

OIL, WINE, AND THE CULTURAL ECONOMY OF ANCIENT GREECE

In this book, Catherine E. Pratt explores how oil and wine became increasingly entangled in Greek culture, from the Late Bronze Age to the Archaic period. Using ceramic, architectural, and archaeobotanical data, she argues that Bronze Age exchange practices initiated a strong network of dependency between oil and wine production, and the people who produced, exchanged, and used them. After the palatial collapse, these prehistoric connections intensified during the Iron Age and evolved into the large-scale industries of the Classical period. Pratt argues that oil and wine in pre-Classical Greece should be considered “cultural commodities,” products that become indispensable for proper social and economic exchanges well beyond economic advantage. Offering a detailed diachronic account of the changing roles of surplus oil and wine in the economies of pre-Classical Greek societies, her book contributes to a broader understanding of the complex interconnections between agriculture, commerce, and culture in the ancient Mediterranean.

Catherine E. Pratt is Assistant Professor in the Department of Classical Studies at the University of Western Ontario. Her fieldwork has included Palaikastro on Crete, the Palace of Nestor at Pylos, Mycenae, and the Athenian Agora. She is currently codirector of the Bays of East Attica Regional Survey in Porto Rapti, Greece. Her work has been published in *American Journal of Archaeology* and *Annual of the British School at Athens*.

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OIL, WINE, AND THE
CULTURAL ECONOMY
OF ANCIENT GREECE

FROM THE BRONZE AGE
TO THE ARCHAIC ERA

CATHERINE E. PRATT

University of Western Ontario



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To my mother

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CONTENTS

<i>List of Figures</i>	<i>page</i> ix
<i>List of Maps</i>	xi
<i>List of Tables</i>	xii
<i>Acknowledgments</i>	xiii
1 INTRODUCTION	1
Oil, Wine, and Cultural History in Pre-Classical Greece	1
Oil–Wine, Olives–Vines	4
Cultural Commodities: Dependency, Value, and the Longue Durée	9
Considering Climate Change: Vulnerability, Resilience, and Adaptation	21
The Structure of the Book	38
2 DEVELOPING A RELATIONSHIP OF DEPENDENCY: OIL AND WINE IN THE MINOAN PALATIAL ERA	46
Production of Oil and Wine	47
Modes of Exchange: Commensal, Gift, and Commercial	64
Commensal Exchange: Increasing Scale and Formalization of Feasts	64
Gift Exchange: Ritual and Funerary Gifts	74
Commercial Exchange: Regional and Long Distance	77
Chapter Conclusions	88
3 CONTROLLING THE RELATIONSHIP: OIL AND WINE IN THE MYCENAEAN PALATIAL ERA	96
Production of Oil and Wine	97
Commensal Exchange: State-Sponsored Feasting	116
Oil and Wine in Gift Exchange	124
Oil and Wine in Commercial Exchange	132
Chapter Conclusion	147

4	MAINTAINING THE RELATIONSHIP: OIL AND WINE IN POSTPALATIAL GREECE	155
	Production of Oil and Wine	158
	Modes of Exchange: Commensal, Gift, and Commercial	164
	Commensal Exchange: From Regional to Local	164
	Gift Exchange: Funerary and Ritual Offerings	173
	Commercial Exchange: Simplification and Local Resourcefulness	178
	Chapter Conclusions	193
5	REBUILDING THE RELATIONSHIP: OIL AND WINE IN EARLY IRON AGE GREECE	197
	Production of Oil and Wine	200
	Modes of Exchange in the Early Iron Age	206
	Commensal Exchange: Local, Regional, and Ritual	206
	Gift Exchange: Funerary Offerings	219
	Commercial Exchange: Specialized Amphoras and Interregional Networks	224
	Chapter Conclusions	238
6	EXPANDING THE RELATIONSHIP: OIL AND WINE IN THE EARLY ARCHAIC PERIOD	245
	Production of Oil and Wine	248
	Exchanging Oil and Wine in the Archaic Period	254
	Commensal Exchange: Communal, Private, and Ritual	255
	Gift Exchange: Deities, Deceased, and the Living	270
	Commercial Exchange: Regional Amphoras and Mediterranean Networks	275
	Chapter Conclusions	290
7	CONCLUSION: CULTURAL COMMODITIES AND THE FUTURE OF OIL AND WINE	298
	Dynamic Stability: Shared Values and the Construction of Eliteness	299
	Olive Oil and Wine as Cultural Commodities	304
	Learning from the Past: Climate Change and the Future of Greek Oil and Wine	308
	<i>Online Appendix A: Oil and Wine in the Homeric Epics.</i> See www.cambridge.org/pratt-a	
	<i>Online Appendix B: Oil and Wine in Hesiod's Works and Days.</i> See www.cambridge.org/pratt-b	
	Notes	315
	Bibliography	332
	Index	396

