

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.