FEISTY TASTING NOTES

More info at www.FeistyMead.com

Distributed in Ohio by Premium Beverage Supply

All Feisty Meads can be requested at your local wine or grocery store

TRADITIONAL MEADS (HONEY, WATER & YEAST - FERMENTED & AGED)

Note: All of our meads are 13.5% ABV unless noted differently

Citrus Inspiration: Dry Mead – from Orange Blossom honey - Straw/light yellow color, citrus aroma, Pleasant first tasting impression with a slight hint of sweetness and a smooth transition to a clean dry finish. A nice apéritif before a meal & would nicely complement mild fish or chicken dishes. ***International Gold Medal***

Orange Blossom: Semi-Sweet Mead – from Orange Blossom honey – The sweetness is between our dry and sweet orange blossom meads. It has a nice citrus/orange blossom nose, a dry center taste, and a sweet/tart finish – with a little lingering sweetness. This would pair well with pork chops, apple pie, or simply sipping for enjoyment. ***National Bronze Medal***

Citrus Temptation: Sweet Mead – from Orange Blossom honey - Sweet and fruity aroma without being cloying. It has traces of orange blossom, tangerines and lemon. Acid balance is just enough to cut through the sweetness without being overbearing. This is the mead that defines what many people think all meads should taste like. The sweet mead can be served with a meal like a sweet Riesling wine, with desserts, as an after-dinner drink or aperitif. ***National Silver Medal***

Mesquite Blossom: Semi-Sweet Mead – from Mesquite Blossom honey - Mesquite trees in the south-west produce long pods of fragrant yellow blossoms. The resulting mesquite honey has a delicate floral aroma with hints of pear and peach. The mead is crafted to be between semi-sweet and sweet. The mild mead flavors pair well with mild cheeses or fish, or a great aperitif or after dinner drink. ***National Gold Medal***

Sunshine Mead: Semi-Sweet Mead - from Sunflower Blossom honey – Large cheerful sunflowers produce a mild but flavorful honey resulting in a delicious lightly flavored mead. Our current semi-sweet Sunshine mead is great for sipping and will not overpower mildly flavored cheese or meat dishes. ***National Silver Medal***

Buckwheat Mead: **Semi-Sweet/Sweet Mead** - from Buckwheat Blossom honey - The white flower clusters of buckwheat yield a rich, dark honey. Our amber colored mead has a robust malty and molasses nose. An initial caramel sweetness is followed by malty, toffee flavors with a finish reminiscent of buckwheat pancakes. This full-flavored mead goes well with spiced bake goods, BBQ meat, nutty cheddar cheese or a tawny port. ***National Gold Medal***

Orange Blossom

Mesquite Blossom

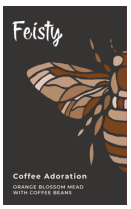
Sunflower Blossom

Buckwheat Blossom

MEADS WITH ADDED FLAVORS

Blood Orange Libation Mead - Blood orange juice is added to orange blossom mead to accentuates the flavor and aroma. The flavor starts out with a blood orange flavor coupled with a citrus bite and transitions to a lingering orange and citrus orange blossom mead taste. This is a terrific sipping drink and would be great with key lime pie or vanilla ice cream.
National Silver Medal

Blackberry! – A well aged orange blossom honey mead with a bit of blackberry juice added for additional flavor. Starts with a nice blackberry aroma and flavor and transitions to the lingering orange and citrus orange blossom mead taste. A soft mead to go with mild dishes or sipping.
National Silver Medal



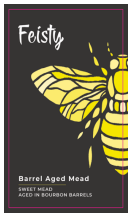
Coffee Adoration Mead – 17 coffee beans flavors each bottle of aged orange blossom mead. The resulting mead features a pleasing coffee aroma and a taste of coffee with the background sweetness of orange blossom honey. The coffee and honey flavors finish slightly sweet and long. Although terrific as an after dinner drink, it would nicely complement moderately strong dishes like burgers or pulled pork. ***National Bronze Medal***

Spiced Sensation Mead - Cinnamon aroma with a trace of ginger, nutmeg, clove and allspice. This mead transforms in your mouth as it hits all the right notes, sweet, spiced, and a clean finish, with the orange blossom honey carrying through. The semi-sweet character would best suit other flavorful dishes such as strudels, pumpkin pie or great served warm.
National Silver Medal

Apple Pie Delight –This is a delicious collaboration of apple pie flavors of cinnamon, vanilla, allspice and other apple pie flavors with honey and mead to make a cyser (an apple & honey mead). It has a sweet start and a very clean finish and said by customers to taste like apple pie in a bottle. It pairs nicely with any mild to moderately flavored dishes (12% abv).
National Bronze Medal

Zen Orange Blossom Mead - Orange blossom honey was co-fermented with zinfandel grape juice. It has a nose of zin with a background of orange. The flavor is a terrific blend of orange blossom honey wine with the tannins and flavor of a good zin. It has a sweet/tart finish with lingering zin and orange flavors. A great sipping beverage and would complement medium to strongly flavored dishes. ***National Gold Medal***

Vitus Blanc Mead - Orange blossom honey was co-fermented with chardonnay grape juice. The nose and flavor is a blend chardonnay and orange blossom honey. Starts with chardonnay nose and flavor and transitions to some orange blossom citrus flavor at the finish. Tastes similar to a chardonnay wine, but better. Great for accompanying milder dishes.
National Gold Medal



Barrel Aged Mead – Well aged meads were further aged for over a year and a half in bourbon barrels to produce a delicious bourbon barrel aged mead. It is malty with hints of bourbon flavor and has a dry finish – without the harsh notes of a high proof bourbon. Would go well with barbeque or other spicy dishes or for sipping. ***National Silver Medal***