the current vineyard area pointed out is fully active. We have found out that 89.4% of the existing vineyards are actively used.

Total vineyard usage



In the research, the characteristics of the varieties grown in the vineyards and the purpose of their cultivation were also examined.

Distribution of vineyards by growth purpose (wine, mixed, table grape, nursery)



Composition of vineyards, by size

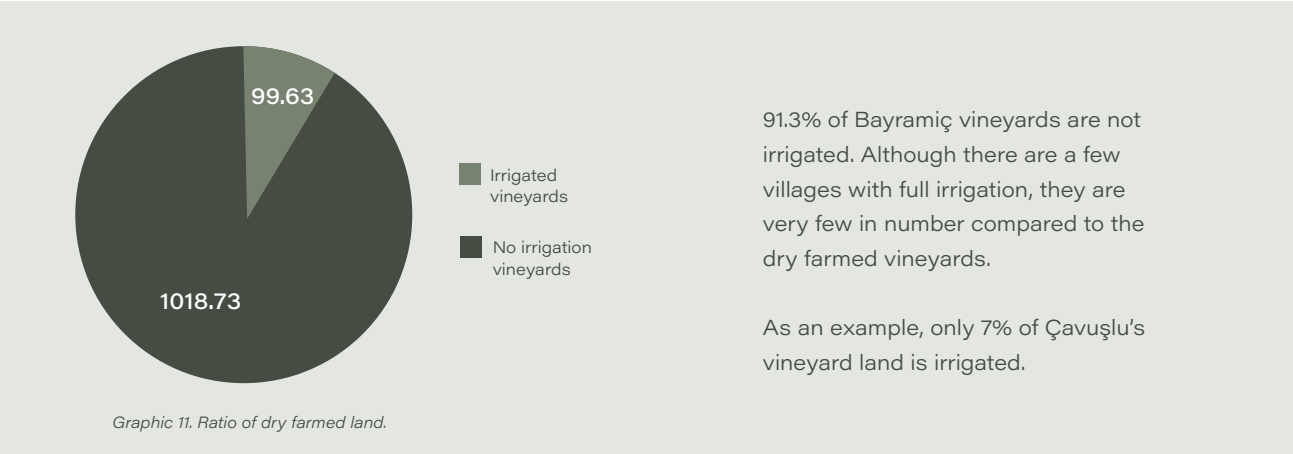
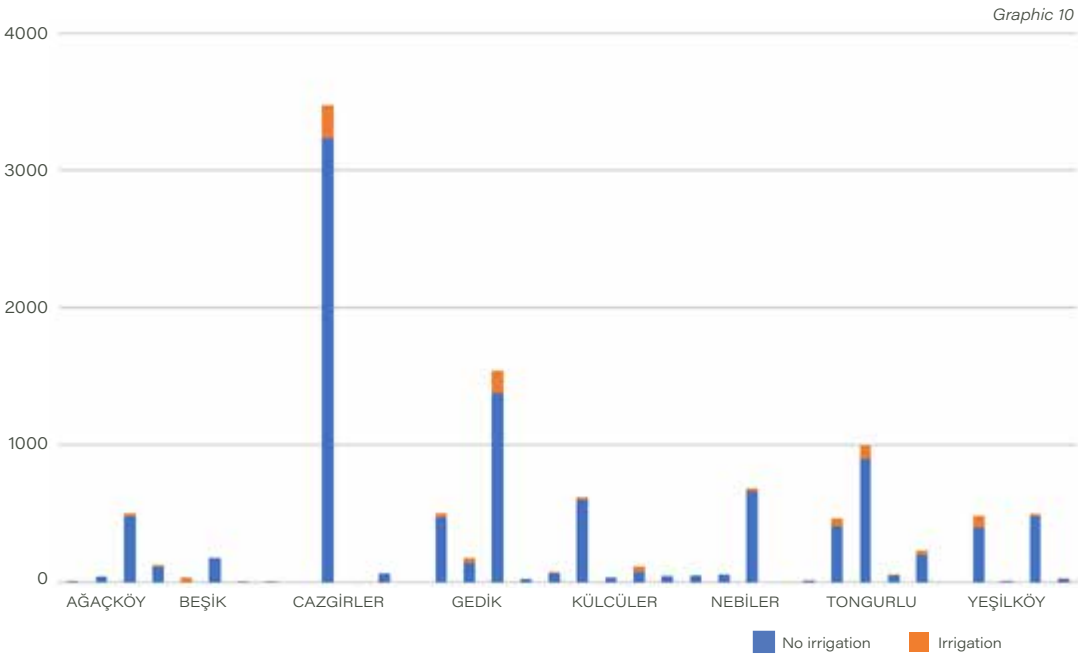
Table 5

Composition of vineyards
Total table grape (seeded) vineyard size, ha
Total wine grape vineyard size, ha
Total mixed vineyard size, ha
Total table grape (irregular) vineyard size, ha
Total nursery vineyard size, ha

These findings show that the region still maintains its wine grape growing feature. Wine grapes are grown in 70% of the vineyards (if we include mixed vineyards, this ratio corresponds to 81%.)

Irrigation in the vineyards of Bayramiç region

Irrigation is also one of the important characteristics of vine growing practices. Our research findings indicate the general acceptance of dry farmed vine growing as a tradition within the region.



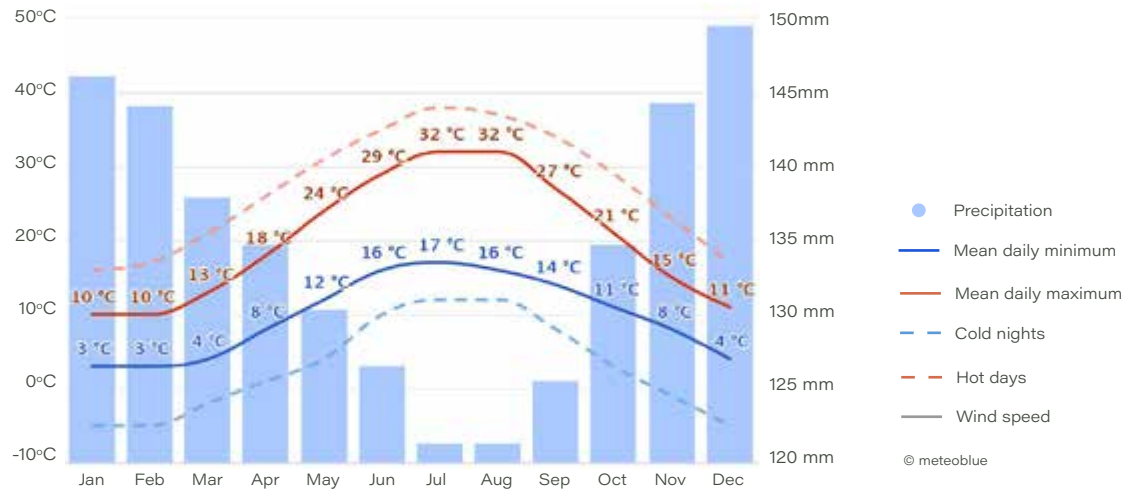
91.3% of Bayramiç vineyards are not irrigated. Although there are a few villages with full irrigation, they are very few in number compared to the dry farmed vineyards.

As an example, only 7% of Çavuşlu's vineyard land is irrigated.

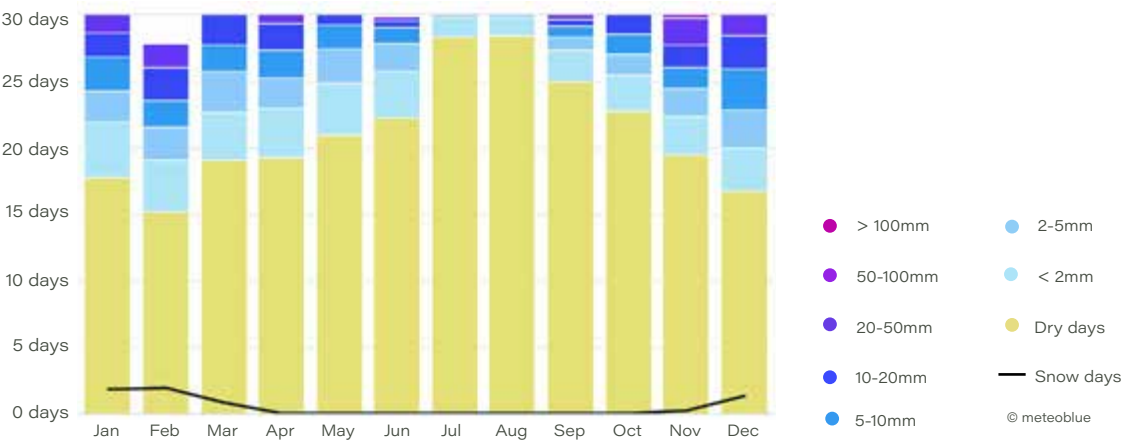
Climate in Bayramiç

With its geographical location scattered on low hills, extending to the north of Mount Ida, Bayramiç region's climate can be defined as a mild continental climate. Its temperature range may go as low as -10°C during winter, and not higher than 38°C in summer. It is a smooth zone where there are not much dramatic climatic movements. There is no heavy precipitation period with a lot of sunny and dry days. The highest rain precipitation occurs during fall, winter and spring. During winter, snow may be expected with short falls not staying on land long. The region is subject to northern wind and this may have a negative impact during pollination season. The region is not defined as a frost region, except with few years, during early spring. Indeed, when asked to vine growers, most of them did not mention frost as a problem. Overall, it is a perfect climate for vine growing.

