



## 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 methglin*

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 pettilant — 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 methglin, 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!*



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