Retrospective analysis and current priorities of winemaking development in Southern Russia

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Abstract. The development of winemaking in southern Russia has a centuries-old tradition. The peculiarities of winemaking development in the Crimean peninsula should be considered on a case-by-case basis due to the special geographical and climatic conditions and the distinctive historical development of the region. The accession of Crimea to the Russian Empire not only gave a new impetus to the development of the industry on the peninsula, but also opened a new page in the history of Russian winemaking. The Russian elite quickly assessed the economic prospects of the region. Natural conditions led to the existence of three winemaking zones in Crimea, which, despite the change of historical eras, still reflect the conditions of winemaking on the peninsula. To assess the condition of winemaking on the peninsula, a retrospective analysis of the industry's development since Crimea was annexed to the Russian Empire in 1783 was made, and three major periods in the history of winemaking, corresponding to the general course of historical events in Russia, were highlighted: Crimean winemaking in the Russian Empire, development of viticulture and winemaking in Crimea in the Soviet period, and the dynamics of industry development at the present stage. The study analyses the main problems facing the industry at the present stage. At the same time, statistical data and examples confirmed the role of Crimean winemaking as one of the fundamental branches of the Crimean economy, based on a rich historical experience, but also actively developing in line with modern trends.

1 Introduction

Winemaking in Russia is a relatively young industry. Russia celebrates the 410th anniversary of its creation in 2023. In 1613, Tsar Mikhail Feodorovich Romanov issued a decree ordering a vineyard to be planted in a monastery in Astrakhan, with fruit sent to the Tsar's table and used to make wine. The memoirs of the German traveller Adam Olearius, who visited the Moscow tsardom in 1634, bear witness to this decision.

From his notes it is known that vineyards appeared in Astrakhan a little earlier, in the early 17th century, and the first vines were brought from Persia. When it became apparent that the Astrakhan climate was well suited to the ripening of large berries, the inhabitants of the city were actively involved in the development of viticulture and winemaking: "Now some Astrakhan townspeople have established vineyards near their houses, and, for example,
our master told us that his vineyard brought him up to 100 thalers this year. This year I have been told reliable news that so many grapes will be grown in Astrakhan that 50-60 pips or large barrels of wine will be delivered to Moscow annually" [1].

Despite the fact that grape wine in the Moscow Tsardom was used only in church ceremonies for communion and served at royal and boyars’ feasts, Astrakhan winemakers were not able to meet the needs of the large country. Most of the wine continued to be imported.

The real heyday of winemaking in Russia was connected with the incorporation of Crimea and Taman in 1783, where the history of winemaking goes back to antiquity, and the climatic characteristics provide the best conditions for viticulture.

2 Problem statement

The development of winemaking in Southern Russia was associated with the introduction of centuries-old traditions of this industry in the region. At the same time, the peculiarities of the development of winemaking in the Crimean peninsula should be considered separately in view of the specific geographical and climatic conditions and the specifics of the historical development of the region. The climate of the Black Sea and Azov Sea coast from ancient times attracted people and encouraged the development of viticulture and winemaking. How long ago the first vines were planted in the fertile lands of Crimea remains an open question for historical science. But the archaeological finds clearly prove that the Greek colonization has greatly contributed to the development of winemaking in the peninsula. It was the population of the Northern Black Sea polis, such as Chersonese, Panticapeum, Phanagoria, that started mass production of wine, including for export. Later, the traditions of winemaking were continued in the Bosporan Kingdom, during the heyday of the Byzantine Empire, in the Genoese colonies in the Crimea.

Grapes were still grown even in the period of Crimean Khanate, and also during the occupation of Genoese towns by the Ottoman Turks in 1475, when, for religious reasons, alcohol production was limited. But grapes grew beautifully in these latitudes, while other crops required much more attention and effort. The large harvests and easy maintenance of the vineyards forced the Muslim population of Crimea to look for other ways to use the fruit, including sultanas. But the Muslim population of Crimea did not refuse to produce alcoholic beverages either, although they faced harsh penalties for doing so. In addition, a significant number of Christians continued to live in the Crimea, as well as Greeks, Armenians and representatives of other nations who also retained the traditions of winemaking. The Karaites also continued production and the monks of orthodox monasteries in the Crimean mountains did not forget about their traditions. However, this period in the history of Crimean winemaking was marked by a significant decline in production.

