

Carroll's Mead

SWEET HONEY WINE

New York Premium Selection



In the fall of 2005, a long standing family tradition of making sweet mead crossed to a commercial level. The goal was to create a mead that was lighter in taste and body than most commercially produced meads, and to capture the sweet wine enthusiast as well as to maintain an ancient tradition of making wine from pure honey, water and yeast.

Most Mead wines are boiled during fermentation. This excessive heat can change the properties in the honey, yielding a strong, almost scorched flavor, much like that of a dark beer where the barley malt is roasted.

After working with honey and levels of alcohol and residual sweetness, it was decided that a lower alcohol mead that was kept cool during fermentation and with a remaining sugar level that was sweet was the perfect wine. And *Carroll's Mead* was born.

The difference between *Carroll's Mead* and other commercially produced meads could be equated to the difference between Eiswein and Oktoberfest!

Wassail Recipe

Ingredients:

- 1 bottle Carroll's Mead
- 2 cups Fresh Apple Cider
- 1 Large Orange
- 4 Cinnamon Sticks
- 2 Whole Cloves
- 1 small slice ginger root
- Pinch of nutmeg