



# The Journal



What the Ancient Roman Wine Tasted Like



## Delta Airlines reveals 7 new premium lounges in the U.S in 2024

March 1st, 2024; Delta Air Lines continues to invest in modernizing and expanding the Sky Club network. Last year, the Atlanta-based carrier opened seven new and improved lounges, including a refreshed outpost in Newark, a gorgeous location in Minneapolis and a second space in New York's busiest airport. In fact, 2024 is shaping up to be the biggest year yet for the Sky Club network because Delta is officially cutting the ribbon on its long-awaited business-class-only lounges. In addition to opening three premium lounges, the airline has plans to build four new and expanded Sky Club locations across the country.



Oscartek custom display case

3 new premium lounges: John F. Kennedy International Airport (JFK), Estimated opening: June 2024. For years, Delta was the sole "Big 3" U.S. airline not to offer a lounge designed for its long-haul business-class travelers. American has the Flagship Lounge. United has the Polaris Lounge. And to date, Delta has offered only its membership-based Sky Club (and a few premium drink tickets) to its most lucrative customers. But that's about to change with the opening of Delta's first-ever premium lounge, coming to New York's JFK airport this summer. Delta says that the space, which will be located just past security in Terminal 4, will span 38,000 square feet and feature a full-service restaurant, a casual "market," dedicated wellness areas, a year-round Sky Deck and more. Oscartek series is part of the new upgrade.

The airline said it wasn't ready to share access policies, saying only that it'll offer a personalized" experience for each passenger. What that means is still up in the air, but Claude Roussel, Delta's vice president of Sky Club and lounge experience, added that "it's not enough to have beautiful spaces and exceptional offerings. Premium lounge customers should feel welcomed and known when they walk in the door, just as they would at their favorite hotel or restaurant. We look forward to providing that warm welcome and making 'premium' feel personal for each guest."

It'll be located adjacent to the new Sky Club, and it'll offer more than 10,000 square feet of space for flyers to spread out. This space will also feature a year-round Sky Deck with views of the apron, runways and Hollywood Hills in the distance. You'll be able to access the new premium lounge directly from the Delta One check-in area, which opened last year to much fanfare .

Delta will round out the year with a third new premium lounge. This one will be the smallest, but it'll be a big upgrade to the passenger experience for business-class flyers departing from Boston.

This outpost will measure 6,300 square feet (with seating for 120 customers), and it'll be connected to the recently opened Sky Club in the airport international terminal. That 34,000-square-foot outpost became an instant hit with flyers, and it's getting even better later this year with the opening of an expansion.

The airline is adding a Sky Deck and more than 100 seats to this club. Hopefully, this will help alleviate some of the lines we've seen to get into this space. Delta had originally planned to expand the Miami Sky Club late last year, but that work got postponed to 2024.

Fortunately, the airline will charge ahead with this expansion project this year. Once complete, Delta's existing Miami Sky Club in Concourse H will accommodate 320 flyers and span over 12,000 square feet. That'll be welcome news for flyers who are taking advantage of the new Delta-LATAM joint venture.



Delta's first-ever Sky Club in Charlotte will open toward the end of the year. Plans for this location leaked late last year, but this is the first time the airline is confirming the opening with some details about the space. Delta currently has just one Sky Club at its Seattle hub. This space can get crowded during peak departure banks, so a second Seattle outpost this year hopefully will help the airline better absorb the crowds. Delta's Sky Clubs are already some of the best membership lounges in the country, and they're getting better in 2024.

Thanks to the opening and expansion of four lounges, travelers should have more space to spread out before their flights. This is great news for those with the airline's best cobranded credit cards and the Amex Platinum card, as the additional space should help alleviate some of the overcrowding we've seen in recent years.

But perhaps most excitingly, three long-awaited premium lounges will officially debut this year..

# This Is What Ancient Roman Wine Tasted Like.

**New research shows that clay vessels known as dolia were essential to the drink's distinctive taste, flavor and texture**



Julia Binswanger, March 4, 2024

Historians know the ancient Romans drank a lot of wine, with some estimates as high as one liter of diluted wine each day—far more than most of us drink in the 21st century. But while wine's central role in Roman culture is well-established, recent research is shedding new light on its flavor, aroma and texture. According to a study published in the journal *Antiquity*, Roman wine tasted somewhat spicy, smelling of “toasted bread, apples, roasted walnuts and curry. The Romans were able to make much better, more tasty and much more stable wines than is commonly assumed,” lead author Dimitri Van Limbergen, an archaeologist at Ghent University in Belgium, tells *Newsweek's* Robyn White.

The new study examines clay pots called dolia, which the Romans used to store, ferment and age wines. While historians have long known that dolia were widespread, many questions remained about the details of the production process. The new research shows the vessels were an essential tool in the art of winemaking.

## Wine cellar Georgia

A modern wine cellar in Georgia Dimitri Van Limbergen

“Far from being mundane storage vessels, dolia were precisely engineered containers whose composition, size and shape all contributed to the successful production of diverse wines,” write the researchers.

Van Limbergen says dolia were a staple of ancient wine production for hundreds of years. They were also common in everyday Roman homes, with some households owning their own vessels. Today, many wines are made in stainless steel tanks and contain added preservatives. Ancient winemaking, however, is more akin to a modern Georgian method, according to the researchers: Dolia are similar to qvevri, large clay vessels that Georgians bury underground to ferment wine.



“On a trip to Georgia in 2019, I realized the major potential of these vessels as modern exemplars to elucidate Roman winemaking practices,” Van Limbergen tells Artnet’s Richard Whiddington. “I started investigating clay jar winemaking and the effects of techniques and vessel properties on wine sensory profiles and comparing them with what we know from ancient sources.” Old qvevri

An earthenware vessel from the sixth millennium B.C.E. decorated with grape motifs Dimitri Van Limbergen / Georgian National Museum Van Limbergen and co-author Paulina Komar, an archaeologist at the University of Warsaw, say the Romans buried dolia up to their mouths and sealed them with lids to regulate temperature, humidity and pH during fermentation. The clay vessels were porous and coated with pitch on the inside (qvevri are coated with beeswax), allowing for a carefully controlled oxidation process.

Dolia also have narrow bases, which allow solids from the grapes to sink to the bottom of the jar and separate from the wine, resulting in an orange color. But comparing this color to modern-day wines is tricky, as Roman wines weren’t separated into reds and whites. As Van Limbergen tells Newsweek, “They belonged to a wide spectrum of colors ranging from white and yellow to goldish, amber, brown and then red and black, all based on grapes macerated on the skin.”

The conditions created by burying the vessels also influence the wine’s unique characteristics: Inside the vessels, flour yeasts develop on the wine’s surface, which create chemical compounds like sotolon. These, in turn, result in a distinctive flavor and aroma.

“Ancient wines made from white grapes and made according to techniques we discuss are bound to have tasted oxidative, with complex aromas of toasted bread, dried fruits (apricots, for example), roasted nuts (walnuts, almonds), green tea, and with a very dry and sappy mouth feeling (lots of tannins in the wines from the skins of the grapes),” Van Limbergen tells the Telegraph’s Joe Pinkstone

**Julia Binswanger** | [READ MORE](#)

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