

“What is bottled poetry.” ~ Robert Louis Stevenson

The History of Raspberry Mead

By: Loretta Bargetto Mujal, Assistant Controller

Mead, fermented honey, is considered to be one of the oldest fermented beverages. There is even some research that claims that mead even pre-dates fermented grape wine. Similar to red and white wine, mead has many different styles. There's the traditional style of mead which is made with just honey, water and yeast. Since the 1970's BARGETTO WINERY has been producing this style as our Chaucer's Mead; though it could also be considered a sack mead because of its sweeter style. The metheglin style (or mulled) is made with spices and extracts. It is derived from the Welsh word meddyglyn which means medicinal liquor and was used as healing herbs during the winter. Most of you are probably familiar with this style if you have visited our Soquel Tasting Room during the winter months when the sweet aroma of the mulling mead permeates throughout the tasting room. Another style is called melomel when mead is made with fruit.

How did BARGETTO WINERY come to this melomel style of mead, called Raspberry Mead? There was a vision and desire within the company to expand our Bargetto Wine Club and to create a dessert-style wine club. What better way than to initiate our new club, called CHAUCER'S Wine Club, than with our CHAUCER'S Mead, Olallieberry and Raspberry wines. These wines were already in place and ready to go as the first shipments to the new club, which began in September 2003.

With the launch of this exciting new wine club, it seemed only logical to add a new product. What if we tried another style of mead? This question was first posed by Jim Vaughan, our illustrious Western Region Sales Manager, who observed several melomel meads beginning to surface in dessert wine sections. That question was to become the first step of many for Jim's brainchild, Raspberry Mead. From that inspiration, it was a natural progression—we already had the honey resources from regional beekeepers to produce the mead

as well as a variety of local fruit from which to choose. The winemaking team set up a blind tasting of competitive melomel meads and some proposed blends. After the scores were tallied and the bottles were revealed, the in-house experimental Raspberry Mead was the overwhelming winner.

The blend consistency would be the next question. After much discussion and many different combinations, the final product consisted of 85% CHAUCER'S Mead and 15% of dry Raspberry wine. Hence, in 2004, CHAUCER'S Raspberry Mead became our first melomel style of mead.

Similar to our CHAUCER'S Mead, our CHAUCER'S Raspberry Mead has also become quite popular at Renaissance Faires, especially in Arizona, Kansas, Texas, and North Carolina thanks to the efforts of Jim Vaughan and Tom Cox, Eastern Sales Manager.



CHAUCER'S Raspberry Mead was a product of Western Region Sales Manager, Jim Vaughan's (shown above) creative imagination.

Who knows what the future will bring. Perhaps another vision will lead the way to another style of mead. Enjoy our Raspberry Mead during the holidays as an accompaniment to your favorite dessert.

Happy New Year!
The Bargetto Family

Current Release

CHAUCER'S Raspberry Mead

"90 Points. Clear light crimson and fairly bursting with the enticing aromas of freshly crushed raspberries, this frankly sweet but hardly cloying wine makes an unusual choice for dessert, perhaps over your own version of vanilla ice cream."

-Wine & Spirits Magazine

Shipment costs for 3 bottles (500ml)

Pickup Members	\$36.29
CA Members	\$48.79
Out of State UPS Members	\$48.10
(MI, ND, NH, NY, TX, VA add applicable sales tax)	
Freight Forwarder/FedEx Members	\$50.10

Retail price of CHAUCER'S Raspberry Mead is \$14 per bottle.
Prices include 20% CHAUCER'S Wine Club Discount.

Next Release

BARGETTO 2005 Sierra Foothills Port

"Here is another fine ruby port for 2005. The wine is dark purple with flavors of blackberry jam, cassis and tobacco. The finish lingers with hints of Seville orange."

-Michael Sones, Winemaker

Shipment costs for 3 bottles (500ml) of Port

Pick up Members	\$46.66
CA Shipment	\$59.16
Out of State UPS	\$57.70
(ID, ND, NH, NY, MI, TX, VA add applicable sales tax)	
Freight Forwarder/FedEx	\$59.70

Retail price of BARGETTO 2005 Sierra Foothills Port is \$18 per bottle
Prices include 20% CHAUCER'S Wine Club Discount
This release is scheduled to be shipped on March 22, 2007

Change of address, billing information or skipping or substituting a shipment? Give us a call prior to the **15th of March** to prevent any inconvenience or delays in receiving your next CHAUCER'S Wine Club shipment.

All of our members are important to us, and we appreciate your staying in touch. Don't be shy.

Give us a call at **1-888-400-WINE** or send an email to **wineclub@bargetto.com**.

Happy New Year!

What's a better New Year's Resolution than to drink more wine? Refer your friends to any of the BARGETTO WINERY Wine Clubs, and receive a complimentary bottle of wine!

Did you enjoy your current wine release? Stock up and save!

Buy 6 or more bottles of CHAUCER'S Raspberry Mead and receive a 25% discount! Only \$10.50 per bottle. \$63 per half case, \$126 per case. Regularly \$14 per bottle.
Offer ends 3/15/2006.



Epicurean Notes



Raspberry Mead Mousse

Ingredients

- 1 Tbsp. gelatin
- 1/3 c. cold water
- 2 1/2 c. heavy whipping cream
- 3 egg whites
- 1/3 c. simple syrup (mix 1/4 c. hot water, 1/4 c. sugar)
- 1 1/2 c. Raspberry Mead

For more recipes check out www.bargetto.com

1. Sprinkle gelatin over the cold water, set aside to soften.
2. Whip heavy cream to medium consistency. Set aside in the refrigerator.
3. Combine the egg whites and simple syrup. Heat to 140° over simmering water while stirring constantly. Remove from heat and whip until stiff peaks form. Fold into refrigerated whip cream.
4. Stir in Raspberry Mead.
5. Heat the gelatin mixture to dissolve. Be careful not to overheat.
6. Quickly stir the gelatin mixture into the mousse.

By Beth Paiva, Cake Decorator

Beth Paiva studied at the California Culinary Academy in 2000 because of her love for baking and pastries. Upon graduation, Beth went straight to work at Seascape Resort, in Aptos, CA as a Pastry Chef. After a year at the Resort, Beth took a month off to travel Europe and to study European pastries. Beth currently works at Beckmann's Bakery as a Cake Decorator.

Questions or comments for Beth?

You can email her at bethmarier@hotmail.com

Everyone wins when you invite friends to join the CHAUCER'S Wine Club. They will receive three bottles of CHAUCER'S wines quarterly and you will receive a complimentary bottle of wine!



