

2014 MAZER RED [Mead/Wine Hybrid]

ABV: 17%

Age: 2 years in French Oak Barrels

Body: Full

Sweetness: Medium (all honey based)

Honey Varietal: Wildflower

Ageability: Very high

Bottle size: 500ml

Recommended serving size: 3oz

Serving temp: 40-65 degrees

Estate Produced, and Bottled.

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

2017 Mazer Cup International Mead Competition Bronze



The Mazer Series

The "Mazer" series is all about combining the best parts of both wine and mead into a red, white, and rosé style of drink that can be made with recycled grapes once the winemaking process is complete.

Vintage

The 2014 Western Maryland growing season gave us the perfect vintage for our first ever estate pyment (Mead fermented with wine grapes). The cool finish to a fairly dry summer allowed grape acidity to rise while the sugars remained rather low. High acidity grapes allow us to introduce a balance to the honey sweetness.

Process

Once harvested, the grapes are immediately destemmed and lightly crushed. A traditional wine fermentation is started and once the process is complete, the grapes will be lightly pressed. The wine now takes its own path to bottle and the grape must is added into the meadmaking process. Raw local floral honey and yeast begins the fermentation with the recycled must. Once fermentation is finished, the mead is transferred back to the grape press. The post-fermentation pressing allows us to squeeze out additional tannins from the grape skins. Afterwards, the mead sits in a medium-toast French Oak barrel for 2 years to gain structure and mellow flavors.

Tasting Notes

Mazer Red is a strong libation full of notes of ripe blackberries, cassis, and beach plums. The wildflower honey adds a floral characteristic that pairs well with the dark fruits. A hearty dose of French Oak ties the flavors together. Though the drink is somewhat sweet, the sweetness plays off the acidity and tannins of the powerful petit verdot grape and presents a balanced final flavor that we are quite proud to have produced. Call it the new port.