

# FISH HUNTER [Mead]

ABV: 17%

Age: 18 months in French Oak Barrels

Body: Full

Sweetness: Medium-High (all honey based)

Honey Varietal: Clover

Ageability: Very high

Bottle size: 375ml

Recommended serving size: 3oz

Serving temp: 40-65 degrees

Estate Produced, and Bottled.

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



## The Hunter Series

We started the hunter series purely as a curiosity-killing experiment. Once the process to make the original “Hunter” was dialed in, we knew we had made something special. Honey serves as a wonderful vessel for pure spice allowing small bursts of capsaicin to play with our senses like no other.

Fish Hunter is our collaboration with Woodberry Kitchen of Baltimore. Every single ingredient was sourced locally.

## History

Fish peppers were believed to have made their way to the Mid-Atlantic via Caribbean traders. Amateur and eventually commercial chefs embraced the pepper for its versatility in seafood dishes around the Chesapeake. Hence the name, “Fish Pepper”.

## Process

The Fish Peppers are first dried to ensure proper infusion of flavors and capsaicin. The Honey, water, and verjuice formation is started using a few secret methods developed by our biochemist winemaker. Once the fermentation has reached a slow and steady pace, in goes the peppers in a hops bag. Throughout the fermentation, we’ll often check the spice levels as well as the fermentation process to ensure the proper flavors are developing. Once finished, we’re left with a tasty but unrefined beverage. Fish hunter then spends 18 months aging in medium-toast french oak barrels.

## Tasting Notes

Slightly drier than the rest of our “Hunter” series, Fish Hunter’s spice builds slowly after the finish. The verjuice shines through with a pleasant tartness acting as a background singer to the crazed guitar-smashing frontman that is the oaked honey.