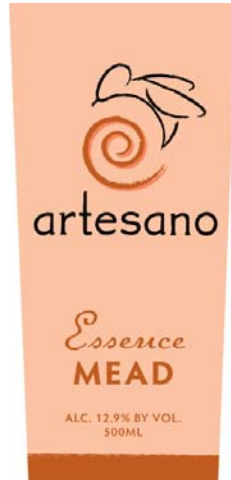


# artevano

## Artesano Essence Mead • Made in Vermont



### Artesano Essence Mead Made in Vermont

#### RELEASE DATE

October 2011

#### BEEKEEPERS

Kirk Webster

#### FLORAL SOURCE

Vermont Wildflower  
Late Summer

#### TECHNICAL DATA

Alcohol Content 12.9% by Volume  
1,807 Bottles (500 ml) Produced  
4 g/l Residual Sugar  
6.0 g/l Acidity

#### WINEMAKER

Mark Simakaski

#### SUGGESTED RETAIL PRICE

\$15.99

#### 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.

This is the first release of our dry mead. We waited a while to make this one because it isn't easy to tease out all of the great flavor and aromas of honey with no sweetness to hide behind.

#### 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. A month of tasting trials led to the perfect combination of flavors.

#### 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

We take Vermont's purest honey and gently coax from it the very essence of flowers that flourish on the landscape of the Green Mountains. This crisp and light dry mead complements the discerning table. Pairs nicely with white meats and seafood. Essence Mead delivers all of the aromas and flavors that highlight the floral sources of the honey without the underlying sweetness.

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### FOR SERVERS AND RESTAURATEURS

Useful information about our Essence Mead:

#### SERVING TEMPERATURE

60-65° F

#### POURS PER BOTTLE

Three 5.5 Ounce Pours

#### SHELF LIFE AFTER OPENING

14 Days

#### CELLARING

3-5 Years

#### PAIRING

Our Essence Mead has been likened to sake and pairs nicely with fish and rice dishes and white meats. Also, its earthiness complements vegetable dishes, coaxing out the same aspects in leafy greens.

#### BAR CODE



#### ARTESANO PARTNERS



### 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.

### SHELF POS INFORMATION



#### ESSENCE MEAD

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Produced and bottled in Groton, Vermont

**Wine Made From Honey**