



In the spirit of Chaucer's *Cantebruy Tales*,
experience these unique wines as a
pilgrimage in sensory delight.



Recognized as one of
the top producers of Mead and
fruit wines in the country!

CHAUCER'S

Established 1964



Santa Cruz Mountains



CHAUCER'S MEAD



The distinct taste of this medium sweet wine is in the tradition of honey wine enjoyed by kings in the Middle Ages. Heartily enjoyable with roast fowl and chilled fruit. Experience our Mead Wine in the tradition of Chaucer's time.

PRODUCED AND BOTTLED BY BARGETTO'S SANTA CRUZ WINERY
SANTA CRUZ, CALIFORNIA. ATTORNEY AT LAW: J. W. WILSON

1970's label

Our History

established 1964



1979: LAWRENCE BARGETTO
in the vineyard

*"Her mouth was sweet as Mead or
honey say a hand of apples lying
in the hay"*

—THE MILLERS TALE

*"They fetched him first the sweetest
wine. Then Mead in mazers
they combine"*

—TALE OF SIR TOPAZ



The above passages were taken from Geoffrey Chaucer's *Canterbury Tales*, a great literary achievement filled with rich images of Medieval life in Merry ole' England.

Throughout the rhyming tales one finds Mead to be enjoyed by commoner and royalty alike.

The CHAUCER'S dessert wine story begins on the banks of Soquel Creek, California. In 1964, winery president, Lawrence Bargetto, saw an opportunity to create a new style of dessert wine made from fresh, locally-grown fruit in Santa Cruz County.

With an abundant supply of local plums, Lawrence decided to make wine from the Santa Rosa Plums growing on the winery property.

Using the winemaking skills he learned from his father, he picked the fresh plums into 40 lb. lug boxes and dumped them into the empty open-top redwood fermentation tanks. Since it was summer, the fermentation tanks were empty and could be used for this new dessert wine experiment.

Immediately after the fermentation began, the cellars were filled with the delicate and sensuous aromas of the Santa Rosa Plum. Lawrence had not smelled this aroma in the cellars before and he was exhilarated with the possibilities.

After finishing the fermentation, clarification, stabilization and sweetening, he bottled the wine in clear glass to highlight the alluring color of crimson.

While winning award after award for this plum wine, Lawrence decided he would try his hand at other fruit wines including blackberry, raspberry, peach, pear, olallieberry, cherry, strawberry and honey.

His commitment to quality and perseverance have paid off with the ongoing growth of the CHAUCER'S wines over the decades.

Experience

CHAUCER'S CELLARS, part of the BARGETTO WINERY, has produced gold medal winning fruit wines since 1964. These elegant wines are produced from 100% pure fruit or natural honey without the addition of artificial flavors. At CHAUCER'S CELLARS we believe that these delightful wines are as tasty to the palate as Chaucer's poetry is music to the ears.

"Her mouth was as sweet as mead with honey poured or apples in the hay or heather stored..." Geoffrey Chaucer, *The Miller's*

History of Mead

by Martin Bargetto

If there is one wine produced in the world with a rich and colorful history, it must be the fermented beverage of honey called mead. Mead has such a long history; it is hard to know where to begin to tell the story. But alas, let us try.

Up until the last five years or so, most researchers dated the dawn of mead production to about 3,000 years ago, during the reign of the Queen of Sheba in southwest Arabia. However, more recent archaeological evidence has been uncovered in Mesopotamia (modern day Iraq). This evidence indicates that mead was produced 5,000 years ago.

A honey-based fermented beverage has been produced by many different cultures down through the ages. The Greeks, Romans, Egyptians, Ethiopians and Assyrians made mead. Even the civilizations based in North and South America fermented honey. The Incas and the Aztecs used mead in festivals and religious celebrations.



Vats containing evidence that mead was produced during the time of King Midas.

One historical evidence of mead centers around the burial chamber of King Midas. King Midas was the ancient leader of the Muski people in central Turkey. In the 1950s, scholars from the University of Pennsylvania who were excavating a large burial mound, discovered a large chamber some 40 meters below the upper surface. The tomb was dated 700 B.C. Amongst the contents of the burial vault were colorful garments and various bronze vessels. Over the years, modern analytical techniques were used to uncover three key residues. Researchers were able to determine that the beverage residues in the containers were grape wine, barley beer, and honey mead. Since each of these alcoholic beverages have 'fingerprint' compounds that remain for thousands of years, scientists have been able to decipher what King Midas drank during his reign. Tartaric acid occurs naturally in large amounts only in grapes. Calcium Oxalate is the marker for barley beer. Beeswax was

found only in small quantities due to the normal filtering process for honey extraction. Thus, honey was most likely added to the fermented beverage concoction.

