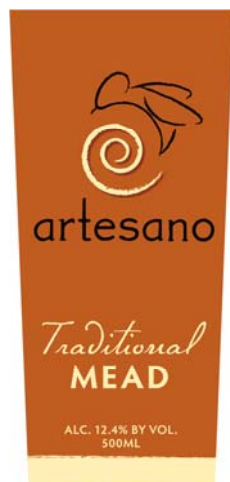


# artevano

## Artesano Traditional Mead • Made in Vermont



### Artesano Traditional Mead Made in Vermont

#### RELEASE DATE

October 2011

#### BEEKEEPERS

Nichole Wolfgang  
Kirk Webster

#### FLORAL SOURCE

Vermont Wildflower  
Late Summer

#### TECHNICAL DATA

Alcohol Content 12.4% by Volume  
1,785 Bottles (500 ml) Produced  
19.0 g/l Residual Sugar  
10.0 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. Our honey was lighter, sweeter, and had more acidity than previous years. This combination produced a fine mead that highlights the summer flowers of the Green Mountains.

#### 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, and honey was added in the spring to achieve the perfect touch of sweetness.

#### 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

This golden wine accents the floral aromas of Vermont wildflower honey. Hints of flowers infuse the air while your palate may detect pear, citrus and figs. Traditional Mead is a great still wine that can be served as an aperitif, as a dessert wine, or with spicy sweet and sour dishes, a fabulous cheese plate or dessert.

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### FOR SERVERS AND RESTAURATEURS

Useful information about our Traditional Mead:

#### SERVING TEMPERATURE

55-60° F

#### POURS PER BOTTLE

Three 5.5 Ounce Pours

#### SHELF LIFE AFTER OPENING

14 Days

#### CELLARING

3-5 Years

#### PAIRING

Sharp Cheddar Cheese

Spicy Asian Cuisine

Braised Pork

#### 2011 MEDALIST

Finger Lakes International Wine Competition

#### 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



#### TRADITIONAL MEAD

A semi-sweet white table wine made from pure, raw Vermont honey. Crisp, light and refreshing with hints of pear, citrus, and fig. **Pairs well with cheese, paté, spicy meals, light fare, or dessert.**



Produced and bottled in Groton, Vermont

Wine Made From Honey