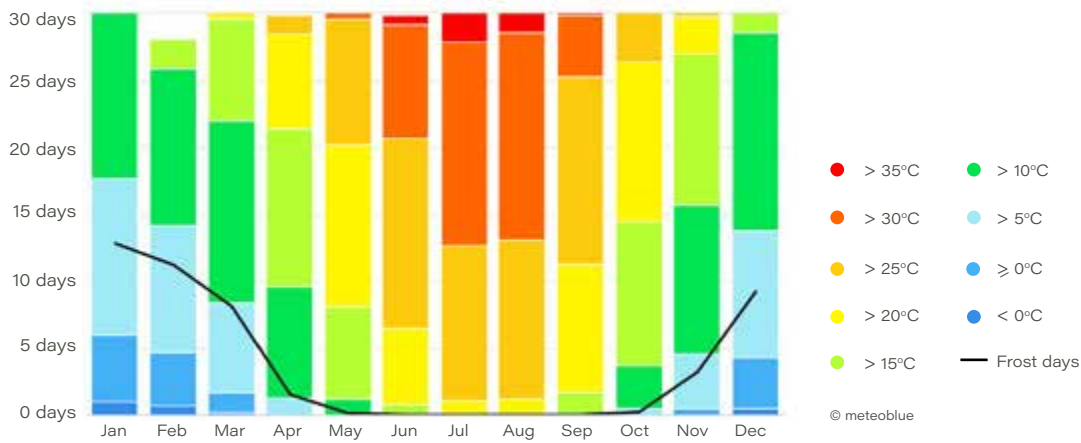
Average Temperature and Precipitation at Bayramiç (Graphic 1)



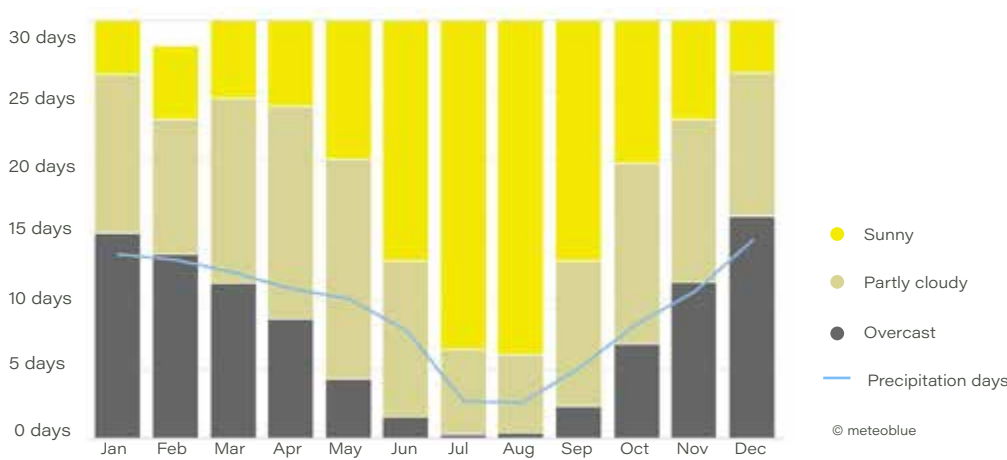
Precipitation amounts at Bayramiç (Graphic 2)



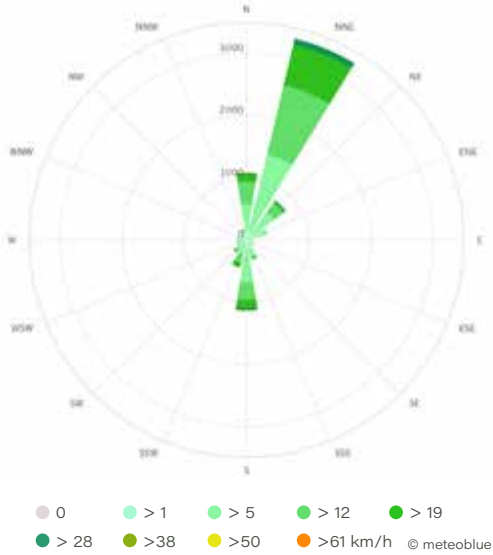
Maximum Temperatures at Bayramiç (Graphic 3)



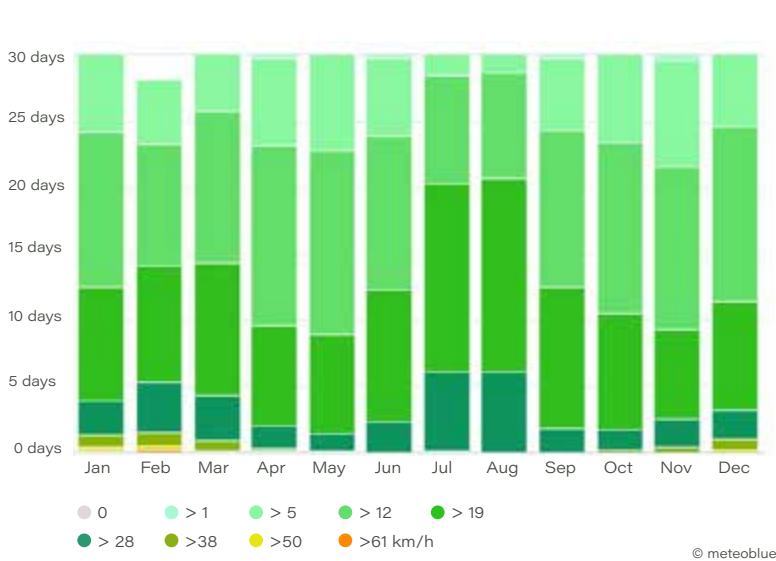
Cloudy, sunny and precipitation days at Bayramiç (Graphic 4)



Wind direction at Bayramiç (Graphic 5)

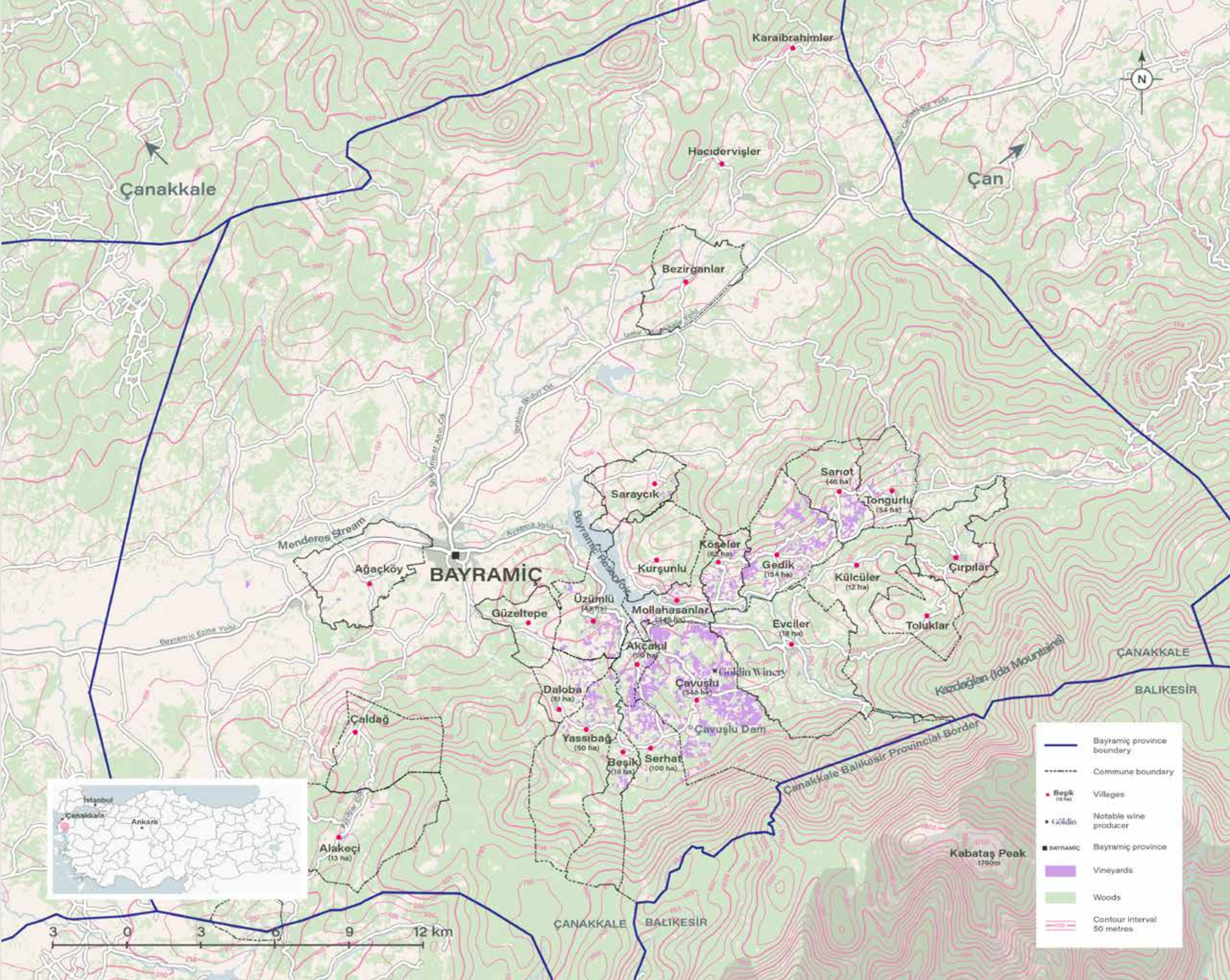


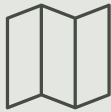
Wind speed (Graphic 6)



Bayramiç Region's Viticultural Cartography

This is a first and unique cartography study from Turkey. It identifies an overall picture of Bayramiç region's viticultural areas, wine producing villages, the central winery within the region together with geographical details on the background. The light purple shaded zones reflect each one of the vineyards that have been counted and identified. This map is an important first step to make a contextual connection between the region's characteristics, its elevation and location as well as helping us visualize what we are actually losing.





2.

Evaluation of the survey results

Section 2. Further findings based on face-to-face survey results.

To support our findings and better understand the general condition of vineyards and vineyard growers, our field team collected 154 questionnaires from 19 villages.

A “40-question face-to-face follow-up questionnaire” with multiple choice answers was applied and the results were analyzed statistically. The answers selected from the questionnaire reflect the general and vineyard characteristics of the vine growers. The findings show a small panorama of vineyards managed by a “garden-like” system. The data also highlight the region’s vulnerability in terms of the intent of the next generation. Farmers are currently in a status quo era. However, if there is to be an increase in demand for wine grapes, it is clear that there will be many issues to be addressed; scale of vineyard areas and scarcity of labor management among them.

Selected answers from survey exhibit general characteristics of vineyard farmers and vineyard characteristics.

Survey notes

Sample size/vineyard	154
Number of villages scanned	36
Number of vineyards with Karasakız grape variety	126
Average age of vineyards	26

Table 1

Initial findings of the survey give us a general overview of the characteristics of the vineyards and vine growing tradition.

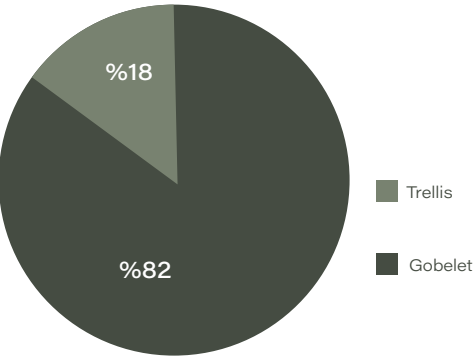


Vine Training Methods, A bush trained vineyard in Gedik

Viticulture methods, grape varieties, rootstocks, yields.