Types of Mead

As with wine made from grapes, there are a wide variety of mead types and styles. The following list provides just a few examples of mead styles produced today:

Mead – made with honey, water, and yeast

Sack Mead – sweeter mead made with more honey

Melomel – mead made with fruit or fruit juice

Metheglin – mead made with spices and extracts

Morat – mead made with mulberries

Pyment – mead made with both honey and grapes

Hippocras – mead made with honey, grapes and spices

Cyser – a beverage made with honey and either apples, peaches, cherries or pears

Braggot – honey and malt, considered more of a mead beer

Oxymel – mead mixed with wine vinegar

Rhodomel – mead made with honey and rose petals

Capsicumel – honey with chili peppers

T'ej – mead made from honey, water, and hops. The national drink of Ethiopia

CHAUCER'S Mead

CHAUCER'S Mead would be considered traditional mead since it is produced just from honey, water, and yeast. However, it may also be considered a sack mead because of its sweeter style.

Generally, three types of honey are used in the production of CHAUCER'S Mead: alfalfa, sage, and orange blossom. Alfalfa provides the color for the wine, sage yields spice for the flavor and orange blossom adds a nice fragrance to the aroma.

For those who prefer mead made in the Metheglin style, CHAUCER'S Mead may be heated with its mulling spices to make a fun, hot spiced wine. In the coming issues of the CHAUCER'S newsletter, look for more information on mead history in different cultures, mead recipes, mead style, and more.

Salute!

Research for this essay taken from www.gotmead.com

Our Mead and Winemaker

Olivia Teutschel



BARGETTO Winemaker, Olivia Teutschel, is a Santa Cruz native. Olivia grew up in the Santa Cruz beachside suburb of Rio del Mar and graduated from Aptos High in 2005. After graduating high school she applied to various colleges with wine related degrees because she thought she wanted to market and sell wine. After attending Cal Poly San Luis Obispo for a few years Olivia realized she wanted to make wine. In 2008 Olivia had the good fortune to study abroad in two different areas of the winemaking world. In the winter she studied abroad in Adelaide, Australia, and that summer she traveled to Switzerland for a summer school program focused on comparing old-world and new-world winemaking techniques and technology. It was really on these two trips that Olivia decided to pursue winemaking as her career.

Ms. Teutschel's 1st harvest in 2007 was in San Luis Obispo's Edna Valley wine region working for Orcutt Road Cellars. After graduating from Cal Poly San Luis Obispo in 2009 with a B.S. in Wine and Viticulture and a Double Concentration in Wine Business and Enology she went on to Sebastiani Vineyards in Sonoma and worked as a harvest laboratory intern. Her next adventure took her to the Awatere Valley in New Zealand where she worked the 2010 harvest for Vavasour Winery. After returning home to Santa Cruz from the harvest in New Zealand, Olivia started working for Bargetto Winery as laboratory technician in 2010 just before harvest. In 2012 she became Assistant Winemaker and in early 2014 was promoted to Head Winemaker.

Olivia truly enjoys working in her hometown and fully embraces the unique attributes of the Santa Cruz Mountain's wine region. "There are so many great wineries and such great support from our local community. I've been lucky to have the opportunity to learn and grow at Bargetto Winery and look forward to sharing the fruits of my labor with our wine club members and visitors."



CHAUCER'S

Mead

TECHNICAL DATA

Honey Sources

Sierra Nevada Mountains
Mountain Wildflower and Sage

Southern California,
Alfalfa and Orange Blossom

Harvest Season

May 15 – July 15

Total Acidity in Wine

8.3 g/100 mls

Residual Sugar

10% by weight

Alcohol

11%

Retail Price

\$16.00/750ml bottle

RELIVE THE MOMENT

Take a step back in time and enjoy the flavors of this popular Medieval Elixir. Our Mead is made with similar recipes used in Medieval Times.

PURE HONEY TASTE

Our Mead is made from fresh honey without the addition of artificial flavorings, concentrates or artificial colorings. The honey for this specialty dessert-style wine is produced in hives throughout the Sierra Nevada Mountains. It is composed of a blend of four types of honey: orange blossom, mountain wildflower, sage and alfalfa. Each brings a unique quality to the blend and contributes to the overall complexity of the Mead.

