

# ARCHER [Mead]

ABV: 17%

Age: 18 Months in French Oak Barrels

Body: Full

Sweetness: High (all honey based)

Honey Varietal: Clover

Ageability: Very high

Bottle size: 375ml

Recommended serving size: 3oz

Serving temp: 50 degrees (slightly chilled) or 150 degrees (warmed)

Estate Produced, and Bottled

\*The mead will keep its best flavors within the first 3 months after uncorking. After pouring, recork and store below 70 degrees and out of direct sunlight.\*



*2013 Mazer Cup International Mead Competition Silver*

*2013 MD Governor's Cup Best in Class*

*2012 MD Governor's Cup Best in Class*

*2012 MD Winemasters Choice Best in Class*

## Process

Whole cloves, cinnamon, and dried juniper are added to a hops bag to make a “mead tea”. To help acid balance, for the final flavor and for fermentation help, lemon zest and juice is added. A light heating on a small concentrated batch of raw honey and water allow for proper infusion. Once the cook is finished, the concentrate is added to the full batch of honey and water and yeast is pitched. A deliberately slow fermentation allows for the most flavorful mead, with high alcohol, and the smallest chance of off flavors.

Racking and transferring into French Oak Barrels begins the clarification as well as the aging process. At this point, the mead has good flavors, but they are not well-developed or balanced. Underground cellar storage in barrels allows for the wood to swell and soak up the mead, then release it as the humidity and temperature changes.

## Tasting Notes

Cinnamon, Clove, and Juniper give this popular mead a festive flavor. It can be served hot on chilly winter nights, or also as an aperitif, slightly chilled, with cakes or cookies. Once heated, the clove comes alive and the juniper plays a larger role. Classically sultry and full of oak, Archer is akin to what can be found in old European monasteries.