

artesano

Artesano Chili & Cinnamon Mead • Made in Vermont



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RELEASE DATE

October 2011

BEEKEEPERS

Nichole Wolfgang
Kirk Webster

FLORAL SOURCE

Vermont Wildflower
Late Summer

TECHNICAL DATA

Alcohol Content 12.9% by Volume
399 Bottles (500 ml) Produced
9 g/l Residual Sugar
7.5 g/l Acidity

WINEMAKER

Mark Simakaski

SUGGESTED RETAIL PRICE

\$16.99

NOTES ON THE VINTAGE

Finally. That's what we said when the honey was harvested in late September of 2010. After the two previous years of rain, the bees were granted a reprieve, and they had the chance to make some great honey.

We add real habanero peppers and whole cinnamon sticks to produce this well balanced and not-too-spicy mead. The result is an exciting heat on the palate with a long lasting cinnamon finish.

MEADMAKING

We use no heat in our process in order to preserve the ephemeral essence of the honey and the floral sources that it represents. Following hand-harvesting of the honey, fermentation was carried out in closed top stainless steel tanks. Several yeasts were used to inoculate the must, and fermentation proceeded for a month. The mead was bulk aged during winter at low temperatures. During late summer of the following year we added chili and cinnamon. Several rounds of tasting allowed us to bottle at the peak of perfection.

ABOUT THE MEADERY

Artesano is a small, family business located in beautiful Groton, Vermont. Our meadery is open to the public, and we always enjoy visitors. Please consult our website for hours and dates of operation.

TASTING NOTES

Our Chili & Cinnamon Mead is the result of many test batches with combinations of spices, herbs and pretty much anything else we thought might work well. The result is slightly picante with a wonderful cinnamon finish. After taking the first sip, we said, "Wow! This one's great!"

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FOR SERVERS AND RESTAURATEURS

Useful information about our Chili & Cinnamon Mead:

SERVING TEMPERATURE

60-65° F

POURS PER BOTTLE

Three 5.5 Ounce Pours

SHELF LIFE AFTER OPENING

14 Days

CELLARING

2-3 Years

PAIRING

Try our Chili & Cinnamon Mead
as a refreshing drink:

Pour three ounces of Chili-Cinnamon Mead into a
highball glass with crushed ice and add a twist of lime.

THE STORY OF MEAD

It is said that mead is mankind's oldest fermented beverage. It's not hard to imagine our ancestors foraging in the field, finding the hive and robbing it of its honey. When diluted with water, honey naturally ferments with the yeast present in the environment. Our forager would not have wasted this treasure; instead, after taking a sip, he would have discovered this fascinating beverage.

Fast-forward to the not-too-distant past to a castle situated among the heath and wildflowers. The meadmaker, a servant of the king, works in the basement next to a large vat. After receiving payments of honey from the king's subjects, he adds rainwater to create a sweet must. After a couple of days the mixture begins to ferment. This is when the festival begins, and the mead flows freely. As the days progress, the mead gets stronger as the fermentation continues. But all good things must come to an end, and mead, like life, is ephemeral. If it wasn't consumed quickly enough, it turned to vinegar.

BAR CODE



ARTESANO PARTNERS



SHELF POS INFORMATION



CHILI & CINNAMON MEAD

A semi-sweet wine with some kick. A little heat on the tongue goes a long way to balance the sweetness of this very special mead. **Enjoy as a refreshing summer drink - on the rocks with a twist of lime!**



Produced and bottled in Groton, Vermont

Wine Made From Honey