ENJOY CHILLED OR WITH OUR HOT SPICES

A Mead for all seasons. Our Mead can be enjoyed chilled by itself or use the organic brewing spices to enjoy the cinnamon, orange peel and clove flavors. It is incredibly tasty hot or cold spiced. Paired with an India Pale Ale (IPA), it makes a blissfully bittersweet beer cocktail.

ENJOY ITS NATURAL & RICH FLAVOR

Although this wine exhibits richness similar to a fine liqueur, it is not fortified and contains only 11% alcohol. To enjoy the full qualities of this wine, it should be consumed shortly after purchase.



Pairing Suggestions

- Serve warm with spices or cold for a summer sipper.
- Enjoy with dried fruits and nuts.
- Serve alongside a pear tart or desserts prepared with nuts.
- Enjoy with some cheeses having a strong taste (blue or aged cheeses).





Raspberry Mead

TECHNICAL DATA

Honey Sources

Sierras Nevada Mountains
Mountain Wildflower & Sage
Southern California
Alfalfa, Orange Blossom

Raspberry Source

Driscoll's, Watsonville, CA

Blend

85% Honey Mead
15% Raspberry Wine

Harvest Season

May 15 – July 15

Total Acidity in Wine

.79 grams/100mls

Residual Sugar

11.2% by weight

Alcohol

10%

Retail Price

\$16.00 / 750 ml

CRISP, FRUITY AND REFRESHING

The flavor of this wine explodes with raspberry and honeysuckle. The wine is a blend of our Mead and a small portion of our Raspberry Wine. Less sweet than our regular Mead, this wine finishes with a lingering crisp raspberry and honeysuckle impression.

A blend of honey wine and fruit such as raspberry is known as Melomel. This blend of fruit and honey has been enjoyed for centuries.

THE FRUIT

The raspberries for this wine are from Driscoll's berry growers in the Watsonville, CA area. The honey used to make the Mead is a blend of alfalfa, orange blossom, sage and mountain wildflower collected from our local bee keepers in Northern California.

ENJOY THE NATURAL, FRUIT FLAVORS

Although this wine exhibits richness similar to a fine liqueur, it is not fortified and contains only 10% alcohol. To enjoy the full qualities of this wine, it should be consumed shortly after purchase.



Pairing Suggestions

- Enjoy with dried fruits and nuts.
- Great with chocolate mousse and other chocolate desserts.
- Enjoy mixed in a cocktail

For a great selection of original food and drink recipes visit chaucerswine.com.





Pomegranate Wine



TECHNICAL DATA

Pomegranate Fruit Source
San Joaquin Valley, CA

Harvest Season
October

Total Acidity in Wine
1.84 gms/ml

Residual Sugar
9.50% by weight

Alcohol
11.0%

Retail Price
\$17.00/375ml bottle

THE FRUIT

The pomegranates were grown in orchards in the dry, arid portion of the southern San Joaquin Valley of California. The fruit was delicately pressed without macerating the rinds or seeds. This brilliant, ruby-colored wine displays a silky elegance in the flavor profile, punctuated by its spunky, acidic backbone.

ENJOY THE FLAVORS

This wine is fantastic straight-up and chilled, paired with a favorite entrée or dessert...or even mixed in a cocktail. As a key flavor component, pomegranate has supplied the giddy-up to a Roy Rogers, the twinkle to a Shirley Temple and the flash in a Tequila Sunrise.

For delicious Pomegranate Wine drink recipes see www.chaucerswine.com.



Pairing Suggestions

- Mix up a cocktail (recipes at www.chaucerswine.com)
- Pairs well with spicy Thai food, spicy Southwest cuisine, spicy curry and salads.
- Enjoy with dried fruits and nuts.
- Pairs well with soft cheeses.

"...The bouquet is pure pomegranate. There is a slight tartness, and just enough acidity to provide a bit of a contrast to the sweetness of the fruit."

Although this wine exhibits richness similar to a fine liqueur, it is not fortified and contains only 11% alcohol. To enjoy the full qualities of this wine, it should be consumed shortly after purchase. *Wine may need to be decanted.

