

CHAUCER'S

Pomegranate Mead

100% Organic Honey

HISTORY

Mead is an old English word for honey wine. It dates back 8,000 years. The CHAUCER'S Mead story began in 1970 when winery owner, Lawrence Bargetto, produced his first mead. This melomel style Pomegranate Mead is made from co-fermented organic honey and pomegranate juice. Our Pomegranate Mead still reflects the same quality standards as the original batch many decades ago. In the spirit of Geoffrey Chaucer's *Canterbury Tales*, we hope that you will be inspired by this Pomegranate Mead as Sir Thopas would have been while meeting his female archer companion.

THE MEAD

This mead is a co-fermented blend of organic honey and pomegranate juice. The flavors of this mead burst with over tones of pomegranate and honeysuckle. Slightly drier than our Original Mead, this mead has lingering aroma notes of fresh pomegranate that marry beautifully with rich honey fragrance.

PRODUCTION NOTES

This delectable co-fermentation of organic honey and pomegranate juice is known as melomel and has been enjoyed for centuries. The pomegranates are sourced from the Central Valley of California. The organic honey used to make this mead is harvested throughout the world from small, family beekeepers.

FOOD PAIRING SUGGESTIONS

- Pairs well with Asian food, seafood, and BBQ
- Pairs well with fruits and nuts.
- Mix as a cocktail with grenadine.
- See chaucerswine.com for more food and drink recipes.

Retail Price:
\$18.00 / 750ml bottle



AWARDS

- Best of Class
SF Chronicle Wine Competition

Honey Source: Organic Mexico, Brazil, & India

Pomegranate Source: Central Valley, CA.

Blend: 80% Honey Mead
20% Pomegranate

Residual Sugar: 8.2% by weight

Alcohol: 10.5%