



# CHAUCER'S

## Mead

### THE WINE

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.

### PRODUCTION NOTES

Our Mead is made from fresh honey without the addition of artificial flavorings, concentrates or artificial colorings. The honey for this specialty fruit-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*



*Alfalfa*



Each brings a unique quality to the blend and contributes to the overall complexity of the Mead.

### FOOD 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 paired with nuts.
- Enjoy with cheeses having a strong taste (blue or aged cheeses)

\*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.



### AWARDS

- 95 pts./Gold  
California State Fair Wine Competition
- Gold  
North American Beer Competition

### TECH

|                       |   |
|-----------------------|---|
| <b>Honey Source</b>   | Sierra Nevada Mountains:<br>Orange Blossom, Mountain<br>Wildflower, Sage, Alfalfa |
| <b>Harvest Season</b> | May 15th – July 15th  |
| <b>Total Acidity</b>  | .83g/100mls   |
| <b>Residual Sugar</b> | 10% by weight   |
| <b>Alcohol</b>        | 10.5%   |
| <b>Retail Price</b>   | \$16.00/750ml. bottle   |