*pomegranate wine is a naturally fresh product made with 100% fruit and has a tendency to throw sediment that will not affect the quality or the taste of the wine. In this case we recommend that the wine be decanted.

wine.woot.com





CHAUCER'S

Blackberry Wine

TECHNICAL DATA

Blackberry Source

Primary California:
Gizdich Ranch &
Driscolls, Watsonville

Harvest Season

June 1 - July 15

Total Acidity in Wine

1.4 g/100 mls

Residual Sugar

10% by weight

Alcohol

10.5%

Retail Price

\$17.00/375ml bottle

NATURALLY RICH & FRUITY

Our Blackberry wine is made from 100% pure blackberry varieties. The dark, rich berry aromas leap from the glass. The flavors are reminiscent of grandma's blackberry pie. This wine is always a pleasure to be enjoyed with friends and family.

THE FRUIT

The majority of fruit for this elegant wine was grown in an orchard near Watsonville, California - a cool region with seasonal morning fog during the summer, ideal for the production of quality berries. Well-drained, sandy loam soils along the Pajaro River and Corralitos Creek continue to yield berries with naturally high acids and intense flavor.

ENJOY THE FLAVORS

Although this wine exhibits richness similar to a fine liqueur, this specialty dessert-style beverage is not fortified and contains only 10.5% alcohol. To enjoy the full qualities of this wine, it should be consumed shortly after purchase.



Pairing Suggestions

- Pairs well with spicy Thai food, roasted pork tenderloin and spicy brisket, chocolate desserts.
- Drink alongside or drizzle over a cheesecake for a rich and delicious dessert.
- Great for baking. Make a blackberry pie or cobbler.





Raspberry Wine

TECHNICAL DATA

Raspberry Source

Driscoll's
Watsonville, CA

Harvest Season

May 15 – November 14

Total Acidity in Wine

1.6 g/100mls

Residual Sugar

10% by weight

Alcohol

10%

Retail Price

\$17.00/375ml bottle

RICH AND SENSUAL

Our Raspberry Wine is like a *first kiss*, innocent and impressionable. Made from 100% pure fruit, there is a clear, light crimson color and the flavor is bursting with enticing aromas of freshly crushed raspberries.

THE FRUIT

The fruit for this elegant wine was grown in an orchard near Watsonville, CA – a cool region with seasonal morning fog during the summer, ideal for the production of quality berries. The varieties of raspberry grown in this area have a very firm texture and an intense flavor.

Well-drained, sandy loam soils along the Pajaro River and Corralitos Creek yield berries with naturally high acids with adequate sugar levels. The cool microclimate near Watsonville enables growers to use minimal amounts of water during the growing season to ensuring the delicate character of this fine berry is not lost.

ENJOY THE FLAVORS

This fruit wine is not fortified and contains only 10% alcohol. Hence, this wine should be consumed shortly after purchase to enjoy its natural and rich flavor.



Pairing Suggestions

- Pairs well with white fish dishes, Vietnamese cuisine and vegetarian meals.
- Serve with chocolate or cheesecake for a delicious dessert accompaniment.
- Great for baking. Try baking a raspberry chocolate cake or raspberry muffins. Recipes at: www.chaucerswine.com



Recipes and Pairings

Original and Tempting Drink and Food Recipes

CHAUCER'S wines are fantastic straight-up and chilled as an aperitif, paired with various entrees and desserts or used in many cooking or baking recipes.

CHAUCER'S also extends its role in the tasty, whimsical world of mixology by creating several original cocktail recipes ready to be enjoyed.

For an extensive assortment of fun and delicious recipes visit our website at www.chaucerswine.com.

A digital tri-fold version of CHAUCER'S drink recipes can be emailed upon request. Ask your sales representative.



Mead Braggot



Braggot

CHAUCER'S Mead
India Pale Ale

Fill your mug/drinking vessel 1/4 full with chilled Mead. Top off with your favorite India Pale Ale. This blissfully bittersweet pairing pays tribute to the "braggot", a beer and honey cocktail that dates back to 12th century Ireland.



The Braggot Royale

CHAUCER'S Raspberry Mead
Chocolate Porter or Stout

Fill your mug/drinking vessel with 20% chilled Raspberry Mead. Top off with a favorite chocolate Porter or Stout. The startling rich flavors rival getting a winning ticket by someone named Wonka.
Recipe created by Ann-Marie Bays, Certified Cicerone (R) DeLand, Florida

In the News



CHAUCER'S MEAD



“Mead. A Taste of Honey.”
CBS Sunday Mornings. CBS,
November 24, 2014 and
September 21, 2014.