Our survey findings indicate that most of the vineyards are traditional, bush trained in- gobelet style (82%).

Types of vine training in Bayramic (Graphic 1)



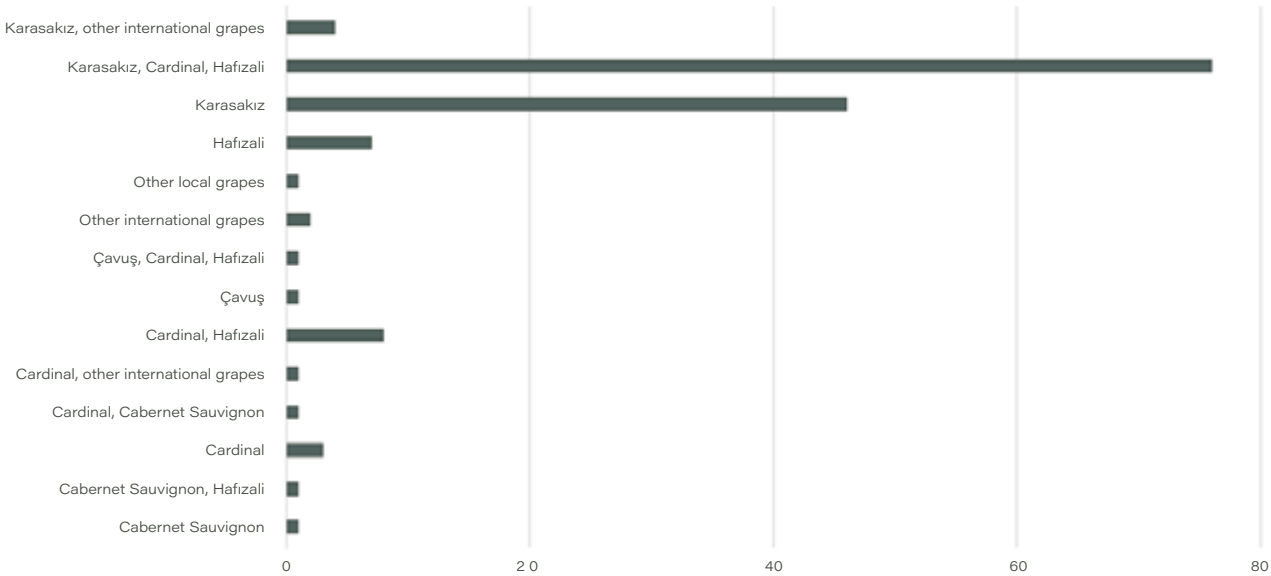
The vine training applied in the region is predominantly gobelet. The vines are head-trained and spur-pruned.

On average, 4,000 vines are planted per 1 hectare at a distance of 1.5 m x 1.5 m in each vineyard.

The most cultivated grape varieties in the region are; Karasakız, Hafızali and Cardinal. Grape production for wine is still very dominant in the region. Results from our sample size of 154 surveys show that vineyard farmers still keep Karasakız as the main variety in the region even if the composition of the vineyard is a mixed type.

Yields are relatively high and are between 8-10 ton/ha. This may be one of the main reasons why the grape has been preserved to this day.

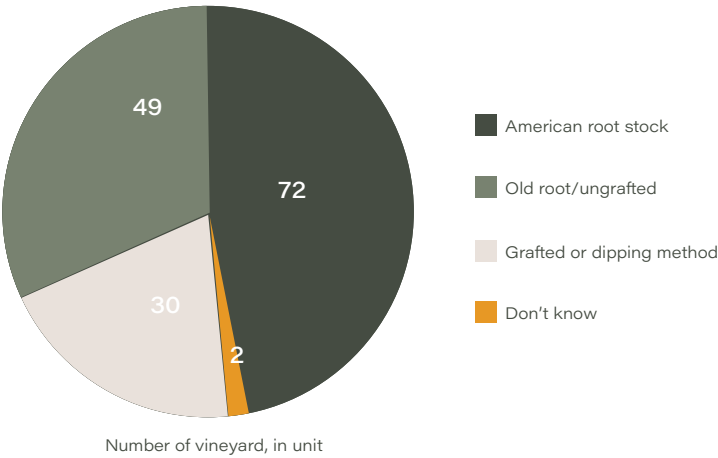
Varieties of grapes in vineyards (survey results) (Graphic 2)



Grape Varieties in Vineyards_A mixed planting in Kösele

American rootstock versus ungrafted vineyards

(Graphic 3)



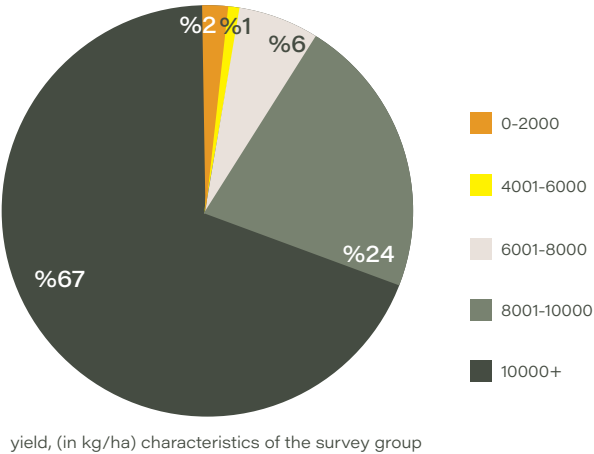
Rootstock type_American rootstock gone out of control in a vineyard in Kurşunlu

Regarding implementation of American grafted seedlings resistant to phylloxera, we observed a general acceptance in the area. Clearly, they were distributed by the Bayramiç Fruit and Vine Development Institute before its privatisation around the turn of 21st Century.

In the meantime, the tradition of propagation with cuttings and/or traditional grafting continues within the region. There are still a considerable number of ungrafted vineyards. In our sample, 32% of vineyards were planted on their own roots. The village of Mollahasanlar has 18 vineyards with ungrafted vines. These are remarkable vineyards and their life span should be observed in order to find out their resilience and/or weakness against climate change and vine diseases. It is observed that vineyards with American rootstock have similar ages.

A paradoxical yield. The yield level for wine grapes may have caused the survival of them until today.

Overall yields in the region



Bayramiç vineyards have high yields. The characteristic of both the Karasakız variety as well as pruning techniques used have always been towards quantity production in their viticulture approach. This is mainly based on their revenue structure; vine growers’ revenue is based on yields rather than quality. As this tradition dates back for more than 50 years and as the vine growers were supplying their grapes to Çanakkale Brandy and Wine Plant, their focus had always been towards quantity rather than quality. Unfortunately, there is only very few wineries looking after higher quality grapes with better pricing. The potential of higher quality with lower yields stays untouched.

Soil characteristics, diseases, labour force.

In terms of soil characteristics, vineyard lands are mainly on sloping and poor soil, sandy with few loam stone areas. Viticulture is carried out on partially calcareous and stony lands that are poor in organic matter as soil structure (Vural Keskin report).

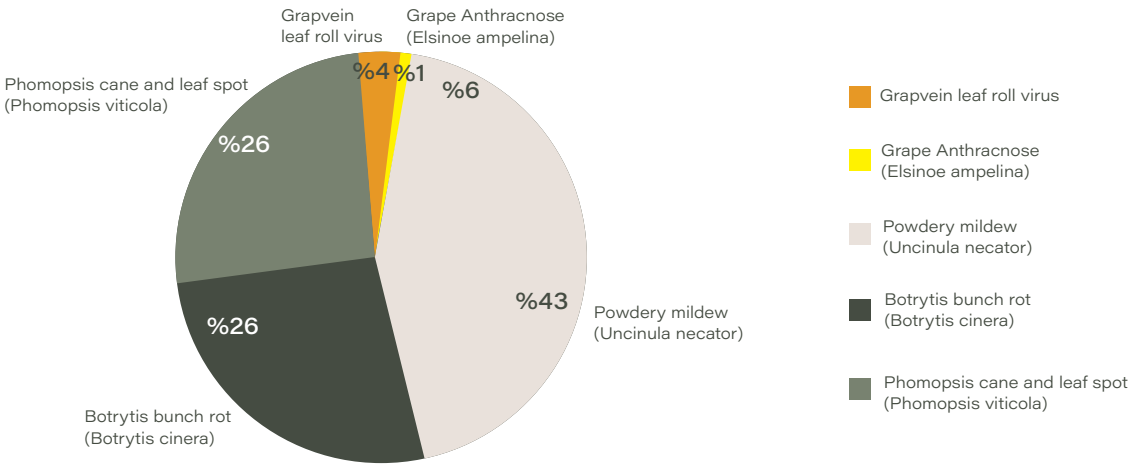
Concerning general climate condition remarks, the survey did not reveal a remarkable issue. However, late spring frosts, lower rain periods during spring and heavy unexpected rain during summer were mentioned by some of the growers (only 8 of the growers replied with climatic change response, 5.2%).

Common diseases seen in the vineyards of this region are also common to overall Thrace and North Aegean regions. These are mildew, powdery mildew, gray mold and dead arm diseases.

Common vineyard pests are bunch moth and leaf scab. Most of the producers do not apply pesticides in the vineyards. Villagers know about these diseases and from time to time they use the information line of Çanakkale Provincial Directorate of Agriculture and Forestry regarding the spraying periods within the scope of the station data in the region. In line with this information, they apply their medicines. (Vural Keskin report).

The common practice is to use sulfur as a soil conditioner, with the thought that it will replace fertilizer. In fact, this application is carried out in order to lower the PH in soils with basic character (PH 8-9) and to protect against powdery mildew and fungal diseases. Unfortunately, in Bayramiç, sulfur is dispersedly used into acidic soils without soil analysis. This situation accelerates the acid environment in the soils, causing drying and yield losses. Urea and DAP applications are rarely used as chemical fertilization (Vural Keskin report).

Common types of diseases in vineyards



Vineyard Diseases, A vine from an abandoned vineyard

Labor force of vineyard grower.