And only after Crimea was annexed to Russia, winemaking received a new impulse in its development. The Russian elite quickly assessed the economic prospects of the region. The natural conditions in Crimea led to the existence of three winemaking zones, which, despite the change in historical eras, still reflect the conditions for winemaking in the peninsula.

The first of them, western piedmont Crimea, is located in the southwest of the peninsula and includes the territory of Sevastopol and part of the Bakhchisaray area. This zone is distinguished by a temperate warm climate with higher humidity, though, the temperature differences here can be quite serious (from -20 in winter to +45 in summer). Dry summers as well as cold winters are a threat to the grape harvest, but allow the cultivation of varieties such as Aligote, Chardonnay, Pinot Noir, and others. In this zone, vineyards grow in the Kachinskaya, Alminskaya and Belbekskaya valleys. Producers focus on the production of quiet, dry wines.
3 Discussion

The geographical location of the southern coast of Crimea creates special conditions for the ripening of grapes such as Muscats, and some of the best dessert, liqueur and port wines are produced here. A narrow strip of land, protected by a mountain range, extends along the 150km long southern shore of the sea. The climate is subtropical, with characteristics similar to those of the Mediterranean.

The third zone of viticulture and winemaking in the peninsula is the eastern Crimea, the coast from Alushta to Feodosia. The climate there is predominantly continental, i.e., hot and dry summers are replaced by fairly cold winters. In this zone grow varieties of grapes, suitable for the creation of sparkling and fortified wines, such as Madeira, Port, Kokur dessert.

Thus, the Crimean winemaking industry provides an opportunity to develop in all directions and create any kind of wine. To assess the condition of winemaking on the peninsula, one must conduct a retrospective analysis of the sector's development, beginning with the period when Crimea was joined to the Russian Empire in 1783. At the same time, three great periods in the history of winemaking should be distinguished, corresponding to the general course of historical events in Russia: the Crimean winemaking in the Russian Empire, the development of viticulture and winemaking in Crimea in the Soviet period, and the dynamics of the sector at the present stage.

In 1783 Crimea was annexed to the Russian Empire by the Supreme Manifesto of Catherine the Great of 8 (19) April the same year. The integration of the new lands began. The potential of the Crimea for the development of viticulture had already been noticed by G. A. Potemkin, who sent some winegrowers from Austria. Catherine II instructed the eminent Russian naturalist and Academician of the St. Petersburg Academy of Sciences P. S. Pallas to investigate Crimean viticulture and choose a convenient location in Crimea to establish a school of viticulture. Pallas chose the Achiklar natural boundary near Sudak. At that time, an important place in the development of the institution was given to foreign winegrowers, who worked there as managers and rank and file employees. According to researchers, the first attempts to plant vines in Crimea were spontaneous and inconsistent.

Later, a special expedition of the state administration was set up to study the peculiarities of the newly annexed lands. On May 16, 1801, its report, which indicated the necessity of cultivating vineyards in the Crimea, was published, and this document is considered by researchers to be one of the first normative documents in the field of winemaking [2]. The state supported this branch of agriculture in Crimea; and in the first half of the 19th century, domestic researchers see the following directions of state support: transfer of land into private hands for grape cultivation, supply of vines to owners on a free-of-charge basis; creation of public vineyards; creation of schools for training winegrowers; taxation policy [2].

In particular, the aforementioned report of 1801 pointed out the necessity of creating public vineyards in foreign colonies; a special expedition, which prepared the report, was charged with finding funds for their creation. It was also proposed to establish public winemaking colleges in Taurida in order to show by experience how vines and wine should be treated in the Crimea.

From 1801, state-owned land was transferred in favourable terms to those who wished to engage in viticulture, and vines were given free of charge for their cultivation.

The unique nature and climatic conditions of the Crimea allowed the development of industries that did not play a significant role in the economy of other areas of the Russian Empire, among them viticulture and winemaking. It was in the 19th century that the Crimea became a centre of winemaking.

In the first decade of the XIX century in Crimea educational institutions were created, which had played an important role in the training of vine-growers, the development of
horticulture, viticulture and winemaking in Crimea. Sudak public school of viticulture and winemaking (1804); Nikita Botanical Garden (1812).

