



## Spring 2022 TASTING NOTES \$15 Flight of 4

### BARREL AGED

**Barrel Aged Wildflower Mead:** Traditional mead, made with 100% NC wildflower honey, aged in stainless for ~9 months and then aged for ~7 months more in a Mystic Distillery bourbon barrel. 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

**Barrel Aged Apple Cyser:** Made with NC wildflower honey and fresh NC apple cider, aged for several months in a Whistle Pig whiskey barrel from Bull City Bourbon Club.

Pairing notes: snickerdoodles, gorgonzola cheese, chili  
13.6% ABV | \$12 glass | \$28 bottle | 375 mL | +\$2 Flight

### DRY to SEMI-DRY

**Hibiscus Lemonthyme Mead:** Earthy, floral, dry- style mead with honey finish. Made with NC wildflower honey, hibiscus flowers, lemonthyme. Bronze medal, 2016 Finger Lake Wine Comp | 2nd Place Ribbon, 2012 NC State Fair

Pairing notes: herbed chicken, caprese salad, chevre  
11.5% ABV | \$8 glass | \$24 bottle | 750 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 | \$10 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

### SPARKLING - SESSION

**Lavender Lemonade Mead:** Session mead made with fresh-dried local lavender flowers from Sunshine Lavender Farm in an orange blossom traditional semi-sweet mead, and blended with fresh lemonade. Pairing notes: goat cheese, grilled rosemary chicken kabobs, blueberry tart  
6% ABV | \$7 glass | \$14 bottle | 500 mL

**Cranberry Rosé Mead:** Session mead made with wildflower honey, cranberries and white grape juice. Mimicking all the characteristics of a rosé wine - pink and fruity! Pairing notes: whipped feta, niçoise salad, Mexican street corn  
6% ABV | \$7 glass | \$14 bottle | 500 mL

### SEMI-SWEET

**Farmhouse Wildflower Mead:** Semi-sweet traditional mead made with 100% NC wildflower honey, aged in stainless for ~9 months for smooth, floral and earthy notes. Silver medal, 2020 Mead Crafters Competition, National Honey Board | Pairing notes: gruyere cheese, mushroom & wild rice pilaf, herbed roasted potatoes, crème brûlée  
12% ABV | \$8 glass | \$24 bottle | 750 mL

**Orange Blossom Mead:** Semi-sweet traditional mead made with 100% orange blossom varietal honey, aged in stainless ~9 months for silky honey, hints of citrus, blossom. Silver medal, 2019 Mazer Cup Intl Mead Competition | Pairing notes: grilled chicken, roasted peppers, moroccan spiced couscous with oranges  
12% ABV | \$8 glass | \$24 bottle | 750 mL

**Blueberry Mead:** Semi-sweet mead made with local blueberries, hand-pressed blueberry juice, 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 | \$10 glass | \$28 bottle | 750 mL

**Strawbanero Mead:** Fermented with local strawberries, NC 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 | \$10 glass | \$18 bottle | 375 mL

**Spiced Apple Cyser:** Like apple pie in a glass. NC apple cider fermented with NC wildflower honey, spiced with cinnamon and nutmeg. Silver medal, Dixie Classic Fair | Pairing notes: grilled brats, blue cheese, ham spinach quiche  
12% ABV | \$10 glass | \$28 bottle | 750 mL

**Strawberry Cranberry Mead:** Made with fresh local strawberries, NC wildflower honey, cranberry juice, local tulsi leaf tea. Bright and juicy with a botanical, earthy touch. Pairing notes: Manchego cheese, Grilled Fish, Key Lime Pie  
12% ABV | \$10 glass | \$18 bottle | 375 mL

**Lavender Mead:** This mead infuses fresh-dried local lavender flowers from Sunshine Lavender Farm into our orange blossom traditional semi-sweet mead. Floral, honeyed, and a bit savory/herbal as well. Silver medal, NC State Fair | Pairing notes: lemony kale salad, soft cheeses, shortbread  
12% ABV | \$10 glass | \$18 bottle | 375 mL

**Mango Mead:** Tropical, lightly sweet, bright juicy mead w/NC clover honey and fresh mango. Pairing notes: Asian steamed fish, coconut curry, avocado salad, goat cheese  
12% ABV | \$10 glass | \$18 bottle | 375 mL

**Flower Power Mead:** Session mead made with North Carolina wildflower honey, hibiscus petal tea, jasmine, and rose petals. Floral, refreshing and lightly sweet. Pairing notes: spinach & strawberry salad, lemongrass tofu curry, havarti cheese  
6% ABV | \$7 glass | \$14 bottle | 500 mL