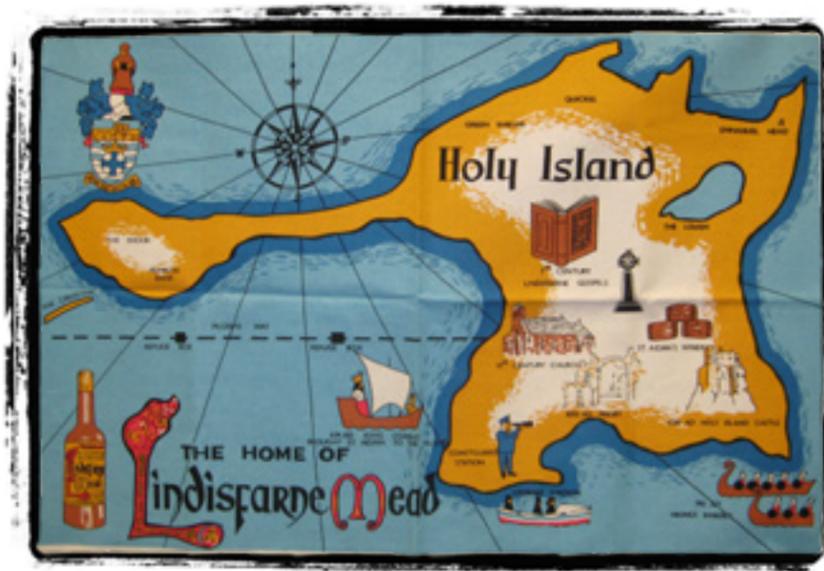


LINDISFARNE MEAD

At St. Aidan's Winery, Lindisfarne has produced mead in England for centuries with rich historical roots. The Holy Isle of Lindisfarne is a tidal island one mile off the coast of Northumberland, England's most Northern county.

Lindisfarne Mead, sold as Lindisfarne Original in the United States, was developed during the last century to capture the deep rooted historical and cultural overtones of the region. In wanting to keep the history of the lands alive, Lindisfarne has embraced ancient Rome's favored approach of using grape juice in the fermentation process.

The island is cut off from the mainland by the North Sea two times a day. The tide relentlessly obeys the rhythms of the moon, making delivery and dispatch a logistical nightmare with safe crossing times changing daily.



The History of Mead

The history of mead is without doubt a strong contender to be classed as the ancestor of all fermented drinks. From ancient civilization excavations to scripture and famous authors, mead holds steady in culinary history.

"Mead is historically unique as the category is not tied to social class. It is shared amongst many types of people and characters."

Mead has been well represented in literature and cinema as references to Hobbits and elves drinking mead are made in The Lord of the Rings."

—Lexi Pollard, Literary Historian & Educator

Of course mead attracted its fair share of legends. It was said that mead should be drunk during the first month of marriage. Hence the word "honeymoon."

What is Mead?

PUT SIMPLY: Mead = Honey + Water + Yeast¹

MEAD VARIANTS:

- › **METHEGLIN** a spiced variety said to be medicinal
- › **PYMENT**² grape wine, sweetened with honey
- › **CYSER** fermented apple juice and honey³
- › **MELOMEL** fruit mead
- › **SACK MEAD** sweetest variant; honey and malt fermented⁴

ISLE PUNCH

- 1 part Lindisfarne Original
- 3 parts Lemonade
- 2 parts Apple and Ginger Juice

Serve over ice

¹ Historically, this was wild yeast in the air or from dregs of old stock

² Romans referred to Pymment as 'Mulsum'

³ Believed to be the forerunner of cider

⁴ An ale also referred as 'Bracket'



LINDISFARNE ORIGINAL IS PRODUCED MUCH LIKE THE ANCIENT ROMAN PYMENT, CONSIDERED A CATEGORY OF MEAD.



Lindisfarne Original

14.5%
ALC / VOL

750mL
BOTTLE SIZE

TASTING NOTES

- › Aroma of sweet honeysuckle
- › Light acidity followed by a slight honey mouthfeel
- › Medium body with cinnamon and herbal undertones

SERVING RECOMMENDATIONS

- › Slightly chilled
- › As an aperitif
- › Pairs well with fruit and cheese
- › In cocktails with complimenting vanilla notes

AWARDS

- › **SILVER** Los Angeles Wine Competition 2016



PRODUCTION PROCESS

FORTIFIED
White Grape Juice + Yeast + Honey + Herbs + Spices = Slightly Sweet Yet Acidic, Honeysuckle Delight