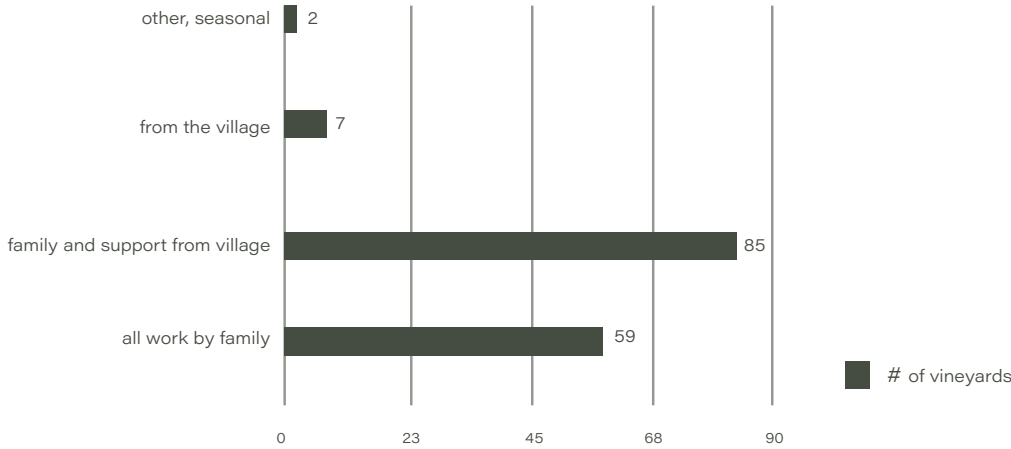
According to our survey results, most vine growers perform winter pruning between February and March. Viticulture is mostly done by themselves and with low mechanized support. Hoeing is the most common weed control method. In terms of workforce, vine growers generally carry out field work on their own and with the support of their families.

In the harvest season, neighbors traditionally help each other. Seasonal workers are employed rarely and only in

larger vineyards. Due to the small size of the vineyard plots, the tradition of working in the vineyard continues without the need for outsourced labor.

Almost all of the farmers work in their own vineyards and support each other during the harvest period. Due to scale of vineyards, it is currently feasible and effective to minimise costs.

Who is working in the vineyard; # of vineyards



Vineyard Labour, Harvest time in Kösele



Age of the Vineyard Owner, A grower in Çavuşlu village cafe

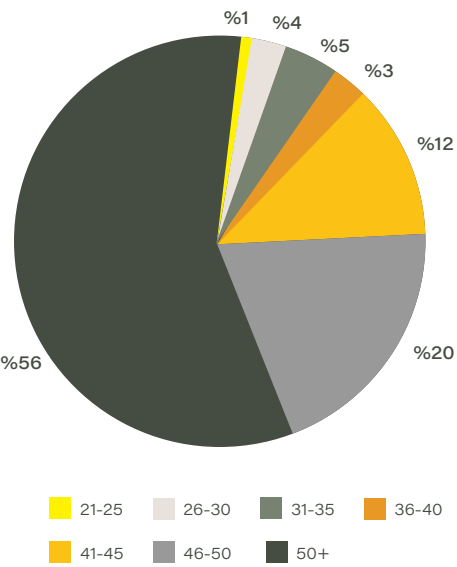
Mindset and expectations of vineyard growers at Bayramiç. Revenue, harvest time.

Previous research and historical data indicate that vine growing is a tradition from generation to generation in this region. Our preliminary findings suggest that there is a wide range of vine growers in almost all villages. However, the vineyard owners are aging. Within our sampling group 55% of the owners of existing vineyards were over 50 years old

and 75% of the producers were above 45 years old. There are only very few new generation farmers. The young generation has little or no interest in viticulture.

We have also asked vineyard growers whether there is any interest from younger generation towards vineyard growing.

Age distribution of survey participants

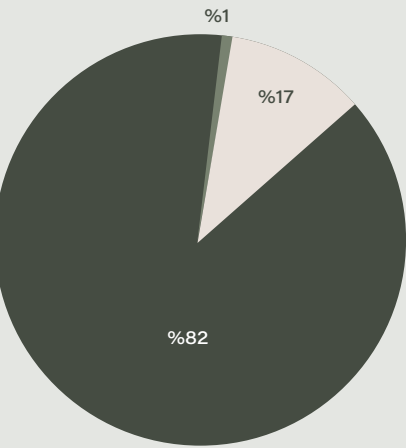


Only 1.3% of vineyard growers have younger generations getting training for agriculture. 83% of the growers cannot get support from their new generation family members. Given the fact that there is a heavy migration movement from younger generations towards larger cities for mostly economic and welfare expectations the continuity in vineyard tradition indicates a weak-link.

Next generation

Survey questionnaire included several questions regarding revenue and economic evaluation of vineyard ownership. From survey talks, vineyard growers mentioned that their revenue level is critical for them to continue. If the announced grape price purchase would not cover the harvest price, as seen in the past years, they may give up the harvest and leave the grapes on the branch (*Vural Keskin report*).

When asked about the intention to increase vineyard area they currently own, vine growers expressed their expectation regarding the pricing of the grapes. It is a balance sheet decision. Growers do not show a strategic intention towards their vineyards. They are prone to economic conditions and they may switch to a different fruit/or plant or they may prefer not to do anything. Their decision is mostly based on the turmoil of economics.



Involvement of the new generation in farming

- No one working, studying
- studying
- working in the vineyard



The Next Generation_A picker during the busy harvest

Pricing and harvest decision. The date of arrival of the “table wine trader” to the region and the expectation of price announcement beforehand play a decisive role in determining the harvest time (35%). Although they understand when their grapes will be ripe to harvest, they still make their decision of harvest based on trader’s timing. Vineyard growers do not want to harvest their grapes before these conditions occur, even though they may be at harvest maturity. They do not have quality focus regarding the decision of harvest time. Harvest time is mostly related to wine producers’ decision. We

have also asked them if they cooperate with each other. Their answer was negative.

98% of the growers say that their income from the harvest does not cover their costs. There are multiple reasons for this for the region where vineyard areas are small, grapes are grown with a focus on high yields and the average table wine is targeted. Since most of the demand comes from low quality table wine producers, the price set by the market remains very low.

Past research comparison.

Research has been indicating the decline within the region since the beginning of 2000. In fact, in their academic paper dated 2001, Dardeniz and Ateş, highlight the status of Çanakkale’s viticulture, its situation before the initiation of privatization which has the most recent traumatic impact for the region’s viticulture and biodiversity. In their survey-based study, they summarize the twentieth century historical background; the impact of phylloxera within the region and its devastating conditions around 1930’s. They talk about an intensive rehabilitation program conducted by the state viticulture institutions around this region (Çanakkale and Tekirdağ) between 1940-1960 period. New plantation with American rootstock were distributed with local agricultural directorates. Training for vineyards and diseases were also conducted at that time. The establishment of Çanakkale Wine and Brandy Factory, together with the The Fruit Growing and vine nursery Stations, prioritizing the regional varieties’ plantation and use as main resource for brandy and grape distillate production created a period of substantial stability to the region. Karasakız grape was used as both for wine,

brandy and grape distillation (to be used later also in raki production) production by the state monopoly. Each year during harvest period Çanakkale Wine and Brandy Factory would process grapes with a capacity of 4500 tonnes/year and Bayramiç wine and grape distillation base (currently Göknil winery) would process 1650tonnes/year. Although more towards quantity rather than quality focused, this period between 1960’s and 2000’s, was the most stable period for the vineyards in the region.

There was also new vineyard plantation investment from several private wine companies, within the region. These were mostly international grape varieties, at a higher land size, more than 100 ha areas, for economies of scale, by using completely new viticultural techniques, trellis systems. They were the first quality focus viticulture examples within the region. However, they did not blend with the regional traditional vine growers (Sarafin vineyards). This period of late 90’s early 2000’s, points out the potential of the region in terms of wine growing.

Vineyard, grape and yield in central Bayramiç province

1997			1998			1999		
Area (ha)	Production (tonne)	Yield (kg/ha)	Area (ha)	Production (tonne)	Yield (kg/ha)	Area (ha)	Production (tonne)	Yield (kg/ha)
2.020	12.065	5.972	2.120	13.765	6.492	2.120	13.785	6.502

Table 1

Yield data of the Çanakkale wine and brandy plant.

Years	Grape purchased (kg)	Wine produced (lt)	First farm. product (lt) (%85 alcohol)	Amount of bottled cognac (lt)
1993	10.832,313	7.812,887	381.151	226.976
1994	9.454,384	6.776,274	468.571	180.852
1995	10.117,125	7.250,293	521.571	192.878
1996	11.499,962	8.228,347	601.003	475.377
1997	15.700,650	11.800,768	861.934	943.831
1998	13.362,854	9.980,401	162.600	846.799
1999	13.502,815	9.673,148	341.334	742.584

Table 2. (2001, Dardeniz and Ateş.)

The total yield of grapes bought from the region by the Çanakkale wine and brandy plan was 13.502 tonnes in 1999. This is a massive figure compare to today’s wine and spirits production market.

We can say that this size of production has left the region. Some vineyard owners pulled up the roots of vines, some switched to White of Bayramiç (a unique nectarine with EU registered protected designation of origin) or to olives

or to table grapes. Therefore, most of the vine growing has been transferred to other regions where economies of scale are possible with larger vineyard and mechanised practices. (Needless to say, this also resulted in higher yield monoculture-oriented production. Manisa region, for instance, which is one of the areas of new generation table grape vineyard development; where vineyard size is in decline but the yield ratio is covering the decline by higher yield).



Uprooted vines to be used as fuel. (Photo courtesy of Vural Keskin)

Final remarks and comments

“PRECARIOUS EXISTENCE”

Anatolia is considered as one of the major motherlands of grapevines and the viticultural practices dating back to thousand years led to formation of wide biodiversity. There are few institutions (Tekirdağ Viticulture Institute) together with handful of wine producers, viticulturists working for the identification and conservation of these genetic resources. However, given the previously indicated deliberate political decisions of past, which, with today's current turmoil of the country, there is a great vulnerability growing towards our biodiversity resources. This study is a zoom in version of what is happening in overall country.

It is the first research projecting a regional wine growing map as well as identifying overall inventory data of vineyards at a certain region. Bayramiç region research findings are a unique example of field study in that aspect.

The conditions of the vine growers and their expectations are more or less the same where ever you go. Bayramiç region is a reflection of the overall country as a sample of this overall decline and loss of control in terms of indigenous varieties and old vines.

To summarize our research findings, we have compared our findings with previous research.

Our research findings regarding the characteristics of vineyards are similar to previous research findings (2001, Dardeniz and Ateş). The vineyard size of the region is mostly small scale. Most of the growers have more than one, yet, less than 2-hectare vineyards. It has been determined that a vine grower often has pieces of scattered vineyards in the same region, which causes loss of time and energy as well as disrupting viticultural operations.

