## How mead is made

1 Water + Honey + Yeast

This is the foundation of traditional meadmaking. The ratio of honey to water left influences the alcohol content, with approximately 3 pounds of honey per gallon of water producing around 13% alcohol. To achieve a lower alcohol content, the amount of honey used is reduced. Wine or cider yeasts are commonly used for higher gravity meads, while beer yeasts are often used for lower gravity meads.

2 Primary Fermentation

During the 7–14 day primary fermentation, yeast converts the sugars in honey into alcohol and CO2. This process is visible through the off-gassing of CO2 bubbles. Since honey is low in nitrogen, nutrients are typically added to support the yeast and ensure a proper fermentation that reaches the desired alcohol level.

3 Adjuncts

Once fermentation is complete, the mead is nearly dry, with its base character coming from the honey and yeast. To deepen the profile, additional ingredients such as fruits, herbs, and spices are steeped until the desired balance is reached. This step customizes each mead's unique taste.

4 Stabilizing & Backsweetening

After achieving the right flavor, the mead is stabilized using sulfites and sorbates to halt any further yeast activity, preventing additional fermentation. Backsweetening is then done by adding honey to reach the preferred level of sweetness. Stabilization is crucial to creating a balanced and shelf-stable final product.

5 Filtration & Aging

Mead can then be aged, often in stainless steel or oak barrels, with options like bourbon or wine barrels introducing added complexity. Clarity can be obtained through either time or through filtration. Filtration, often down to 0.45 microns, removes any remaining solids and ensures clarity while preventing refermentation. This final step results in a clear and refined mead ready for consumption.



Come see what all the BUZZ is about along the Virginia Mead Trail.

Start your journey here

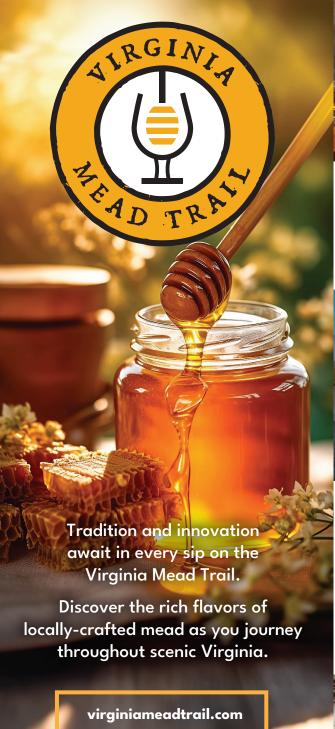




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vameadguild.org

VIRGINIA IS FOR MEAD LOVERS



What is med?

Mead, often called "honey wine," is one of the world's oldest fermented beverages, dating back thousands of years. This ancient drink is crafted by fermenting honey with water, and it can be enhanced with fruits, spices, or hops to produce a broad range



of styles. From sweet to dry and still to sparkling, mead provides a unique tasting experience that bridges ancient traditions with modern techniques. As one of the most sustainable alcoholic beverages, mead inherently supports pollinators

—essential to Earth's ecosystems.

The Virginia Mead Trail offers a journey through this fascinating drink across the Commonwealth's picturesque landscapes. Seasoned connoisseurs and curious newcomers alike can explore its rich variety and uncover the artistry behind this time-honored drink.





## VIRGINIA MEAD TRAIL

- Atheling Meadworks Meadery and Tasting Room 123 Campbell Ave, SE Roanoke, VA 24011
- Honey & Hops Brew Works 212 E Main St A Front Royal, VA 22630 (540) 692-6032
- Saga Meadery & Winery 7 South St Front Royal, VA 22630 (339) 221-3115

Thistlerock Mead Co. Thistle and Stag Meadery 2045 E River Rd 3075 Gables Run Rd Fork Union, VA 23055 Charlottesville, VA 22902 (434) 340-1933 (434) 842-2200

- Black Heath Meadery 1313 Altamont Ave Richmond, VA 23230 (804) 998-7090
- Meadery at Graham Ordinary 8578 Peaks Rd Bedford, VA 24523 (540) 986-5621
- Saga Meadery 56 E Main St Luray, VA 22835

Three Legged Run 4418 W Hundred Rd Chester, VA 23831

- **Breezy Hill Meadworks** 15981 Breezy Hill Ln Smithfield, VA 23430 (757) 214-7494
- Misty Mountain Meadworks 661 Warm Springs Rd Winchester, VA 22603 (540) 336-2273
- Silver Hand Meadery & Honey Shop 224 Monticello Ave Williamsburg, VA 23185 (757) 378-2225

White Oak Mountain Meadery 455 E Store Ln E Store Ln Chatham, VA (888)-264-6323

- Funktastic Meads 1212 Alverser Plaza Midlothian, VA 23113 (804) 472-6920
- Mountain Run Winery 10753 Mountain Run Lake Rd Culpeper, VA (703) 638-5559

Windchaser Meadery 6931 Richmond Rd Williamsburg, VA 23188 (757) 585-7177

- Garden Grove Brewing and Urban Winery 3445 W Cary St Richmond, VA 23221 (804) 918-6158
- Peaks of Otter Winery 1218 Elmos Rd Bedford, VA 24523 (540) 586-3707

- Hill Top Berry Farm Winery
  - & Meadery 2800 Berry Hill Rd Nellysford, VA 22958 (434) 361-1266