

CHAUCER'S

Mead

A Mead for all Seasons. Our CHAUCER'S 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. Our mead and mulling spices are naturally Gluten Free.

\$16.00 / 750ml bottle

PRODUCTION NOTES

Our CHAUCER'S Mead is composed of a blend of many types of honey: alfalfa, orange blossom, wildflower and sage. Each type brings a unique quality to the blend and contributes to the overall complexity of the mead. Alfalfa is neutral in flavor but yields a dark, amber color. The orange blossom brings a floral bouquet to the nose of the wine. Wildflower and sage are lighter in color and flavor but taste fresh with hints of spice.

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 other desserts.
- Enjoy with strong cheeses (blue or aged cheeses).



AWARDS

- 95 pts./Gold
CA State Fair Wine Competition
- 90 pts./Gold
San Diego Int'l Wine & Spirits
Challenge

Honey Source: Central Valley and
Sierra Mountains

Alcohol: 10.5%

Residual Sugar: 10% by weight