Mead is a popular drink from the past finding new life in places like Silicon Valley, where the honey-based beverage was rediscovered on Sunday Morning.



“The Secret Life of ...Honey.”
Food Network Television.
Season 1, Episode 6, Hosted by
Jim O'Connor & George Duran
The Food Network's cameras and crew visited CHAUCER'S CELLARS to get a glimpse at the production of CHAUCER'S Mead.

HONEST
COOKING
GASTRONOMY OF TRAVEL



McAuliffe, Annelise. “Mead-The Drink of Yesterday with No Boundaries For Today.”
Honestcooking.com. Sept. 2014.
Web. www.honestcooking.com
“Today, kicking their original marketing rules to the side, Chaucer's realized recent success by pitching their honeyed beverage as a friendly partner to cocktails. Creating shaken and stirred recipes for each of their libations, Chaucer's has tapped into a market beer and wine companies generally ignore.”

RASPBERRY MEAD

McAuliffe, Annelise. “How to pair Meads.” *Honestcooking.com*. Sept. 2014. Web. www.honestcooking.com
“A jammy nose sets you up for success with this rosy honey drink. A blend of Chaucer's Raspberry wine and mead. This will leave a crisp and slightly-sweet impression in your mouth... With a lower alcohol level compared to other meads, this drink is easy to enjoy in the summer sun. Pairing: A tried and true pal to fried chicken and barbecued meats.”

Passmore, Nick. “Taste of Honey.” *USA AIRWAYS* Nov. 2013: 20. Print.

“Our Favorite(s), Raspberry Mead from Chaucer's Cellars, a rarity among melomels in that you can still taste lovely honey flavors through the assertive raspberry. Drink with fresh raspberries and cream.”

POMEGRANATE WINE

Fairchild, Kirsten. “Bargetto Returns to making Pomegranate.” *Santa Cruz Sentinel*, November 2007. Print
“There's a lot of interest right now in people drinking pomegranate juice. I think because of the health aspect of antioxidants people are well aware of eating and drinking things that are good for them. I'm glad we're resurrecting the pomegranate wine.” (Michael Sones, Winemaker)

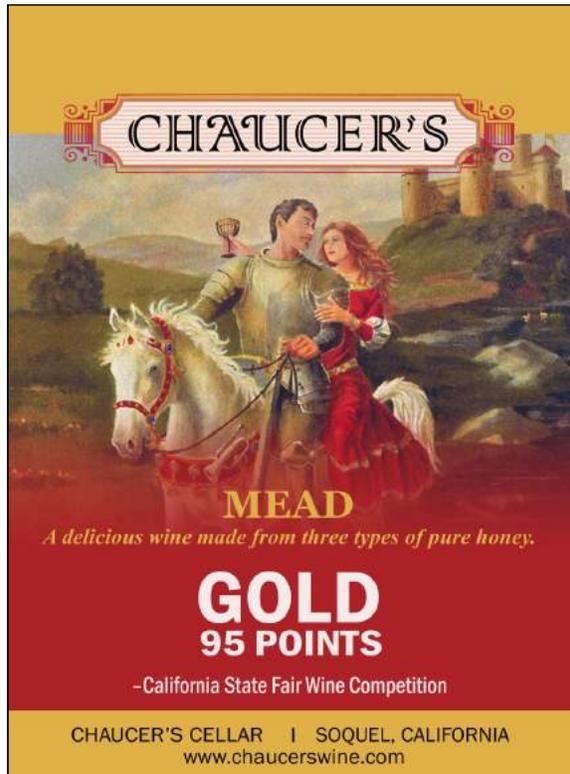
RASPBERRY WINE

Schneider, Derrick. “Ripe Time for Fruit Wine”
Santa Cruz Sentinel, July 2007. Print
“This wine smells and tastes of pure raspberry and has a spine-tingling, mouth-puckering acidity. Though it has a fruit wine's characteristic residual sugar, this fruit wine sits on the dry end of the spectrum.”

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Soquel, CA 95073

CHAUCER'S CELLARS
part of **BARGETTO WINERY**

Toll Free: 1.800.422.7438
Fax: 831.475.2664
Website: www.chaucerswine.com



*Add a little extra pizzazz to any occasion with
our premium fruit wines:*

Mead • Raspberry Mead
Blackberry • Raspberry • Pomegranate