

FERMENT

Madison's Local Food Happy Hour

Location

RP's Pasta/Fork and Spoon Café
1133 E. Wilson St., Madison, WI

Date

Monday, March 10th, 2008
5:30 PM

***Mead – Makes you
Invincible in war,
Irresistible in love.***

Leon Havill, Mountain Meadow Mead (CA)

March 2008 brings us closer to the gods as we sample some of the region's finest ambrosial Meads and Brackets. We invite you to join us.

Mead Tasting Menu

**Spurgeon Vineyards
Mead**

Highland, WI

**White Winter Winery
Cyser (Apple and Honey Mead)**

Iron River, WI

**White Winter Winery
Dry Mead**

Iron River, WI

**White Winter Winery
Black Mead (Black Currant Mead)**

Iron River, WI

Viking Brewery

Mjøð (A Bracket: fermented honey/malt drink)

Dallas, WI

**Viking Brewery
HoneyMoon (A Bracket)**

Dallas, WI

What is Mead?

Mead is an alcoholic drink made from honey, water and yeast. Mead-making pre-dates beer and wine making, having origins dating back 8,000 yrs in northern Europe & Scandinavia. Mead was considered a sacred drink in many early cultures, being the drink of celebrations since the Renaissance.

Just like traditional grape wines, there are many styles or types of mead. Just as all wines are not alike, so too all meads are not the same. Meads can be very dry and robust or sweet and refreshing.

The Honeymoon Tradition

The term Honeymoon comes from the tradition of giving the newlywed couple a "moon's" supply of mead to insure a fruitful union. Sweet Mead was especially prized for the honeymoon because it was believed that the "sweeter" the Mead the more "fruitful" the union.

Brewery and Winery Company Information

Viking Brewery

Contact: Randy and Ann Lee

Email: brewer@vikingbrewing.com

Phone: 715-837-1824

Website: www.vikingbrewing.com

Motto: Unpasteurized – Keep Cool!

Viking Brewing Company, established in 1994 by Randy and Ann Lee, was the first microbrewery in Northwest Wisconsin. Viking brought back the time-honored tradition of a local, family-run brewery that takes pride in brewing unique and outstanding beers – over 22 different styles.

Before the Lee's brew a style of beer, they research its history and tradition – where it originated, who brewed it and with what ingredients. This gives them a deeper understanding about the complexities of the beer style so they can truly capture the heart and soul of the beer.

They select the highest quality ingredients from around the world and brew with water that is naturally pure and soft. For their brackets, they source only local honey. Purity is important – no fining agents, chemicals or preservatives are used. Viking's beers are natural, unpasteurized and not sterile filtered. They are live products with active brewer's yeast so they continue to age and develop over time.

Spurgeon Vineyards

Phone: 608-929-7692

Email: info@spurgeonvineyards.com

Website: www.spurgeonvineyards.com

Award-winning wines from estate-grown grapes are part of the wine experience of Spurgeon Vineyards and Winery. Wines from Wisconsin cherries, cranberries and honey round out their line of products. Their vineyards are located in the scenic hills of southwest Wisconsin, home to their 16 acres of grape vines.

With nearly two decades of commercial winemaking, Spurgeon Vineyards has developed a wide line of wines to suit a variety of palates. They have a particularly nice mead – a honey wine.

Their mead is made entirely from apple blossom honey. Sweet with a mild flavor of honey and floral bouquet.

White Winter Winery

Contact: Jon Hamilton

Phone: 800-697-2006

Email: jon@whitewinter.com

Website: www.whitewinter.com

White Winter Winery was founded in 1996 by two couples, the Hamiltons and Rooneys. The Winery was founded on the principles of sustainability and utilization – to use what their region produces to make high quality products and build coalitions and partnerships with local growers, producers and other businesses. All of their products use locally grown fruit and honey whenever possible.

Iron River sits on the edge of one of the premier bramble fruit growing regions in the state if not the entire country. The Bayfield peninsula, on the shores of Lake Superior, is home to a unique 12 square mile micro climate which produces some of the finest fruit and honey in the region. This unique climate allows for long cool nights and warm days extending the growing season by several weeks.