



CHAUCER'S Raspberry Mead

TECHNICAL DATA

Honey Sources

Sierras Nevada Mountains
Mountain Wildflower & Sage
Southern California
Alfalfa, Orange Blossom

Raspberry Source

Driscoll's, Watsonville, CA

Blend

85% Honey
15% Raspberry Wine

Harvest Season

May 15 – July 15

Total Acidity in Wine

.79 grams/100mls

Residual Sugar

11.2% by weight

Alcohol

10%

Retail Price

\$15.00

CRISP, FRUITY AND REFRESHING

The flavor of this wine explodes with raspberry and honeysuckle. The wine is a blend of our Mead and a small portion of our Raspberry Wine. Less sweet than our regular Mead, this wine finishes with a lingering crisp raspberry and honeysuckle impression.

A blend of honey wine and fruit such as raspberry is known as Melomel. This blend of fruit and honey has been enjoyed for centuries.

THE FRUIT

The raspberries for this wine are from Driscoll's berry growers in the Watsonville, CA area. The honey used to make the Mead is a blend of alfalfa, orange blossom, sage and mountain wildflower collected from our local bee keepers in Northern California.

ENJOY THE NATURAL, FRUIT FLAVORS

Although this wine exhibits richness similar to a fine liqueur, this dessert-style beverage is not fortified and contains only 10% alcohol. To enjoy the full qualities of this wine, it should be consumed shortly after purchase.



Pairing Suggestions

- Enjoy with dried fruits and nuts.
- Great with chocolate mousse and other chocolate desserts.