Similar to 20 years ago, the viticulture practices are mostly based on old traditional practices; dry farmed, (only within the few first years of plantation they apply irrigation), mostly on the slopes, and low in mechanisation. Distances between rows and above in Bayramiç region it is quite narrow. The soil processing is usually done

either by manpower or by using animal power. They do winter pruning and few work regarding herb and disease management. Viticulture work is done by vine grower and or by his family. It is low in work intensity. There are still indigenous grape varieties, Karasakız being the most dominant in terms of diversity. Çavuş and Sıdalan are also other indigenous grape varieties with wine making potential and yet vulnerable to all these declining movements. As the vineyard size is small and vine growers would like to protect their economic interests there is a tendency towards implanting table grape varieties and making vineyards composition mixed.

One of the most striking issues in the analysis of the overall vineyard composition by age was the absence of new vineyard planting. On the other hand, the average age of vineyards is around 26.5 years and there are many old vineyards above 30 years of age that need to be protected. It is a double edged vulnerability that needs to be considered from a multi-layered perspective for the sustainability of the region's viticulture tradition.

Our main concern from our survey results was regarding the future of vine growing tradition. Bayramiç region has lost further 43% of its vineyards area within the last 10 years. Vine growers are getting older. They are the last generation of vine growers. There is no new vineyard plantation as there is no vineyard below 7 years old. They do not have the intention to further increase their vineyard size. Vine growers are mostly dependent to local table wine producer as the main buyer, and price setter. They are more at a passive state of acting.

Privatisation within the region clearly changed overall scenery. Given all these characteristics and overall scenery, If there will not be a substantial change towards these grapes marketability, the current vineyard size will continue to decrease.

As stated on previous research papers by academics (2001 Dardeniz and Ateş), (2018, Kiraci et al.) there is a need to focus towards an overall viticultural planning for the

region to change current situation. There should be new plantation, insertion of new vineyard growing techniques toward quality focus grape growing. However, this kind of a change and improvement can only be initiated if there will be a demand toward quality focused indigenous grape growing, collaboration of producers and academics as well as local agricultural directorate.

The tradition of vine growing with old roots, the biodiversity of the region should be taken care of with a total network of stakeholders and regulators. Old vines need to be protected. The study points out how dramatic the changes are and how vulnerable the viticulture tradition and therefore indigenous varieties Although at a very small scale, it indicates the precarious existence of our indigenous varieties.



Desperate growers are uprooting their vineyards and using them as winter fuel. (Photo courtesy of Vural Keskin)

Interview / Vural Keskin

Agricultural Engineer
Kazdağları Ziraî Ürünleri A.Ş. official /
Bayramic research team manager



Q/ How do you observe the effects of climate change on viticulture in the Bayramic region?

VK/ Although it is partially affected by late spring frosts, there has not been a climate problem affecting production in viticulture in general. However, climate changes had a partial effect on the change in harvest times. The rainfall in the spring period decreased, but the intensity of the rains in the summer period increased considerably.

Q/ How have the irrigation dams, which were built and put into service in recent years, affected viticulture?

VK/ Although the producers have been able to irrigate recently, they do not use drip irrigation system in their vineyards. In the areas opened to irrigation with the construction of these dams, producers generally switch their orchards to irrigated agriculture. It is not desired to invest in vineyard areas, considering that it will not cover the cost.

Q/ Bayramic region has been losing vineyard areas at the fastest rate in Turkey for a while. Does this indicate a general trend among the wine growers?

VK/ Although the vineyard areas have decreased, the producers have not completely given up on viticulture or given up hope. Those producers who

VK/ uprooted the economically large vineyards because they did not cover the costs for many years still left 2-3 decares of vineyard area for themselves. Viticulture is an adopted type of agriculture in the region. A habit from years and ancestors passed down through generations. However, those under the age of 50 are not willing to plant new vineyard areas. They state that if the purchase prices to be announced are above 10.00 TL (0,50.-£/Kg), they will embrace viticulture again.

Q/ Do regional producers have the power to act together and set prices, especially during the harvest period?

VK/ In determining the harvest time, the time of the buyer's arrival in the region and the expectation of price announcement beforehand play a decisive role. Producers do not want to harvest their grapes before these conditions occur, even though they are at harvest maturity. In this case, it has a negative effect on obtaining full yield and quality grapes.

There is no organization among the producers. Therefore, they are not effective in determining the price. Every manufacturer is looking for the best way to market their product. Some harvest for their own consumption, while others try to find sales channels via the internet or social media. Manufacturers do not have problems with production, their main problem is in marketing.

H/

Wines of Bayramiç: The Karasakız Cooperation

Wines of Bayramiç: The Karasakız Cooperation

Our research studies covering the Bayramiç region would not be complete if they were not supported by the winemaking aspect.

Six wineries of different scales, whose brief introductions are on the following pages, agreed to participate in the project in a very short time, and they made wine with Karasakız grapes from the Bayramiç region in the 2022 harvest.

Karasakız old vines in Köseler



Wines of Bayramiç: The Karasakız Cooperation



Karasakız bunches a week prior to harvest



Karasakız old vines in Köşeler



Harvested Karasakız grapes for household use

This collaboration is important in many ways:

- For the first time, wineries with different production volumes in different regions of Turkey come together for a common purpose and cooperate.
- Their participation will ensure that awareness about Bayramiç region and Karasakız grape reaches more producers and consumers.
- Half of these wineries have previously made wine with Karasakız grapes from the region, while the other half are working with the variety for the first time.
- The fact that wine is made with grapes from different villages of the Bayramiç region is important in terms of understanding regional differences.
- Some wineries are also experimenting to understand the potential of grapes by making different cuvees.

Participating wineries

Chamlıja

Heraki

Paşaeli

Suvla

Yaban Kolektif

7 Bilgeler

Chamlija

Proprietor, Mustafa Çamlıca, is one of the prominent collectors of fine wine in Turkey and has a knowledge of the world's finest terroir and most ambitious winemakers. This has led him to the dream of making a classic wine in his native Kırklareli region resulting in a decade long analysis of the best climate and soil for his vineyards. He ended up in what is literally a 'laboratory' of almost 60 different vineyards scattered within a diameter of 40 kilometers in the trail of the Istranca Mountains at the most northerly vine growing area in Turkey. Rootstocks and varieties were chosen considering the types of soil, aspects and micro climate as well as the personal style of wine favoured. In spite of the risk and difficulty of maintaining such a diverse viticultural area Çamlıca and his passionate team is happy with the results as first decade bottlings indicate these are terroir reflecting wines with mineral richness.

Contact Information: İrem Çamlıca Bağcılık - Şarapçılık ve Tarımsal Danışmanlık Sanayi Ticaret Limited Şirketi, Cumhuriyet Caddesi No:30, Büyükkarıştıran, Lüleburgaz, Kırklareli, 39780, Türkiye / Tel: 90 288 4361349 / www.iremcamlica.com / mustafa@iremcamlica.com

Coordinates on Map: 41°37'32.17"N 27°35'33.10"E

Date of Foundation: 2007 **First Vintage:** 2011



Cabernet Franc in Chamlija's İslambeyli vineyard



Chamlija's
Sui Generis
bottle

Viticultural Information: Total vineyard area is 110 hectares today to be expanded to 160 hectares by 2026. Scattered around the south facing slopes of the Istranca Massif, the vineyards have varied soil characteristics with decomposed metagranites, quartz stone, terra rossa rich clay and fossil rich limestone as basic types. There are varying altitudes at 110 m to 420 m above sea level. Most of the vineyards have a continental climate where stiff northeast winds prevail and the temperature difference between day and night is from 11 to 15 degrees celcius in August depending on the vineyard location.

New plantings have been made every year since 2008 while both Cabernets are the dominant variety closely followed by Merlot and Pinot Noir. The other main varieties are the native Papaskarası, Sauvignon Blanc, Alvarinho, Riesling and Petit Verdot. Trials are made for Assyrtiko, Xinomavro, Mavrud and Gamza (aka Kadarka) for future expansion. The average yield is kept as low as 20 hl/ha in some cases and overall target is 35 hl/ha. The vineyards are overseen by Bulent Camlica with good agricultural practices. All vineyards are dry farmed.

Winemaking: Ms. Selin Özdemir is the winemaker since 2012 . Whole bunch press method is applied for all Chardonnay whites while the reds are fermented at lower temperatures to avoid over extraction. Frenchman Antoine Bastide D'Izard is the consultant.

Wines: Chamlija wines are all in premium or super premium segment. Export prices starts from 5 euros and goes to 50 euros. Chamlija currently exports to 10 different countries.



Harvest in 2022



Founder
Mustafa Çamlıca

Heraki Wines

Heraki is a family winery of Fulya Akinci from Turkey and José Hernandez from Spain, a couple who met while studying oenology in Bordeaux. After five years working in wineries around the world doing harvests in northern and southern hemispheres they moved to Turkey in 2014.

Another five years had to pass working with different regions, vineyards and grape varieties within Turkey before they decided to establish their own winery.

The winery is focused in producing wines from old vines and native Turkish grape varieties.

Contact Information: Heraki Şarapçılık LS, Barış Mah, Mezbaha Sokak, Alasehir, Manisa, Türkiye / Tel: 90 539 8268090 / www.herakiwines.com / info@herakiwines.com

Coordinates on Map: 38°21'21.60"N 28°32'52.90"E

Date of Foundation: 2019 **First Vintage:** 2019



Fulya and Jose of Heraki Wines

Viticultural Information: The vineyards are mainly situated in Çal, Denizli region on 800 to 950m altitude. They are selected, small vineyard plots owned by different grape growers from different villages because Heraki Wines aim for the preservation of the added value of those landscapes and the life work of the vineyard growers. The vineyards are 35+ to 80 years old vines of Sultaniye, Çal Karası and Boğazkere grapes, dry-farmed bush vines as it has been the tradition of viticultural practices in the region during decades in a severe continental climate. The soils are mainly composed of clay and limestone.

In addition, in the 2022 vintage Heraki will also produce wine from Karasakız grape sourced from the Bayramiç region.

Winemaking: The 20.000 bottle facility is situated in the Aegean town of Alasehir, in the province of Manisa. It is equipped with small vessels in order to process and ferment each vineyard plot separately. Ageing is done in ovoid tanks, French barrels and oak casks of different

sizes and years depending on the label. Low intervention winemaking that transmit a sense of place and local heritage through nuanced vineyard expression is the major aim.

Wines: Heraki has six different labels, all of them being mono varietals.

There is a specific unoaked wine range named AKUARELA ('watercolor paint' in spanish) in which they want to point the grape variety and the land where it has been cultivated. Akuarela mono varietal wines have 4 labels; one white wine made with Sultaniye grapes, and three reds; Çal Karası, Karasakız and Boğazkere.

