

It's not beer, wine, or cider

MEAD IS QUITE SIMPLY AN ALCOHOLIC BEVERAGE
PRODUCED BY FERMENTING HONEY AND WATER.

It's the oldest fermented beverage in human history dating back thousands of years. Although this sounds simple enough, the vast array of possibilities can be staggering — different meads may vary significantly depending on honey variety, fruits, spices, yeast strain, production methods, etc...



THIS AIN'T YOUR PARENT'S RENAISSANCE FAIR

Far from the sugary sweet, hotly alcoholic, sorta bland products people were exposed to for many years, mead makers are pushing the boundaries of flavor and experimentation across the country in exciting new ways.



THE PROCESS

The process of how a mead is made also greatly impacts the flavor — caramelizing the honey, barrel aging, types of yeast used, strains of bacteria introduced, from IPA meads to Pet-Nat meads to Sour Meads to anything and everything mead makers can imagine.





MAKING SENSE OF IT ALL

Mo' Honey Mo' Problems

(NOT REALLY BUT BEAR WITH ME)

There are hundreds of different honey varieties from a variety of flower blossoms. Even honey from the same plant will differ depending on geography. Then there's wildflower honey, a natural mix of various nectars with as many flavor varieties as there are flowers in the world.

Let's get out of these wet clothes and into a dry metheglin

Many mead makers specify how dry their meads are, this is an indication of how much residual sugar is leftover in the mead after fermentation or how dry the mead will be perceived. Look for this on the bottle or ask your retailer.

Sparkling or Still or...?

Meads vary in carbonation from spritzzy champagne like liveliness to completely still and everything in between. Sometimes you'll see the word petillant — which means slightly carbonated.

Fruit & Spice & Everything Nice

Many mead makers use various fruits and spices in their meads, the possibilities are endless — cinnamon, apple cider, black pepper, grapes, blackberries, rhubarb, cumin, sea salt, chocolate, chestnuts, yuzu peel, peanuts, coffee, juniper berries... whatever flavors you're craving, chances are you'll find it from one of the many meaderies across the nation. You'll see terms like methleglin, melomel, cyser, and pyment to describe these variations, but when confused ask your local retailer or read the manufacturer's description.



MEAD. IT'S WHAT YOU'VE BEEN LOOKING FOR.

Mead is unlike any other fermented beverage on the market — the choices and flavors are limited only by the imagination of talented mead makers. Whatever you're in the mood for, chances are the right mead is out there for you, now all you have to do is *go get it!*



AMERICAN
MEAD
MAKERS
ASSOCIATION

Email: info@mead-makers.org | **Phone:** 919-414-9911

Website: mead-makers.org

Facebook: facebook.com/meadmakersassociation | **Twitter:** @AmericanMeadMkr