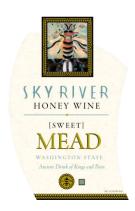
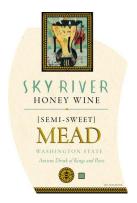
# Sky River Mead Premium Honey Wines



### Sky River Sweet Mead

Residual Sugar - 6%
Alcohol - 10.5 %
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.

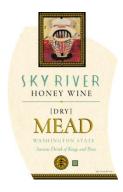


#### Sky River Semi-Sweet Mead

Residual Sugar - 3%
Alcohol - 10.5%

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.

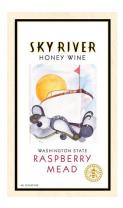


#### Sky River Dry Mead

Residual Sugar - <1%
Alcohol - 10.5%

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

Residual Sugars - 6%
Alcohol - 12%
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