On top of that there are two other mono varietal labels. The white, DELTA V is a Sultaniye matured with their lees in old French barrels and ovoid shape tanks. The red wine, NOVAKULA is a 100% Boğazkere, matured in new and old French barrels and oak casks for 16 to 20 months.

Interview / José Hernandez-Gonzalez

Consulting Winemaker
Co-founder of Heraki Wines



Q/ So far, you have worked on two harvests with the Karasakız variety. How would you evaluate the characteristics of this grape from a winemaker's point of view?

JHG/ Karasakız is a grape variety with medium to large juicy berries. The main characteristic for me is the thick skin rich in tannins, but it also has a high variability of the amount of anthocyanins that it may depend on growing conditions.

Despite soils/genetic variability/growing factors it has generally showed me very well balanced ratio sugar/acids/pH.

In my short experience with this grape I consider that Karasakız has the genetic composition to produce high quality wines with terroir identity.

Q/ You are an advocate of old vines and local varieties and you have traveled a lot in Turkey. Which other varieties do you think deserve more attention?

JHG/ It might be an endless list, there are so many. I find grape varieties, that are closely related to a particular small region where they were grown for centuries and still have not spread to other parts of the country, particularly interesting. The close link between minority grape varieties and a particular population is very attractive, as they are two sides of the same coin. Erciş Karası is one of them.

Q/ To support this research, you will also make wine from Karasakız grape in your own winery in 2022. Can you tell us a little more about your new winery and its goals?

JHG/ We have a small family 'garage' winery and we are focused mainly in old vines and native Turkish grape varieties. We started Heraki Wines in 2019 with the production of a single vineyard Boğazkere variety. In the 2022 vintage, we are making wines from vineyards with 35 to 80+ year old vines of; Sultaniye, Çal Karası, Karasakız and Boğazkere grapes. Among others we also have a specific unoaked wine range named AKUARELA ("watercolor paint" in spanish) in which we want to point the grape variety and the land where it has been cultivated for decades.

Paşaeli

With a growing reputation for quality and diversity this innovative winery run by Seyit Karagözoğlu, one of the leading fine wine importers in Turkey is also pioneering in the effort to revive some rare local varieties.

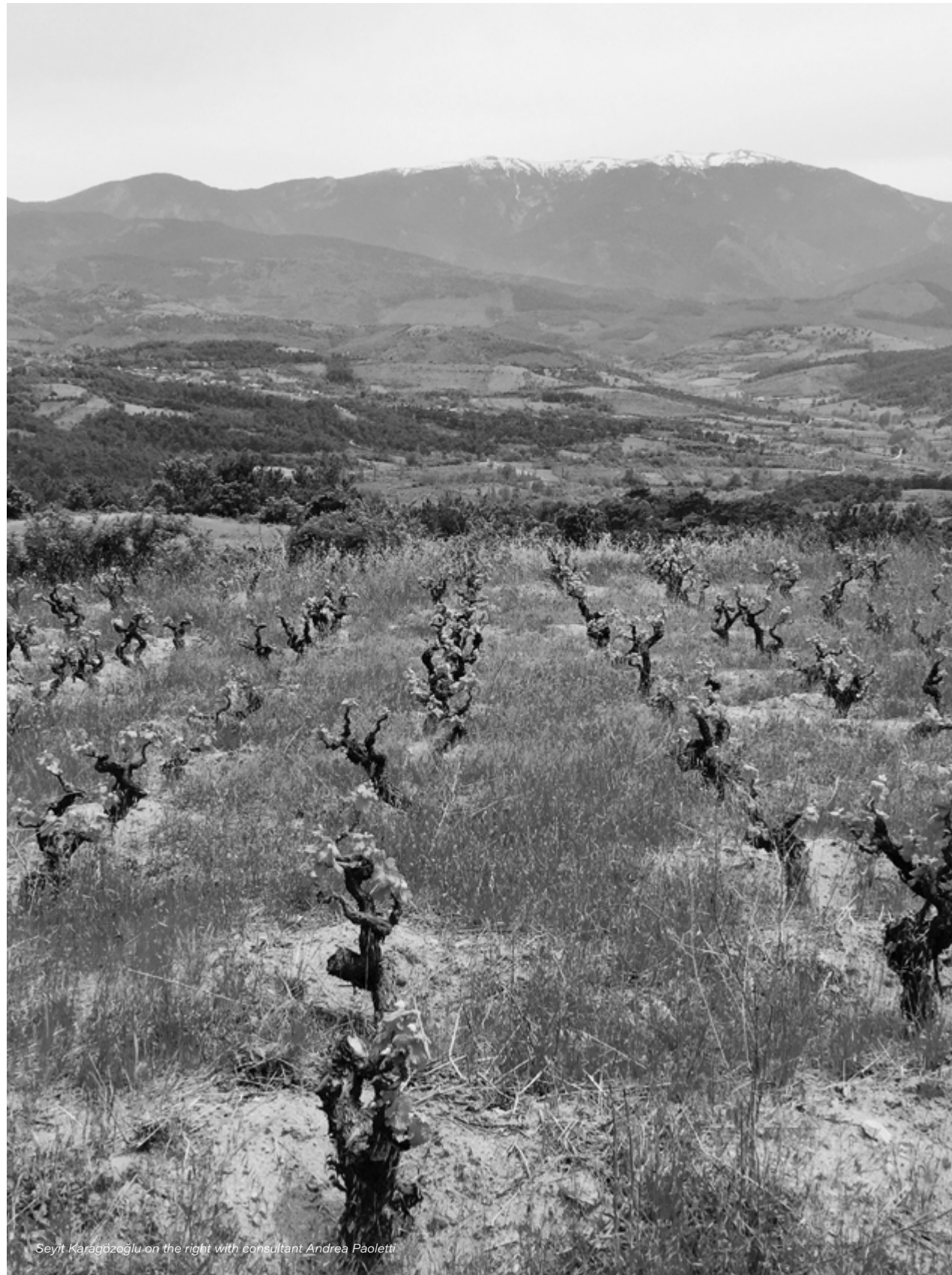
Contact Information: Paşaeli Bağcılık ve Şarapçılık A.Ş.,
Kemalpaşa OSB Mahallesi, İzmir Ankara Asfaltı Caddesi,
No: 47/2, Kemalpaşa, 35730, İzmir, Türkiye / Tel: 90 232 4632952 /
www.pasaeli.com / info@pasaeli.com

Coordinates on Map: 38°27'55.39"N 27°21'18.99"E

Date of Foundation: 2000 **First Vintage:** 2005



Seyit Karagözoğlu on the right with consultant Andrea Paoletti



Seyit Karagözoğlu on the right with consultant Andrea Paoletti

Viticultural Information: Paşaeli has vineyards in four different regions of Turkey. Three are in the Aegean region.

Kaynaklar vineyard in Kaynaklar near İzmir: 4 hectares of red clay with abundant gravel were planted in 2002 at 235m altitude. The varieties are Cabernet Sauvignon, Cabernet Franc, Merlot and Petit Verdot.

Gedik vineyard in Bayramiç, Çanakkale: 6 hectares with varieties of Karasakız, Sıdalan and Çakal. Most of the Karasakız vines are over 35 years old vines. The altitude is around 500 meters.

Çal vineyard in Çal, Denizli: 5 hectares with almost exclusively Çalkarası at 900 mt altitude.

Then there are two vineyards in Thrace which are very close to each other; 2 hectares in Şarköy and 6 hectares in Hoşköy. Both have a mix of limestone and clay soils. Hoşköy was planted in 2003 lie at an altitude of 140m planted with Cabernet Sauvignon, Cabernet Franc, Merlot and Petit Verdot as well as Kolorko which is a native variety that was close to extinction. And Şarköy was planted with Yapıncak old vines that are 55+ years old.

Winemaking: Paşaeli has a female wine making team; Işık Gülçubuk, Gizem Demirbüken and Feray Yıldırım who are responsible for the production while Andrea Paoletti from Italy is the consultant. Total production is close to 200.000 bottles.

Wines: Paşaeli pays a lot of attention to indigenous varieties and many of its 20 plus wines are made with indigenous varieties such as Çalkarası, Karasakız, Sıdalan, Çakal, Yapıncak, Kolorko, Papaskarası as well as international varieties; Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot and Chardonnay. Many Paşaeli wines are exported to a dozen countries around the world.

Suvla Wines

Graduating from Ankara TED College and Boğaziçi University Faculty of Economics, founder Selim Zafer Ellialtı's initial assignment was at Kutlutaş Holding Foreign Relations Department. He then became the founder/partner/GM/president of Erel Makina Earth-moving Machinery Spare Parts, Maya Art Gallery, Promakro Computer Distribution, Prosoft Communication Systems and Protek Computer Systems companies. He sold all these businesses respectively. Last acquisition of Protek took place in 2002 by S&T Austria IT Solutions & Services. Involved in all stages of the acquisition and later continued as the Country General Manager till September 2003. Utilized the 1 year 'non-compete clause of the share purchase agreement with S&T' for private vineyards and olive trees investment in Gallipoli region. Further, invested in a winery and an olive processing facility in 2009. Private label wines and olive products are on the market as of 3rd quarter of 2011.

He was promoted to Regional OEM role for Middle East and Africa as of October 1st, 2008 and became the General Manager as of April 3rd, 2010. Left Microsoft as of September 2011 to focus on his private wine Suvla and Kilye natural agricultural products businesses.

Contact Information: İsmet Paşa Mahallesi, Ahmet Zeki Soydemir Sokak,
No: 25, Eceabat, Çanakkale, Türkiye / Tel: +90 (212) 221 07 56 /
www.suvla.com.tr / export@suvla.com.tr

Coordinates on Map: 40°9'27.91"N 26°16'19.51"E

Date of Foundation: 2003 **First Vintage:** 2010



Suvla Wines' Bozokbağ vineyard in Eceabat, Çanakkale

Viticultural Information / Winemaking / Wines:

Suvla is a family-owned wine producer and viticulture company located in Eceabat along the Çanakkale Strait -also known as Dardanelles in the historical peninsula of Gallipoli. The organic family vineyard was established in 2003 by Pınar and Selim Zafer Ellialtı (the first harvest in 2006) and named 'Bozokbağ' after their newborn son 'Bozok'. Nestled in the historical Peninsula of Gallipoli, between the North Aegean coast and the Sea of Marmara, the 100 hectares of organic vineyards produce a wide variety of vines.

The whites include Chardonnay, Sauvignon Blanc, Roussanne, and Marsanne and the reds include Cabernet Sauvignon, Merlot, Syrah, Cabernet Franc, Grenache Noir, Petit Verdot, and Pinot Noir. The vineyard also produces indigenous varieties, including Kınalı Yapıncak and Karasakız. Suvla produces wines subtle

yet rich in character with elegant and exquisite finishes to complement an extensive range of dishes. These wines exhibit great character as they are situated in a spectacular geographical setting and on a land full of history.