Regarding taxation policy, on July 18, 1810 the Imperial Decree was approved. According to this Decree Novorossiysk Territory, of which Crimea was a part, was given the right of duty-free trade in wine made of its own grapes. This decree had a significant impact on the production and sale of grape wine in the Crimea. On February 10, 1821, the government decree raised the import duties on the foreign wine in order to encourage the cultivation of vineyards in the southern provinces and the production of grape wine. According to researchers, there were about 8.5 thousand hectares of vineyards in the peninsula at the beginning of the 19th century, mostly owned by landlords and entrepreneurs [3].

In 1823, Prince M.S. Vorontsov was appointed governor-general of Novorossiya and Bessarabia. This administrative unit of the empire also included Crimea. During his 31 years in office Mikhail Semyonovich made the Crimea into a prosperous region. With his activity associated with the beginning of industrial viticulture in Crimea. Mikhail Semenovich actively involved Crimean landowners in the cultivation of grapes and the production of wine.

In the first half of the XIX century buildings of wine cellars were built by Golitsina in Koreiz, Maltsov in Simeiz, Petrichenko in Alushta, Potocki in Livadia; cellar building developed in the estate Oreanda, Gurzuf, Partenit, Foros, and other estates.

Under Mikhail Semyonovich the Nikitsky Botanical Garden was actively developed. Vorontsov took personal part in establishment of communication between Nikitsky garden and European garden institutions by providing the director of the garden - Nikolai Ernst Bartholomäus Anhorn von Hartwiß - with money for purchasing new plants in France, England, Germany, Italy, Spain and even America, including grafting cuttings; the exchange of grafting cuttings was also carried out in Russia.

The state policy also favoured the development of viticulture and winemaking in the Crimea. Thus, on September 14, 1828 the highest Decree was published, promising special patronage for winemaking and new easing in the drinking levy.

In 1828, from Sudak to the southern coast of Crimea was transferred to the College of Viticulture: Magarachsky College of Viticulture was created (1828). Thanks to Nikitsky Botanical Garden and Magarachsky College of Winemaking, over 400 varieties of grapes were acclimatized and dozens of varieties of grapes entered industrial viticulture. From Maharach alone, over one million vines were exported to various parts of Crimea, the Caucasus and provinces of southern Russia. By 1829, the collection of Nikitsky Botanic Garden comprised already 38 varieties of grapes, including white and black Muscat Frontignans, early black Muscat Alicante, Provençal rose claret, pink and white chasel (Fontainebleau), black Provençal vakarez, black Morillon, grenache white, Malvoisy white and black, etc.

As a certain stage of the state support of winemaking and viticulture in the Crimea, there was established a wine company in the Crimea with public funds. According to the idea of M. S. Vorontsov, the company was to ensure the earliest success in the field of wine-making in the Crimea. The first meeting of the company's founders was held in 1830 and at the same time the Statute on the Crimean Wine Company proposed by M.S. Vorontsov was approved. The company existed until 1840.

In 1833-1835 on the base of Magarachsky nurseries there were organized wine cellars and built a winery. Overall, in the 1840s the area of vineyards in the Crimean Peninsula reached 3.5 thousand hectares, and the number of farms reached 350 [3].

As of 1834 the number of varieties of wines obtained in Nikitsky Botanic Garden reached 70 names, and the number of grape bushes exceeded 100 thousand. All this was one of the stages of turning the Southern Coast of Crimea into the centre of wine-making industry of
the Russian Empire. Not only professional grape-growers, but also the governor-general personally searched for new sorts of grapes all over Europe and Russia.

In the second half of the XIX century large estates were the centres of wine-making in the Crimea. One of them was the estate of Prince L. S. Golitsyn, which was located near Feodosia, where he grew grapes such as saperavi and murvedere - wines from them quickly gained popularity in the peninsula. In the late 1870s he bought the estate of Paradis near Sudak, which later became known as "Novyi Svet". By the end of 1890th Lev Semenovich Golitsyn arranged production of sparkling and other wines at the winery near Sudak. For storing these wines, an underground tunnel was built in Koba-Kaya (Oryol, near Sudak). Vineyards were also planted in the vicinity of Sudak and Gurzuf.

