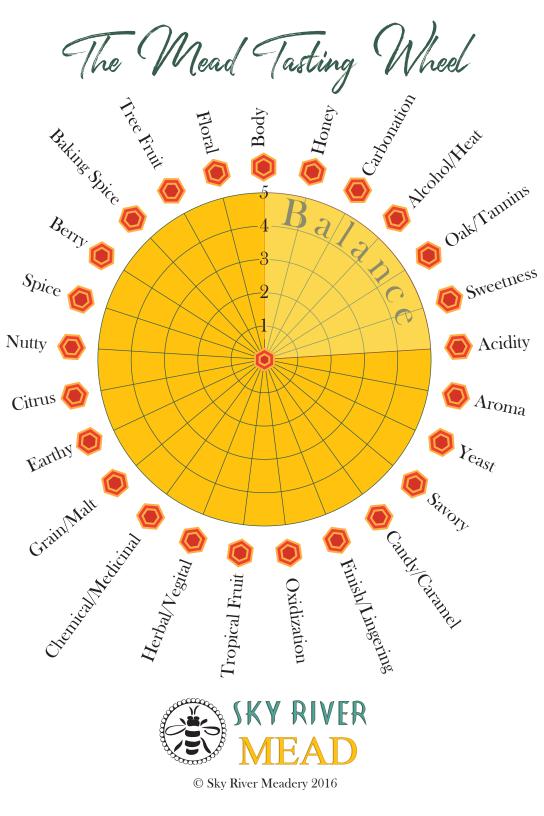


•Floral- Rose, White flower, violet, geranium, citrus blossom, lavender, linalool (Earl Grev Tea) •Tree Fruit- Apple, pear, cherry, apricot, peach •Baking Spice-Vanilla, cinnamon, clove, ginger •Berry- Blackberry, raspberry, strawberry, currant/cassis • Spice- Black pepper, licorice/anise, red/green pepper •Nutty-Walnut, almond, hazelnut • Citrus- Orange, lime, lemon, grapefruit, zest •Earthy- Mushroom or soil •Grain/Malt-Wheat, rye, oats, barley • Chemical/Medicinal- Wet wool, sulphur •Herbal/Vegital- Cut grass, mint, sage, asperagus, bell pepper •Tropical Fruit- Pineapple, melon, coconut, banana • Oxidation- Sherry • Finish/Lingering-Lasting flavor on the palate. • Candy/Caramel- molasses, butterscotch, chocolate •Savory- Earthy, rustic, fruit w/o sweet; rhubarb, currants... •Yeast- Leesy, baker's yeast •Aroma- Parfume quality



## Balance:

Body- Light, medium or full bodied mouthfeel. Viscosity.
Honey- Honey charcteristics are more present in sweeter meads. Varietal honeys offer a variety of flavor and aroma from delicate nectar to barnyard.

• Carbonation- Still, petillant or sparkling. Adds acidity & lightens the perseption of body/mouthfeel.

•Heat/Alcohol- Adds to body/viscosity. Higher abv meads bead on the sides of the glass.

•Tannins- A phenolic compound that comes from the skins & stems of fruit & from oak barrel aging. Most often confused with dryness as it causes a drving sensation in the mouth. Part of structure along with acidity. • Sweetness- As opposed to dryness. Mead can range from <1% RS (residual sugar) to quite sweet; 15-20% RS or more but most often falls between 3-6% RS. Sweeter meads bead on the sides of the glass. Sweetness should not be confused with fruity esters.

•Acidity- Brightness. An important part of structure. Sometimes also described as tart or sour. Part of structure.