The Suvla winery, with a capacity of 4.000.000 liters/year, processes high quality grapes using state-of-the-art technology and a specialized team with a great deal of know-how and experience. The modern style winery also houses a traditional olive oil mill as well as a facility to produce natural agricultural products. A concept store showcases examples of the winery's extensive labels as well as natural products for visitors.

Suvla wines are on the market since 2012

Interview /

Selim Ellialtı

Founder of Suvla Winery,
Eceabat, Çanakkale



Suvla founder Selim Ellialtı with his family in the Suvla Bozokbağ vineyard

Q/ You have been working with Karasakız grapes in Çanakkale for 12 years. Can you tell us what was your motivation when using a grape that many people think is more suitable for making brandy than wine? Which are the specific regions/villages you get your grapes? Do you have your own Karasakız vineyard?

SE/ We had a deep interest in indigenous varieties. We asked our consultants to search and pick the best options for our region. Karasakız and Kınalı Yapıncak appeared as pioneers. Karasakız is a very interesting variety with different results from different vineyards even from different vines. We made many trials and used different protocols and techniques to improve the quality of the juice. We found out that different parts of the variety give different types of wines. Clones and outcome differ from village to village and vineyard to vineyard. We use grapes of almost all villages of Bayramiç. Due to the climate change we face difficulties with some of the international varieties. They are not well adapted to the more and more warm and dry climate. They ripe very early in the season - mid August. Karasakız has a better adaptation to the local climate and soils. Ripening period is in mid-September and this results in better balance and aroma concentration in the wines. We also planted Karasakız in our own vineyards.

Q/ Suvla has more than one label of Karasakız grapes and you have also been trying different styles of wines with Karasakız. What is your experience and why you wanted to try this many varieties of wines with Karasakız grape?

SE/ We have Suvla Karasakız Red, Suvla Blush Karasakız, Suvla İyi Ki Karasakız Sparkling, Suvla Tatlı Tatlı Karasakız Sweet wines as 100% Karasakız. We also use Karasakız in many of our blends like Suvla Rosé, Suvla Reserve Petit Verdot – Karasakız, Suvla SIR and more. Our consultants advice us to try as many different options as possible to understand the potential of the variety. As we have processed many different lots with many different protocols for over a decade, we had the opportunity to find out many successful outcomes.

Q/ What are your thoughts about region's vineyard tradition for vine growing? Do you think there are experienced growers? What are the things that should be done to improve the vine growing quality (if any) and make example for farmers to continue growing?

SE/ As the growers were motivated to produce more and harvest early during brandy experience, it was extremely difficult for us to convince them to focus on quality. We are trying since 2010 to promote low yield, late harvest, case usage instead of bulk carriage in the region. Table wine producers are the current challenge as they do not need to wait for the right harvest timing and proper transportation. We offer premium pricing for quality

Yaban Kolektif

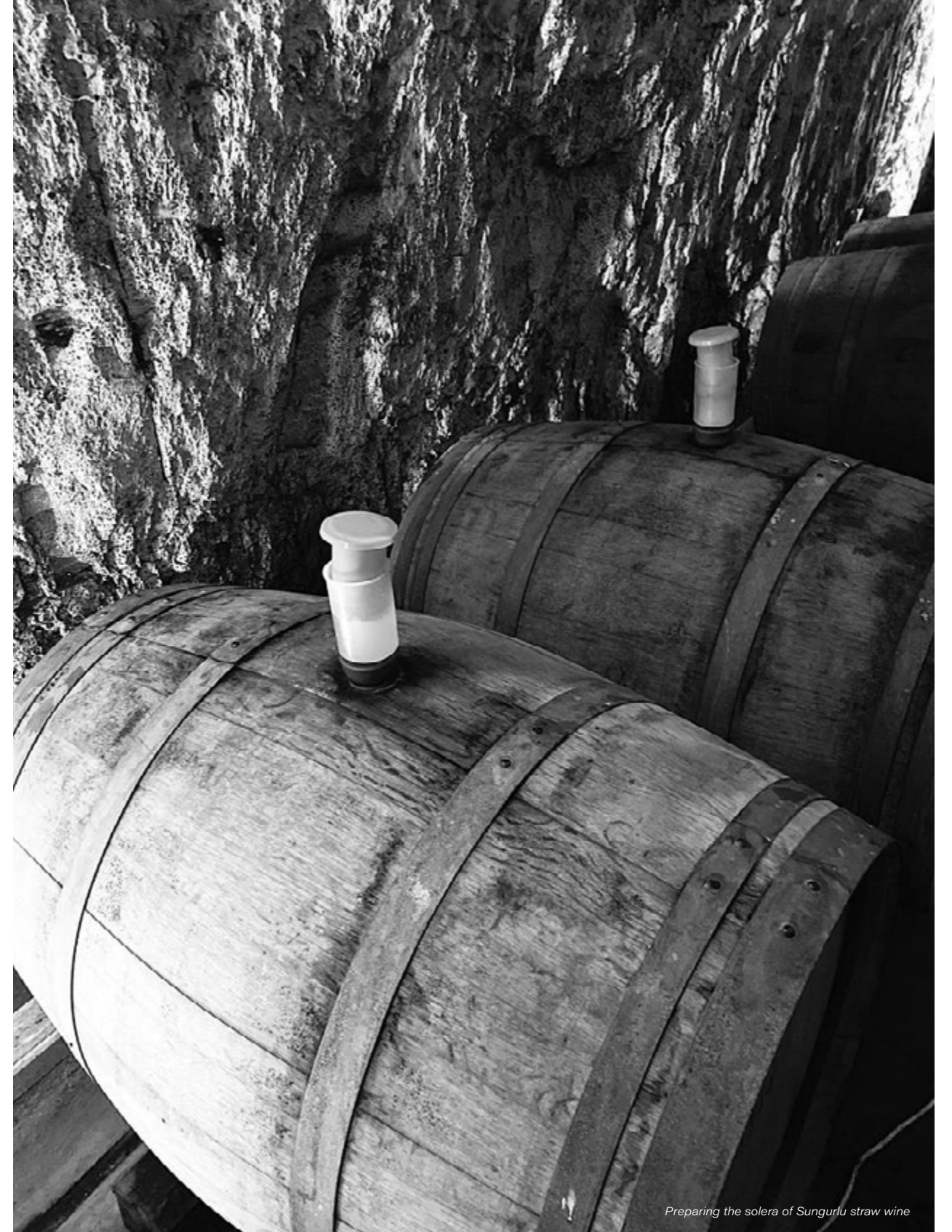
Founded in 2019 by Umay Çeviker and Levon Bağış, Yaban Kolektif is a small step taken to reunite viticulture and winemaking in Turkey with its past and forgotten values. Turkey has lost its grape growing culture, winemaking techniques, traditions, festivals and rituals shortly after the forced population exchange in the last century. Yaban's priority is to include these forgotten grapes in a commercial activity, to ensure that they are remembered, and to inspire consumers, growers and wineries with which they cooperate.

Currently, the wines are made under the auspices of the Vinolus winery in Kayseri.

Contact Information: Molu Tarım Hayvancılık Gıda Ticaret ve Sanayi AŞ.,
Vinolus Şarapları, Arif Molu Çiftliği, Ankara Karayolu 23. Km, Kayseri, Türkiye /
Tel: 90 532 4643316 / umay@derinyesil.com / obur@levonbagis.com

Coordinates on Map: 38°46'58.08"N 35°15'43.2"E

Date of Foundation: 2019 **First Vintage:** 2019



Preparing the solera of Sungurlu straw wine



Dried Sungurlu grapes in 2020



Karasakız vineyard in Çavuşlu village



Levon Bağış and Umay Çeviker by their clay küps

Viticultural Information: Yaban Kolektif owns a 2,1 hectare Karasakız vineyard in the Çavuşlu area of Bayramiç in the province of Çanakkale in the North Aegean. The bush vines are planted on sandy clay and granite soils at an altitude of 210m.

The collective sources a variety of grapes from growers' vineyards each year, mainly Sungurlu from Ayağıbüyük village in Sungurlu, Central Anatolia and Erciş Karası from Erciş in the province of Van in Eastern Anatolia.

Winemaking: Yaban Kolektif's 6.500 liter capacity is managed to allow experimentation with containers of different materials and sizes. They include stainless steel, clay amphorae, used oak barrels, glass demijohns and a much-loved egg fermenter. Winemaking is overseen by José Hernandez-Gonzalez and resident winemaker Kübranur Cingirt.

Wines: In the debut vintage of 2019 Yaban Kolektif released an old vine Gamay from Thrace and an old vine Patkara, a black variety indigenous to the Taurus Mountains in the Mediterranean region. In 2020, three renditions of the white Sungurlu variety were made, a dry version, a pet-nat and a straw wine to be aged by means of a solera initiated in 2020. In the 2021, the white Beylerce and black varieties Karasakız and Erciş Karası were included in the offerings.