At that time Massandra winery in the township of the same name, which belonged to the Specific department of the Ministry of the Court, i.e. it was actually owned by the Imperial family, was developing actively. In 1892, Lev Sergeyevich Golitsyn was appointed head winemaker of the Specific Estates of the Crimea and the Caucasus. In "Massandra" was built the first in the Russian Empire underground winery tunnel type. In 1897, construction of seven tunnels 150 mi long and 5 m wide was completed, which housed the cellars for long-term storage of wine, the first wine in which was laid in 1897. [3]. As a result, Golitsyn's wine was considered the world's best at the 1900 World's Fair in Paris, the birthplace of champagne.

The second half of the 19th century was connected with the Yusupov family, whose representatives were among the major landowners of Russia. According to the surviving archival data, it has been established that in the Koreiz estate the gardens and vineyards descended by terraces to the water [4]. Winemaking was the main occupation and source of income of the Koreiz estate. The estate produced red and white table wines, Muscat, Champagne, Malaga, Hungarian, sherry, French Riesling, Cabernet, Saperavi, Lafite and others. The estate had a wine shop. Revenues from wine production were steadily increasing. Wine from Koreiz was supplied to various cities of the empire.

In 1905 the owners of Koreiz estate signed a contract with the Russian Transport and Insurance Society, which received the exclusive right to take orders for the wines from Koreiz estate in all cities except Petersburg, Moscow, Kharkov, Simferopol, Odessa and Yalta.

Such winemakers of the Koreiz estate at the beginning of the 20th century as A. A. Musso and I. V. Knobloch are well known; in 1912, a cellar laboratory was purchased for the Koreiz estate. The wines of the Koreiz estate were exhibited at the Paris and Moscow exhibitions and received certificates noting their good quality [4]. During the First World War, the demand for the shipment of wine to Petrograd for the wine shop and Prince Yusupov personally increased dramatically; the wine was sent in barrels (not in bottles), its transportation took place with great difficulty.

In the 1860s Alexander Nikolayevich Witmer moved to Yalta in the Crimea. Here, in the Crimea, he began acquiring land and establishing vineyards. In particular, he owned the estate "Blagodat" in Balaklava. The estate had vineyards and a winery. A.N. Witmer was one of the most successful businessmen in the Crimea at that time and winemaking was one of the sources of his income.

At the turn of XIX - XX centuries with the wine industry in the Crimea was closely linked Michael Fyodorovich Shcherbakova - at the beginning of XX century, one of the most respected experts in the field of viticulture and winemaking in Russia. He was an associate of Prince L.S. Golitsyn in the protection of naturalness of domestic wines, in the development of viticulture in southern Russia and in the fight against the first wave of large-scale counterfeiting of grape wines, which began in the late XIX century.

In 1907 M. Shcherbakov, as one of the most prominent specialists of his time, was appointed director of the Nikitsky Botanical Garden. As of 1907 the Nikitsky Botanical
Garden comprised the Magarach, the higher courses of wine-making and the Nikitsky College. Highly qualified wine-makers were trained here.

M.F. Scherbakov himself was engaged in research activities: he conducted biochemical studies of the essence of alcoholic fermentation, the results of his experiments he published in his fundamental work "Studies on the dynamics of alcoholic fermentation". The works of Mikhail Fyodorovich on the ageing of wine were of great interest: they have been powerfully developed in modern biochemistry of winemaking. The scientific works of M.F. Scherbakov, performed at the beginning of the last century, are referred to by modern authors of the United States, European countries [5].

The development of viticulture and winemaking in Crimea was interrupted by the tragic events of the 1917 Revolution and the Civil War. During this period, the industry fell into decline, many vineyards were ruined and farms were destroyed.

During the Soviet era, viticulture and winemaking in the Crimea became centralized and state-run. Massandra remained its centre, collecting all the private wines from the Southern Black Sea coast, including the Livadia Palace collection, and it was these wines that became the basis of the richest wine collection. In 1923, all Crimean winemaking was united under the "Krymvindeludepravlenie» Trust, based in Massandra, which incorporated a whole number of vineyards and wineries: Livadia, Ay-Danil, Alkadar, Gurzuf, Alushta, Arhaderesse, Oreanda, Massandra, Kuchuk-Lambat, Golden Balka, Artex, Sudak, Otuzi.

