



## Green Day Information

Sky River Meads gladly embrace so much of what is simple and unspoiled in our world. Throughout the production of the beautiful meads produced by Sky River we are working with some of the purest and greenest ingredients in our world today.

### WATER

- The very water that we use in Sky River Meads is from the beautiful oasis of Index, WA – an unsullied source of pure mountain water without taint of chlorine or fluoride.

### HONEY

- Perhaps more significantly, honey itself enjoys one of the smallest carbon footprints of any natural sweetener. Honey production itself remains so low tech that it employs simple manpower, not lumbering machines. Producing, and using honey is skill based, rather than machine dependent - learned and carried out by farmers in the simplest to most advance economies, and uses only a few feet of land per hive, rather than acres. Luckily, we live in a part of the world where we can draw beautiful honey from many local producers. And finally, the presence of the honeybees actually increases the health and production of the land that we use!

### FERMENTATION

- Sky River Meads are fermented in small batches, year round. This allows us to function without huge inventories of barrels and equipment which sit idle most of the year. And when it comes time to bottle our meads five wonderful women hand bottle and label all of our meads.

At Sky River Meadery, we are very proud of the part we are able to play in fostering green economies.