



Raspberry Mead

THE WINE

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 this is known as Melomel and has been enjoyed for centuries.

PRODUCTION NOTES

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.

FOOD 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.



AWARDS

- 91 pts.
California State Fair Wine Competition
- Highly Recommended
World Wine Championships/BTI

TECH

Raspberry Source	Driscolls, Watsonville, CA
Blend	85% Honey Mead 15% Raspberry Wine
Harvest Season	May 15th – July 15th
Total Acidity	.79g/100mls
Residual Sugar	11.2% by weight
Alcohol	10%
Retail Price	\$16.00/750ml. bottle

*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.