In the summer of 1936, the Chairman of the CPC of the USSR and the Council of Labour and Defence V.N. Molotov signed a decree on the organization of industrial grape-wine combine "Massandra", combining winemaking state farms of the Crimea and the subordination of National Committee of Food Industry [6]. The same decree ordered the necessary measures to expand and reconstruct the factory and strengthen the winegrowing state farms. The combine was allocated land on the Crimean coast from Kachi in the west to Sudak in the east and was given the right to contract collective farm grapes in most parts of Crimea.

4 Results

The development of winemaking was accompanied by scientific research, the centre of which since the pre-revolutionary period to the present day remains a research institute "Magarach", with the importance of the work carried out there extends far beyond the peninsula. In 1931 the institute was renamed to Crimean zonal experimental station of winegrowing and winemaking, and in 1936 it was renamed to All-Union research station of wine-making industry "Magarach", which had 4 reference points: Stepnoy, Balaklavsky, Sudaksky and Azovo-Chernomorsksky, located in Anapa, in Abrau-Dyurso. In 1940, the Institute was renamed the All-Union Scientific Research Institute of Winegrowing and Winemaking "Magarach" and subordinate to the General Directorate of Wine Industry of the USSR. Since then the Institute became the leading scientific centre of the industry in the Soviet Union. Numerous branches were established on its basis.

The years of the Great Patriotic War could not but affect the state of the winemaking industry. When the Great Patriotic War broke out the main part of Massandra collection was evacuated to the Black Sea coast of Caucasus. What could not be evacuated was destroyed. The evacuation was led by the head winemaker of "Massandra" A.A. Egorov, and thanks to his efforts and professionalism the unique wines were saved. After the Crimea was liberated in 1944, the collection was returned to the Massandra wine cellars.

They managed to evacuate the collection of the Novy Svet Winery as well. However, in 1941 the production was stopped, and the territory of the factory was occupied. During the retreat of the German fascist invaders destroyed a part of the plant's premises, but nevertheless, the first "victory" circulations of 131 thousand bottles, led by the new manager
Petr Taranenko, were bottled at the plant in 1944, immediately after the peninsula's liberation [7].

A ten-year plan for the development of viticulture and horticulture in the Crimea was adopted in 1956 under the slogan «Let us turn the Crimea into an area of continuous orchards and vineyards!». New vineyards were planted and new, higher-yielding varieties were developed. From 1956 to 1958 the total area of vineyards increased by two and a half times, and by 1960 - almost four times, thus, every tenth hectare of Crimean land was planted with grapes [8].

By 1956, the construction of a new Massandra winery, which had been started before the Great Patriotic War, was completed, but already in 1955 Massandra began to participate in prestigious international competitions. Thus, Crimean wines begin to win prizes, prizes and medals.

During Soviet times, winemaking industry was developing not only in traditional regions, but also in places where there had never been wineries before - the arid steppe Black Sea and Krasnoperekopsk regions. Active construction of wineries was launched - twelve collective farm wineries were commissioned by 1958, and seventeen more a year later. They processed up to nine thousand tons of grapes and produced up to 560 thousand decalitres of wine materials for dry, champagne, fortified wines and cognacs [9]. Between 1956 and 1966, the area of Crimean orchards and vineyards was increased fivefold. For these impressive successes, the Crimean region was awarded the Order of Lenin on October 25, 1958.

Production was expanding, collective wineries for primary processing of grapes were actively built. In 1961 was built Inkerman vintage wines plant. It is important to note that in the Soviet period, formed two areas of winemaking in the Crimea: on the one hand - the production of affordable table and fortified wine, which was released in large quantities and was designed for the mass consumer, on the other hand - was a constant research work, vintage wines, which won awards at international exhibitions, such products were loved by the Soviet party nomenclature.

However, in spite of obvious successes, there was a crisis in the industry: the anti-alcoholic campaign of 1985 did much damage to the peninsula's wine industry: many vineyards were destroyed and some wineries were converted to producing soft drinks. Even projects to cut down Massandra vineyards were discussed, but the enterprise was defended by Vladimir Shcherbitsky, then first secretary of the Crimean regional committee.