7 Bilgeler

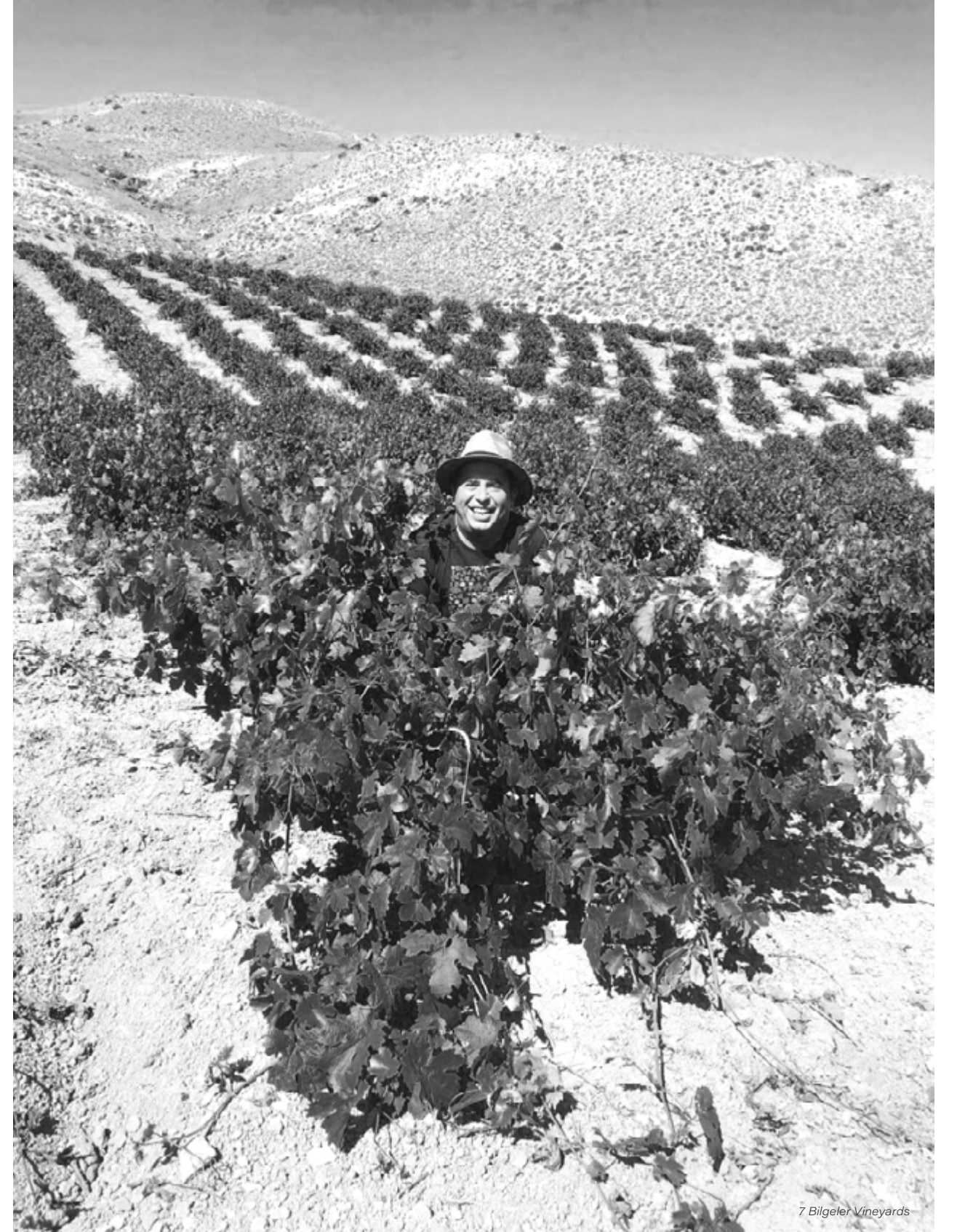
7 Bilgeler founder Bilge Yamen makes wine since 2011. He was born in 1973 in Bursa. After his graduation from Hacettepe University Faculty of Medicine in 1998 he received ophthalmology specialization at Dokuz Eylül University in 2003 and worked as an ophthalmologist at Adagöz Hospital until 2019.

He has interest in history, philosophy and wine. He is currently continuing the WSET Diploma program at the Austria Wine Academy.

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Coordinates on Map: 37°52'37.75"N 27°22'52.38"E

Date of Foundation: 2010 **First Vintage:** 2011





7 Bilgeler Winery in Selçuk, İzmir



7 Bilgeler Winery in Selçuk, İzmir



7 Bilgeler Winery in Selçuk, İzmir

Viticultural Information: 7 Bilgeler has established 32 hectares of vineyards since 2007. 5 hectares of these vineyards were planted on schist soils around the winery in Selçuk, İzmir and 27 hectares on limestone-based clay, calcareous soils in Güney, Denizli. Plantations include; Cabernet Sauvignon (5 ha), Merlot (5 ha), Malbec (2 ha), Cabernet Franc (4 ha), Syrah (2 ha), Petit Verdot (3 ha), Chardonnay (4 ha), Sauvignon Blanc (3 ha) and Riesling (1,5ha).

Winemaking: The winery is located by the vineyards with 4.300 hectoliter capacity. The first vintage was in 2011. In addition to the wines they produce with the grapes from own vineyards, they source local grape varieties from their original terroir. These are; Öküzgözü from Elazığ, Kalecik Karası from Kalecik in Ankara, Emir from Cappadocia, Bornova Misketi from İzmir and Karasakız from Bayramiç in Çanakkale.

Wines: Yedi Bilgeler wines can be grouped in 3 major categories without any quality classification among them. The **Vendimia** label gathers mono varietal wines made from local varieties sourced from growers under contract. **Anaxagoras** (Chardonnay) and **Khilon** (Sauvignon Blanc) labels offer unoaked and oaked verisons. The Bias Priene and Solon Attica labels include varietal international grapes. Labels bearing the names of the philosophers who lived in the region include blends of Bordeaux varieties.

Contributors



Gözdem Gürbüzatık

Gozdem is a passionate wine lover. Coming from a diverse family, she was always interested in gastronomy and culture. She has experience in brand creation, business start-ups and innovation in alcoholic beverages. She had a fundamental role at the creation of Kayra Wines brand, International Wine and Spirits Academy foundation in Turkey (which enabled training standard for the industry) and worked on many other alcoholic beverages for the last 18 years. She was an active board member during the creation of “Wines of Turkey” brand, (which was a consortium of more than 30 wineries) supporting the awareness creation of indigenous grapes of Anatolia.

She is passionate about interdisciplinary research for the perseverance of indigenous grapes in Anatolia. Since 2021, she is working as an independent consultant under her Fernkolektif brand. She is always looking for collaborative projects on indigenous grape varieties where “similar minds” think and produce collectively and create further awareness. One of the projects she takes part with four other partners is “Anatolian Grapes Project”; which is a collaboration to protect ungrafted indigenous Anatolian vines in collection vineyards in phylloxera-free Cappadocia, in Central Anatolia.

She currently holds Plumpton College Viticulture Certificate and is WSET certified educator. She is giving “A Wine and Beverage Management” lecture at Gastronomy and CULINARY ARTS B.Sc. Degree Program at Ozyegin University. She is also co-Founder of Heritage Vines of Turkey, member of the Slow Wine Coalition and Old Vine Conference in Turkey.

She has an infinite appetite for learning, reading sociology, ethics and how theory relates to current consumption driven world and how it shapes the future.



Sabiha Apaydın Gönenli

Sabiha has been in the gastronomy scene of Turkey for more than 25 years. Having many years of experience within the international gastronomy community of Istanbul, she now continues her leading position as a consultant coordinator and wine educator of Mikla Restaurant with the same enthusiasm she felt in its opening seventeen years ago.

She is a dedicated, passionate follower of natural wines and has been organizing workshops on wines made in amphoras. She has partnered with the Roca Brothers during the filming of their 2015 travelogue ‘Turkish Way’, which shares the journey and experiences of the three brothers on their trip across Anatolia.

She is currently administrating multiple projects in support of the Anatolian wine culture and actively participating in national and international conferences to highlight Anatolian grapes and wines. She is also the founder and organizer of the annual wine conference ‘Root Origin Soil’ where the past, present, and future of local grapes are discussed at a multidisciplinary perspective to increase awareness and ignite change. One of the igniting projects she is taking part is ‘Anatolian Grapes’, where Sabiha and her four other partners are trying to protect ungrafted indigenous Anatolian vines in collection vineyards in phylloxera-free Cappadocia, Central Anatolia.

She gives business and service training as a guest instructor at the Culinary Arts Academy. She has a digital training program about Natural Wine at Neoskola online education platform. She is a certified WSET educator. She is also a co-Founder of Heritage Vines of Turkey, and a member of the Slow Wine Coalition and Old Vine Conference in Turkey.



Umay Çeviker

Umay Çeviker is a WSET educated architect and a wine enthusiast who has been holding thematic tastings every month for 18 years with his tasting group in Ankara. He has published nearly 4.000 tasting notes, mostly of Turkish wines, on the Cellar Tracker portal.

He contributed to Hugh Johnson and Jancis Robinson’s The World Atlas of Wine in its 7th and 8th editions, to the Wine Grapes of Jancis Robinson, Julia Harding and José Vouillamoz, and to the 4th edition of The Oxford Companion to Wine on Turkey. Many of his articles have been published on Jancisrobinson.com.

In 2015, he won the Geoffrey Roberts Award under the auspices of The Vintners’ Company for supporting emerging wine regions. This project, whose aim is to reveal Turkey’s disappearing vineyards, grape varieties and regions; is supported today with the Yaban Kolektif initiative he co-founded.

He has been working as a judge at the International Wine Challenge (IWC), one of the most prestigious wine competitions in the world, since 2015. He is a regional ambassador for Turkey on behalf of the Old Vine Conference, which was initiated under the leadership of Sarah Abbott MW and whose aim is to draw attention to old grapevines and vines. He is also a member of Slow Food and Slow Wine Coalition.



Levon Bağış

Born in 1980 in İstanbul, his interest in wine began while he was studying public administration at the university. This interest, in time, became his profession.

He founded Turkey’s first chain wine boutique, the Kav Boutiques.

He had the chance of working in vineyards and in wineries during harvests between 2003 and 2009. For four years he was the marketing coordinator for Kavaklıdere Wines.

He has been doing winemaking as a profession for 19 years, which is his favorite job. One of Turkey’s most extensive wine professional education programs Kavekol by Kavaklıdere Wines, was prepared by Levon Bağış. He also has an educational wine book called ‘Wines ABC’.

His articles have been published in Karaf and FEED magazines. He also has entries in Nuts Encyclopedia. He was one of the founding members of ‘New Local Conversations’, which is an important study in identifying Turkish cuisine. He is also an advisor for the ‘Gastronomika’ project made by Salt.

In 2009-2010 academic year he worked as a guest lecturer in Okan University’s Gastronomy department for the course of Alcoholic Beverages and Alcoholic Beverage Culture.

By the appointment of Wines of Turkey he represented Turkey in international organizations in 2013 & 2014.

He is a judge at London based International Wine Challenge competition since 2017 and Turkey’s Sommelier Challenge since 2013.

He provides consultancy services to wine producers and establishments that serve wine through his own consultancy firm. Since 2020, alongside his partners, has been managing a wine bistro called Foxy that serves wines made solely from local grapes.

He is a columnist in weekly newspaper Agos and in OT magazine.

Acknowledgements

We would like to thank the individuals whose names are listed below in alphabetical order for their time and notable contributions to the research project.

Ayça Budak Melek, **Fügen Basmacı**,
Mustafa Çamlıca, **Derin Çeviker**, Alper Dardeniz,
Selim Ellialtı, Udo Hirsch, **José Hernandez-Gonzalez**,
Seyit Karagözoğlu, **Vural Keskin**,
Can Sucuoğlu, **Gizem Şıkman Korfalı**,
Zühtü Özçelik, **Uğur Tunç**, Tamer Uysal,
Murat Üner, Bilge Yamen, **Ahmet Yazıcıoğlu**.

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