



Sky River Mead Premium Honey Wines

Sky River Sweet Mead

6% Residual Sugar - 10.5 % Alcohol

Sky River Sweet Mead enjoys a lingering full honey body. The intricate notes of the flowers and fruits that prelude the making of the honey are richly represented. Reminiscent of a fine German Riesling. Many enjoy Sky River Sweet Mead as a delicate aperitif, or dessert wine. And, in the long cold months of winter, Sweet Mead is a genuine indulgence, warmed, with perhaps a touch of cinnamon, nutmeg or cardamom. Excellent with Key Lime Pie.

Sky River Semi-Sweet Mead

3% Residual Sugar - 11% Alcohol

Sky River Semi-Sweet Mead, although drier, enjoys a similar depth and character to the Sweet Mead. With hints of pear and a crisper finish Sky River Semi-Sweet Mead, served well-chilled, delicately offsets the exotic notes of sesame and ginger in Pan-Asian cuisine, and the rich herbal textures of the Mediterranean. Wonderful paired with Curried Chicken.

Sky River Dry Mead

<1% Residual Sugar - 11.5% Alcohol

Sky River Dry Mead - for those who enjoy life's great subtleties. The gently honeyed nose of Sky River Dry Mead accompanies an elusive fruitiness. Served well-chilled, Sky River Dry Mead generously accompanies the extraordinary flavors of curry, ginger and sesame found from Thailand to India. We also recommend pairing all of the Sky River Meads with your favorite seafood dish.

Sky River Raspberry Honeywine

6% Residual Sugars - 12% Alcohol

Sky River Raspberry Honeywine places the full beauty of summer on display. The warming notes of honey are offset by the dark drama of the Raspberries to create a lush, soulful wine. The versatility of this wine is amazing. Serve Sky River Raspberry Honeywine beside a light spinach, Feta and Pear Salad, accompanying a Pork Roast with Berry Chutney, or along with a rich Cheesecake, and the company of good friends.

Sky River Winery

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