Still, both still and sparkling wines were produced in the Crimea, and specialization by region was maintained. The historical centre of sparkling wine production was undoubtedly Novy Svet, which continued the traditions laid down by L. S. Golitsyn, but sparkling wine production was also developing in the Sevastopol region. The history of Champagne winemaking in Crimea is full of vivid and dramatic events: let us turn to some of them, recalling that after 1917 champagne was declared a "bourgeois" drink by the Soviet authorities and banned [10]. Only in 1936, with the end of the initial phase of industrialisation, did the country's leadership remember the festive sparkling wine. Enthusiastic wine-makers: Professor A.M. Frolov-Bagreev and K.S. Popov persuaded the Commissar of Food Industry of the USSR A.I. Mikoyan to propose to Stalin to issue a decree "On the development of Massandra vine-growing and winemaking and champagne production". [9]. A key role in the Crimean winemaking of this period was played by an outstanding winemaker Alexander Alexandrovich Egorov, a disciple of Lev Sergeyevich Golitsyn. He served as chief winemaker at Massandra winery from 1936 to 1962. In 1937 the winery "Massandra" received the order, in accordance with which on the bases of the abandoned Inkerman quarries there was started the construction of the sparkling wines plant with the design capacity of 12 million bottles a year, in 1938 it went into operation. The first director of the new sparkling wine factory in Inkerman was K. T. Segedin-Pidvorko.
On the eve of the Great Patriotic War, the first semi-production batch of Muscat Spumante sparkling wine, close to the Italian prototype Asti Spumante wines, was made in the experimental department of the Sevastopol Champagne Factory under K.S. Popov. However, these experiments and the entire work of the factory were soon interrupted by the war. From the first days of heroic defense of Sevastopol, many employees of Inkerman Champagne factory, headed by director K. T. Segedin-Pidvorko joined the partisan unit. Thus, the staff of the plant stood up to defend Sevastopol, and the basement of the plant became a shelter for the wounded soldiers and civilians of the city. The enterprise tunnels were home to a special ammunition manufacturing and uniforms repair plant, a bakery, a canteen, a kindergarten, a school and a hospital. It is repeatedly mentioned in the literature that the sailors of the Black Sea had a particular fondness for the very experienced Asti type sparkling wine, affectionately calling it "Nastya". According to N.K. Sobolev, who was in charge of food supply during defence of Sevastopol: "Inkerman Champagne factory played a colossal role in defence of Sevastopol: wine aged in Inkerman was given at the front line instead of water and to fortify the spirit - one bottle for two soldiers a day...". [9].

At the end of the defence of the city the underground tunnels of the factory were blown up. The history of the sparkling wine making in Sevastopol region was interrupted for almost 20 years, and resumed only when the need arose "to employ the servicemen dismissed from the Black Sea Fleet", then the Communist Party of Ukraine and the Ukrainian Council of Ministers "considered it necessary to resume the production of sparkling wines in the city of Sevastopol in the Sevastopol winery "Golden Bar" by the bottle method, for which in 1960-1962 a sparkling wine plant with capacity of 2 million bottles was organized" [11]. [ In 1961 the experimental champagne shop was recreated at a new location, on the shore of the South Bay in Sevastopol. For the first time in the post-war years, the production of sparkling wines in Sevastopol was organised using both classic bottle and accelerated tank methods. From 1963 the factory also began bottling still wines. For a long time the Sevastopol Winery has been specializing in still wines production, being the only secondary winemaking factory in the city area. The primary winemaking plants were located mainly in the outskirts of the city - on the state farms and were tied to raw material base. At different times the winery bottled up to fifteen names of vintage and ordinary wines of Sevastopol micro area [12].

Since 1965, the revival of Sevastopol Champagne's fame began, winning many international awards. For example, gold and silver medals were awarded to "Muscat Sparkling" and "Sevastopol Sparkling" wines, which became a visiting card of not only Sevastopol winemakers, but of all Crimea. By 1969 the factory mastered the designed capacity for bottling still wine - 600 thousand decalitres of wine per year, and in 1983 it reached its peak capacity - 940 thousand decalitres per year. The anti-alcohol campaign of the 1980s, contrary to popular belief, did not actually affect winemaking in the Sevastopol region [13].

The really difficult times for the Sevastopol winery came with the collapse of the USSR, when the long-standing production ties were broken: the primary winemaking plants, which previously supplied wine material, now became competitors, starting to produce wine independently. Workshop 2, which specialised in bottling still wines, faced the threat of closure, as the "factory on asphalt" had no raw material base of its own, demand for the products began to fall and competition in the market increased significantly. Only thanks to the efforts of the employees and the management did the company manage to survive.

