



## TASTING NOTES

Autumn 2021

\$14 Flight of 4

### DRY

**Let's Dance Cider:** A collaboration project with our friends at Botanist & Barrel! This cider blends together our lavender mead with their dry style cider made with local NC apples. Pairing notes: Humboldt fog cheese, Herbs de Provence roast chicken, plum cake  
8% ABV | \$8 glass | \$18 bottle | 375 mL

**Cranberry Sage Mead:** Featuring hand-pressed, tart cranberries, earthy sage and wildflower honey. Off-dry and fruity with balanced acidity and savory herbal notes. Pairing notes: Roasted duck, turkey sandwich, butternut squash soup, rosemary chevre  
12.5% ABV | \$8 glass | \$18 bottle | 375 mL

**Tri-Berry Mead:** An off-dry mead made with wildflower honey with a blend of dark berries - foraged mulberries, fresh blueberries, blackberry and black currant juice. Pairing notes: rosemary lamb chops, caramelized cauliflower, aged cheddar  
12% ABV | \$10 glass | \$18 bottle | 375 mL

### SEMI-SWEET

**Orange Blossom Mead:** This semi-sweet traditional mead is made with orange blossom varietal honey, aged over nine months for smooth and silky honey, floral and citrus notes. Silver medal, 2019 Mazer Cup | Pairing notes: grilled chicken, roasted peppers, moroccan spiced couscous with oranges  
12% ABV | \$8 glass | \$24 bottle | 750 mL

**Blueberry Mead:** This mead has subtle plum and tart berry notes, balanced with honey sweetness. Made with local blueberries and NC wildflower honey. Silver medal, 2018 Finger Lakes Intl Wine Comp | Bronze medal, 2018 NC State Fair | Bronze Medal, 2018 Dixie Classic Fair | Pairing notes: aromatic cheeses, pastrami reuben, dark chocolate, salami.  
12% ABV | \$8 glass | \$24 bottle | 750 mL

**Strawbanero Mead:** Fermented with NC strawberries, wildflower honey and infused with habanero peppers. Lightly sweet, with a little heat. 1st Place Ribbon, 2018 NC State Fair | Pairing notes: gouda, smoked ribs, sesame noodles  
12.5% ABV | \$8 glass | \$16 bottle | 375 mL

**Spiced Apple Cyser:** This spiced cyser is like apple pie in a glass. NC apple cider fermented with NC wildflower honey, spiced with cinnamon and nutmeg, semi-sweet. Silver medal, Dixie Classic Fair | Pairing notes: grilled brats, blue cheese, ham spinach quiche  
12% ABV | \$8 glass | \$24 bottle | 750 mL

**Honey Chai Mead:** Like a warm mug of chai tea, our Honey Chai Mead is a loaded infusion of exotic spices, mingled with honey. Pairing notes: pumpkin pie, samosas with mango chutney, brie cheese  
12.5% ABV | \$8 glass | \$16 bottle | 375 mL

### BARREL AGED

**Barrel Aged Wildflower Mead:** Made with NC wildflower honey this off-dry, small batch traditional mead has been aged for several months in a bourbon barrel from our friends at Mystic Distillery. Pairing notes: roasted sweet potatoes, maple bacon, cheeseburger  
\*Made in NC 2020 Winner, Our State magazine\*  
13.6% ABV | \$12 glass | \$28 bottle | 375 mL | +\$2 Flight

**Gin Barrel Aged Hibiscus Mead:** Made with NC wildflower honey, hibiscus roselles and petals. This small batch semi-sweet, botanical mead has been aged for several months in a gin barrel from our friends at Durham Distillery. Pairing notes: cucumber sandwiches, strawberry tart, oysters  
13.6% ABV | \$12 glass | \$28 bottle | 375 mL | +\$2 Flight

**Barrel Aged Apple Cyser:** Made with NC wildflower honey and fresh NC apple cider, this small batch, semi-sweet mead has been aged for several months in a whiskey barrel from Whistle Pig. Pairing notes: snickerdoodles, gorgonzola cheese, chili  
13.6% ABV | \$12 glass | \$28 bottle | 375 mL | +\$2 Flight

**Barrel Aged Vanilla Mead:** Made with NC wildflower honey and fresh vanilla beans, this small batch, semi-sweet mead has been aged for several months in a Woodford Double Oaked bourbon barrel. Pairing notes: sirloin steak, sweet potato casserole, crème brûlée  
13.6% ABV | \$12 glass | \$28 bottle | 375 mL | +\$2 Flight

### SPARKLING - SESSION

**Blueberry Meadjito Mead:** Mojito inspired session mead made with wildflower honey, fresh NC blueberries, lime juice & zest and local mint. Pairing notes: feta cheese, ceviche, key lime pie, pineapple salsa  
6% ABV | \$6 glass

**Strawberry Elderflower Mead:** Session mead made with wildflower honey, fresh, local strawberries and infused with dried elderflowers. Pairing notes: ricotta cheese, balsamic chicken, rhubarb pie  
6% ABV | \$6 glass | \$12 bottle | 500 mL

**Ginger Peach Mead:** Session mead made with local ginger root from the Durham Farmers Market, wildflower honey, and blended with fresh peach juice. Pairing notes: corn and tomato salad, mozzarella cheese, BBQ sandwich  
6% ABV | \$6 glass | \$12 bottle | 500 mL