



MEAD

Honey Wine with Spices Added

VINEYARD NOTES: Well, no vineyards, just fields of wild flowers in Western Montana with natural cinnamon and clove.

TECHNICAL DATA:

Grapes: No grapes, just pure wild flower honey.

Bottling:

pH: 3.6
T.A.: 5.3 g/l
Alcohol: 11.1%
Sugar: 3.5 % R.S.
Production: 121 cases per year

Cellar Notes:

The wine is slow fermented in stainless for about 20 days at 60°. It is racked, filtered and just before it is bottled the cinnamon and clove teas are added.

Tasting Notes:

Winter Solstice Mead smells just like an apple pie in a glass.

Accompaniments:

Usually served as a hot mulled wine as a winter cocktail. It takes two mugs to warm up and three to forget the day.

Serving Notes:

Serve in a footed mug, nuked in the microwave long enough to make it hot.