



# 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

\$15.00/750ml bottle

### RELIEVE 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

Served cold, it's a dessert all on its own. Using the spice bag, serve warm as a hot spiced mead to enjoy the cinnamon, orange peel and clove flavors.

### 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).