FIGURES

1.1	Grid for visualizing variations in entanglements over time through changes to scale and centralization	<i>page</i> 13
1.2	Grid for visualizing changes to entanglements with the time periods discussed in the book plotted for reference	14
2.1	Wine-making installation from Vathypetro	48
2.2	Stone-pressing bed from Kommos	49
2.3	Bronze Age rock-cut basins at Agarak	52
2.4	Estimated storeroom size (in m ²) in Neopalatial palaces, houses, and villas mentioned in the text	55
2.5	Estimated storage potential (in liters) of Neopalatial houses and villas mentioned in the text	55
2.6	Linear A ideograms for wine (AB 13 1a–c), olive oil (A 302), and olives (AB 122)	57
2.7	The number of pithoi that palatial stores were designed to house	59
2.8	Type 2 oval-mouthed amphora from MM II levels at Quartier Mu, Malia	77
2.9	Early transport stirrup jars	78
3.1	Clay sealings from the Wine Magazine with variations of the wine ideogram	109
3.2	The Wine Magazine (Rooms 104 and 105) at Pylos	112
3.3	Pylos Rooms 23 and 24 from northeast	113
3.4	Cretan transport stirrup jar from Mycenae's House of the Oil Merchant (no. 9099) with multiple seal impressions on clay spout cap	114
3.5	Pylos feasting equipment, including kylix cups and kraters for mixing wine	118
3.6	Drinking scene on a pictorial krater found at Tiryns	120
3.7	Gold signet ring from the Tiryns hoard	122
3.8	West Cretan transport stirrup jar from the Kadmeion at Thebes marked with Linear B	133
3.9	Central Cretan transport stirrup jar	134
3.10	Transport stirrup jar cargo of the Point Iria shipwreck	143
3.11	Mainland Greek transport stirrup jar from Zygouries	144
3.12	Trojan Gray Ware transport stirrup jar	145
3.13	Rhodian transport stirrup jar	146
4.1	Model of Tiryns during LH IIIC	161
4.2	Krater found in the ash layer above Phase II floor at Aigeira, Achaia	167
4.3	Small fine stirrup jar and amphoriskos from Perati cemetery	175

4.4	Representation of a ship on pottery from Kynos–Livanates	180
4.5	Cretan Postpalatial transport stirrup jar with octopus wavy lines from Halasmenos	181
4.6	Postpalatial round-mouthed amphora from Halasmenos	182
4.7	LH IIIC East Mainland–Aegean Koine: examples of typical vessels	184
4.8	Mycenaean rim-handled amphora, A99, recovered from the Point Iria shipwreck with potmarks on handles	185
4.9	Number of transport stirrup jars and round-mouthed amphoras at LM IIIC sites on Crete	189
4.10	Postpalatial Cretan transport stirrup jars depicted on the walls of Ramesses III's tomb	191
5.1	Plan of Nichoria, Unit IV-1 and Nichoria Unit IV-5	208
5.2	Imported Attic MPG belly-handled amphora from Lefkandi no. 898	214
5.3	Skyphos from Lefkandi, Skoubris tomb 33	214
5.4	Frequency of decorated ceramics per 100 m ³ at Toumba Thessaloniki by phase	216
5.5	MPG Attic lekythos from Grave I-Grotta 1971	221
5.6	Upper half of an early North Aegean amphora found at Lefkandi	224
5.7	Early North Aegean amphora from Troy	228
5.8	Group II/late North Aegean amphora from Sindos	228
6.1	Skyphos depicting a lever press, sixth century BCE	251
6.2	Oropos. Plan of metal working complex with building Theta and Iota	261
6.3	Middle Geometric II Attic krater found in Building 150 (Ed150) at Eretria	262
6.4	Attic column krater, ca. 580–570 BCE	265
6.5	Percentage of drinking, mixing, serving, pouring, perfume, and transport vessels within the total assemblage of offerings found in Attic tombs during the time period 950–480 BCE	269
6.6	Early Corinthian A amphora	276
6.7	Early Athenian SOS amphora	277
6.8	Dionysos on the François Vase	279

MAPS

1.1	Map of the Mediterranean with major sites mentioned in the text	<i>page</i> 43
1.2	Map of the Aegean with major sites mentioned in the text	44
5.1	Map with the northwest Aegean Koine highlighted	198
5.2	Possible production locations for early and late North Aegean amphoras	230
5.3	Distribution of early North Aegean amphoras with number and find context indicated	233
5.4	Distribution of Group II/late North Aegean amphoras outside of the north Aegean region	235
5.5	Distribution of Group II/late North Aegean amphoras within the north Aegean region	236
6.1	Extent of Greek and Phoenician colonization	246
6.2	Distribution map of SOS amphoras within the Mediterranean, with provenance distinguished	278
6.3	Comparison of quantities of Corinthian A and SOS amphoras in Sicily	281

TABLES

1.1	Vulnerability variables due to climate change–induced food shortage	<i>page</i> 25
1.2	Chronological table for time periods mentioned in this book	40
2.1	Number of attestations of specific Linear A logograms on Neopalatial tablets and the minimum total amount of the commodity in liters	58
2.2	Number of presses found in Pre-/Protopalatial versus Neopalatial contexts	63
2.3	Minimum number of oval-mouthed amphoras and transport stirrup jars found at large Minoan sites	87
3.1	Distribution by type of record of Linear B tablets recording olives	103
3.2	Distribution by type of record of Linear B tablets recording olive oil	105
3.3	Distribution by type of record of Linear B tablets recording wine	106
3.4	Minimum number of individual vessels and low-end estimate of volume held for contexts at Mycenae and Pylos	111
4.1	Number and percentage of the whole ceramic assemblage of kylikes and deep bowls/skyphoi from the LH IIIB to LH IIIC periods	169

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