

Wine, an “Explosion of Variables” and Quantum Reality*

by Robert A. Hefner III, January 2021

First listen to Richard Feynman’s second lecture on quantum reality

https://youtu.be/xNF_3KdpdrY , then think about the following:

If we believe that the flavor of grapes on a particular vine at a particular place is created by the micro- climate around each grape, each bunch, each vine, as well as the intensity of photosynthesis each day within the rhythm of nature in each vintage--for instance, sunlight upon each leaf interacting with each bunch and grape through the systems of the vine’s shoots, trunks, roots, micro roots, and their soil depth, taking nutrients from different levels, interacting each time with different communities of microbes living in competition and the survival of the fittest, and the minerals that happen to be in the soil and the amount of water migrating through, etc., etc...., then we can easily see why “nature is quantum” and therefore cannot be understood or really measured but only OBSERVED (in our own reality) so, as Leonardo said, if the observations do not fit the science , then the science must be wrong. So, we observe, we taste, we make decisions> hmmm, I wonder what our mood and status of health might have been when we made that decision?

Contemplating all of this leads to the reality that the numbers we derive from winegrowing are never really accurate but are simply our shortcuts of probabilities that give us indications, and because each of us are different in just as many ways, then only assumptions of how the next of us might react to the flavor of that particular grape at that particular moment, etc., etc....>

Then add human intervention to the cycle of winegrowing, particularly the time to harvest, how we sort, ferment, age and in what vessel, add/subtract heat, decide to bottle, time in the bottle, store, ship, etc., etc.....then each of us decides to drink in a particular circumstance and environment, and our senses are all, in some ways, related to our microbes and their status of community and balance and health etc., etc.,>

AND then the circumstances I have described above are but mere tiny fractions of the variables we actually experience in the continuum of true reality.....> it becomes very easy to understand why not to use adjectives for wine flavors (as someone interestingly said, all wine flavor adjectives do nothing but demean good wine!).....> so, this “explosion of variables” that is wine must only be experienced by our personal feelings such as joy and pleasure.

As always, we return to the brilliance of our mentor Gianfranco Soldera’s way to think and speak about his wine. As he would say, drink my wine with great food and enjoy the pleasure it gives you, and if it does not, don’t buy it!

* as expressed by our *Bonds of Friendship* member