



Honey Mead



Vintage: Non-Vintage

Appellation: Pennsylvania

Residual Sugar: 7%

Alcohol: 11%

Varieties: Honey (100%)

Winemaking notes: Mead often referred to as a honey wine, is simply made from the fermentation of honey. It is diluted 1:3 with water. The Honey Mead is fermented to optimal residual sugar. It tastes of honey and apricots.

Cases: 255

pH: 3.35

TA: 4.6 g/L

Food pairing(s): Roasted poultry; Blue cheese; Desserts