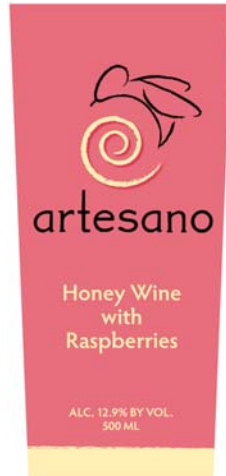


# artevano

## Artesano Raspberry Mead • Made in Vermont



### Artesano Raspberry Mead Made in Vermont

#### RELEASE DATE

August 2011

#### BEEKEEPERS

Nichole Wolfgang  
Kirk Webster

#### FLORAL SOURCE

Vermont Wildflower  
Late Summer

#### TECHNICAL DATA

Alcohol Content 12.9% by Volume  
1,092 Bottles (500 ml) Produced  
5.0 g/l Residual Sugar  
6.5 g/l Acidity

#### WINEMAKER

Mark Simakaski

#### SUGGESTED RETAIL PRICE

\$18.99

#### 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. In 2011, the raspberries enjoyed plentiful rain in the spring followed by a hot summer - perfect conditions for red, ripe raspberries.

#### 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. In late summer of the following year, organic, Vermont-grown raspberries were added to the tank to infuse their goodness, flavor and color into the mead.

#### 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

Raspberries are more mature, juicy and bold, bearing fruit later in the summer. Our Raspberry Mead will land on your palate with a splash of fruit that is crisp and refreshing. Pairs perfectly with chocolate, fresh green salad or grilled chicken. Serve at cellar temperature.

# artevano

## Artesano Raspberry Mead • Made in Vermont

### FOR SERVERS AND RESTAURATEURS

Useful information about our Raspberry Mead:

#### SERVING TEMPERATURE

60-65° F

#### POURS PER BOTTLE

Three 5.5 Ounce Pours

#### SHELF LIFE AFTER OPENING

12 Days

#### CELLARING

2-3 Years

#### PAIRING

Dark Chocolate

Drink as an Aperitif

Spinach Salad with Raspberry Mead Vinaigrette

### 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



#### RASPBERRY HONEY WINE

A delicious fruit mead that lands on your palate with a refined splash of intense and refreshing fruit flavor. **Pair with dark chocolate, a picnic lunch or drink as an aperitif.**



Produced and bottled in Groton, Vermont

Wine Made From Honey