

Cherry Mead

Vintage: 2023

Fruit: Foraged Chokecherries - *Prunus Virginiana*

Honey: Raw Wildflower - Northwoods Apiaries

Alcohol: 14 %

Winemaking Notes: Chokecherries, also known as bitter-berry, were added to raw honey and spring water, fermented for several weeks and then pressed. Fermentation continued in glass demijohns for ten months before the finished product was bottled.

Tasting Notes: This mead was made with local raw honey and chokecherries from our Washington, Vermont site. It has an orange-red color and crystal clarity. On the nose, cherries dominate with floral undertones of the honey. On the palate, bitterness from the chokecherries appears first, followed by a strong sweetness, and flavors of red fruits, although not distinctly cherry. A tannic puckering is present in the mouthfeel, followed by an earthy aftertaste and lingering bitterness.

Total Production: 12 cases



Wild Cherry Melomel

MONTPELIER VINEYARDS

Prunus virginiana, a wild cherry native to VT, was gathered to make this tart and aromatic wine. Slightly sweet and tannic, it reminds us of summer days and homemade jams.

Enjoy chilled, with seltzer, or over ice

Cherry Mead
14% Alc/Vol - 375 mL
No Sulfites Added - May Contain Naturally Occurring Sulfites

Bottled & Produced by:
Montpelier Vineyards, LLC,
Montpelier, VT, 05602

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GOVERNMENT WARNING: (1) According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects. (2) Consumption of alcoholic beverages impairs your ability to drive a car operate machinery, and may cause health problems.