

# CHAUCER'S

## Raspberry 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 raspberry mead is made from co-fermented organic honey and raspberry puree. Our Raspberry 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 Raspberry Mead as the pilgrims would have been while passing by a medieval castle on their way to the Canterbury Cathedral.

### THE MEAD

The flavor of this mead explodes with raspberry and honeysuckle. Less sweet than our Original Mead, this mead finishes with a lingering crisp raspberry and floral aromas. It has a medium body with a pleasant sweetness.

### PRODUCTION NOTES

This delicious co-fermentation of organic honey and raspberry puree is known as melomel and has been enjoyed for centuries. The raspberries are sourced from the Pacific Northwest. The organic honey used to make this mead is harvested throughout the world from small, family beekeepers.

### FOOD PAIRING SUGGESTIONS

- Enjoy with dried fruits and nuts.
- Great with chocolate mousse and other chocolate desserts.
- Mix with sparkling wine to make a Razz Royale.
- See [chaucerswine.com](http://chaucerswine.com) for more food and drink recipes.

Retail Price:  
\$18.00 / 750ml bottle



### AWARDS

- Double Gold/Best of Class  
Sunset Int'l Wine Competition

**Honey Source:** Organic Mexico, Brazil,  
& India

**Raspberry Source:** Pacific Northwest

**Blend:** 85% Honey Mead  
15% Raspberry

**Residual Sugar:** 8.5% by weight

**Alcohol:** 10.5%