In general, regardless of difficult periods in the history of Soviet winemaking in Crimea, the tragic and heroic period of the Great Patriotic War and the postwar restoration of the industry, unsuccessful legislative solutions to the anti-alcoholic campaign of the 1980s, some difficulties in local management, the threat of destroying vineyards by the phylloxera pest, thanks to professionalism and dedication of Crimean winemakers, the unique natural and
climatic conditions of the Peninsula, old and rich historical traditions, wine making in Crimea in the Soviet period was rapidly developing.

By 2014, vineyards on Crimea’s southern coast alone occupied about 4,000 hectares, and more than 1 million decalitres of wine are produced annually. On average, the peninsula produces about 120,000 tonnes of grapes and 14-16 million decalitres of wine material a year. At the present stage, several Crimean wine producers have received and consolidated world fame - these are the enterprises and associations: "Massandra", "Magarach", "Inkerman", "Golden Balka", "Sevastopol Winery", "Sun Valley", "Koktebel", "New World".

Currently, Crimea is a territory of dynamic development of viticulture and winemaking. Despite legal difficulties, the consequences of the economic crisis, sanctions pressure and the impact of restrictions during the spread of the coronavirus epidemic, wine producers in the Republic of Crimea continue to plant new vineyards, and new wineries appear every year. This is due to both the support of local production by the state authorities and the constant growth of the domestic market.

The main proof of the intensive development of the industry is statistical data. As of 1 January 2016, there were 17,000 hectares of vineyards, of which 14,000 hectares were bearing fruit. In 2021, the total area of vineyards increased to 20.78 thousand hectares, and 17.49 thousand hectares were already bearing fruit [14]. Wine production indicators are also quite informative and show stable growth of the industry. In 2015, 5,475.9 million dal of wine was bottled in Crimea, and in 2021 - already 7207.741 thousand dal [15].

At the same time, as the number of enterprises grows, so does the competition between them, which, in turn, is reflected in the quality of wine. In 2022, in Crimea, there were more than 30 farms: these are both the oldest enterprises in Russia and in Crimea, tracing their roots back to the 19th century, They are the oldest enterprises in Russia and Crimea, tracing their roots back to the 19th century - the sparkling wines' house Novy Svet and Massandra, founded by Lev Golitsyn, and the winery estate Perovskiy in Belbekskaya Valley - named after its founder Alexander Perovsky, son of Count Razumovsky - and young promising wineries that are using new technologies - the winery of Pavel Shvets UPPA Winery, Valery Zakharin's winery and Alma Valley, located in the Alminskaya Valley.

But fierce competition is not limited to the Crimea; companies from other regions of southern Russia continue to develop actively, creating competition for the Crimean farms. Crimean winemakers participate in competitions every year, proving the quality of their production. Thus, in 2021 Massandra dessert wines have once again won awards at the «UWVR Cup" tasting competition: seven wines, including Bastardo and Muscat White were awarded gold medals. Under such conditions, the growth of the quality of the produced wine is evident. For example, the famous French actor and winemaker Gerard Depardieu visited the Yalta International Economic Forum, held in spring 2016 in Moscow, and assessed the changes in wine production on the peninsula since his last tasting in Crimea 10 years ago. His conclusion is unequivocal: the quality of wine has improved noticeably.

5 Conclusions

There are certainly many unsolved problems in the sector, the key ones are reflected in the "Strategy for the development of viticulture and winemaking in the Crimea (2020 - 2050)"; lack of human resources, lack of mechanical engineering enterprises, which produce equipment for winemaking in the peninsula, lack of raw materials, which require new plantations, etc. But the positive dynamics, the growth in the number of new vineyards, investments, make it possible to make optimistic forecasts.

Remaining the key branch of food industry in Crimea, winemaking occupies another important niche - one of the most attractive areas of gastronomic and sightseeing tourism. Visitors to the peninsula can not only enjoy the taste of wine, be inspired by the beauty of the
peninsula, but also learn about the history of the region through wine making. Almost every winery in Crimea offers exciting tours to production facilities with tasting, photo sessions in the vineyards, and many other services.

Thus, the Crimean winemaking remains one of the visiting cards of the peninsula, its pride, and an integral part of the history of Crimea and Russia. Drawing inspiration from previous generations, accumulating their experience, and taking advantage of the local climate, modern wineries continue to develop the industry, not only increasing the number of vineyards, but also striving to improve the quality of their products.

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