

# Mead



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Throughout the ages water has been so polluted that many people did not drink it. In fact when the Pilgrims came to this country they drank beer. The reason they landed in Massachusetts was because they ran out of beer. They were heading for Virginia. But we are not here to discuss Pilgrims and beer. We want to enlighten you on MEAD! Mead basically is wine made from HONEY. Mead can be made sweet, or dry. Since it comes from Honey it is very easy to make it sweet. Grapes being less expensive to produce, create a less expensive wine. Since the only way to get honey is from bees, mead tends to be costlier. The amount of mead you produce is totally dependent on the population of bees. Like white wine mead likes cooler temperatures. It is important to drink mead at the right temperature, the cooler it is, the more softer the taste. Sweeter meads should be drunk around 48 to 52°F, and drier meads between 44 to 48°F. An easy way to see if you like your mead cooler, or warmer. Is to keep it in the fridge until you are about to drink it. Taste it cool. Let the heat from your hand warm the mead a bit and taste it again. Which do you prefer?

Mead is made from honey and water through fermentation with yeast just like grape wine. Its alcoholic content is in the same range as grape wine. It may be carbonated, sparkling, or still. It can be dry, semi-sweet, or sweet. Mead is often referred to as honey wine. It may be brewed with spices, fruits, or grain mash. Mead can even be flavored with hops to produce a beer-like flavor.

In ancient Babylon the Father of a Bride would give her Groom one month of free mead as a wedding gift to insure fertility. The ancient Babylonians followed the Lunar calendar, so this period of free mead was referred to as the honey month. According to some historians this is where we get our term honeymoon.

Archaeological evidence for production of mead dates back to around 7000 BC. The first known description of mead is from around 1700-1100 BC. Aristotle discussed mead in his writings. The English word mead is a derivative of the Old English medu which means honey.

If you never heard of, or tasted mead before go out of your way to try it. We prefer the sweet non-carbonated.

We are here to answer any of your wine related questions.

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