

Mead Making: Basic to Advanced

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Recapping:

- Receptor cells: G Coupled and Ion Channels
- G Protein Coupled Receptors (GPCRs):
Bind the tastant
 - T1R1+3 (Umami)
 - T1R2+3, T1R3 (Sweet - also found in intestines)
 - T2R (Bitter)

Wine making

“Great Wine....”

Philosophy

“Great Wine is Made in the Vineyard”



©Roy Tennant, FreeLargePhotos.com

Great Wine

- Variety
- Location
- Ripeness
- Acidity
- Handling



Image: USDA

Great Wine

Great wine can
never be better
than the grapes
from which
it was made

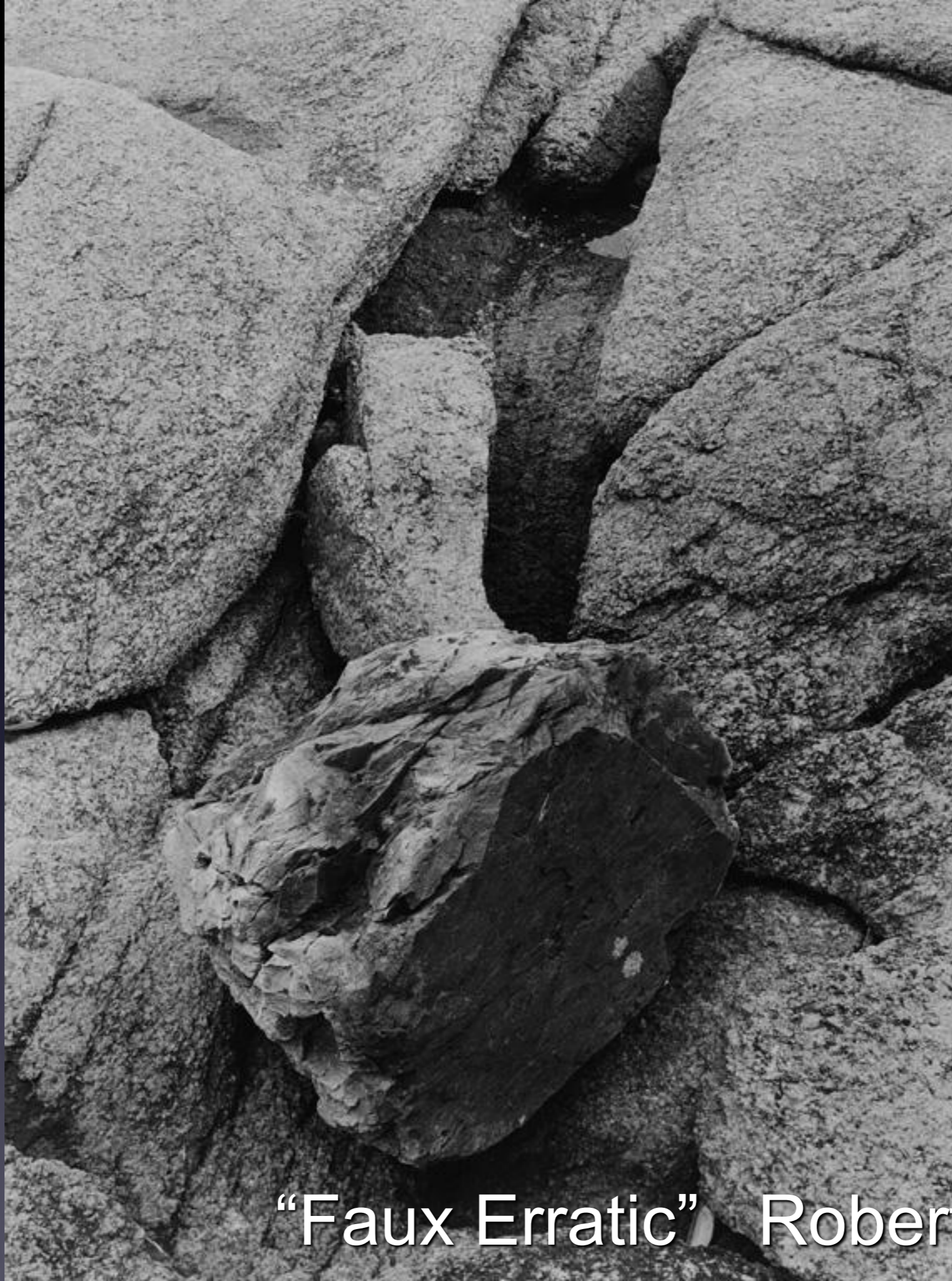




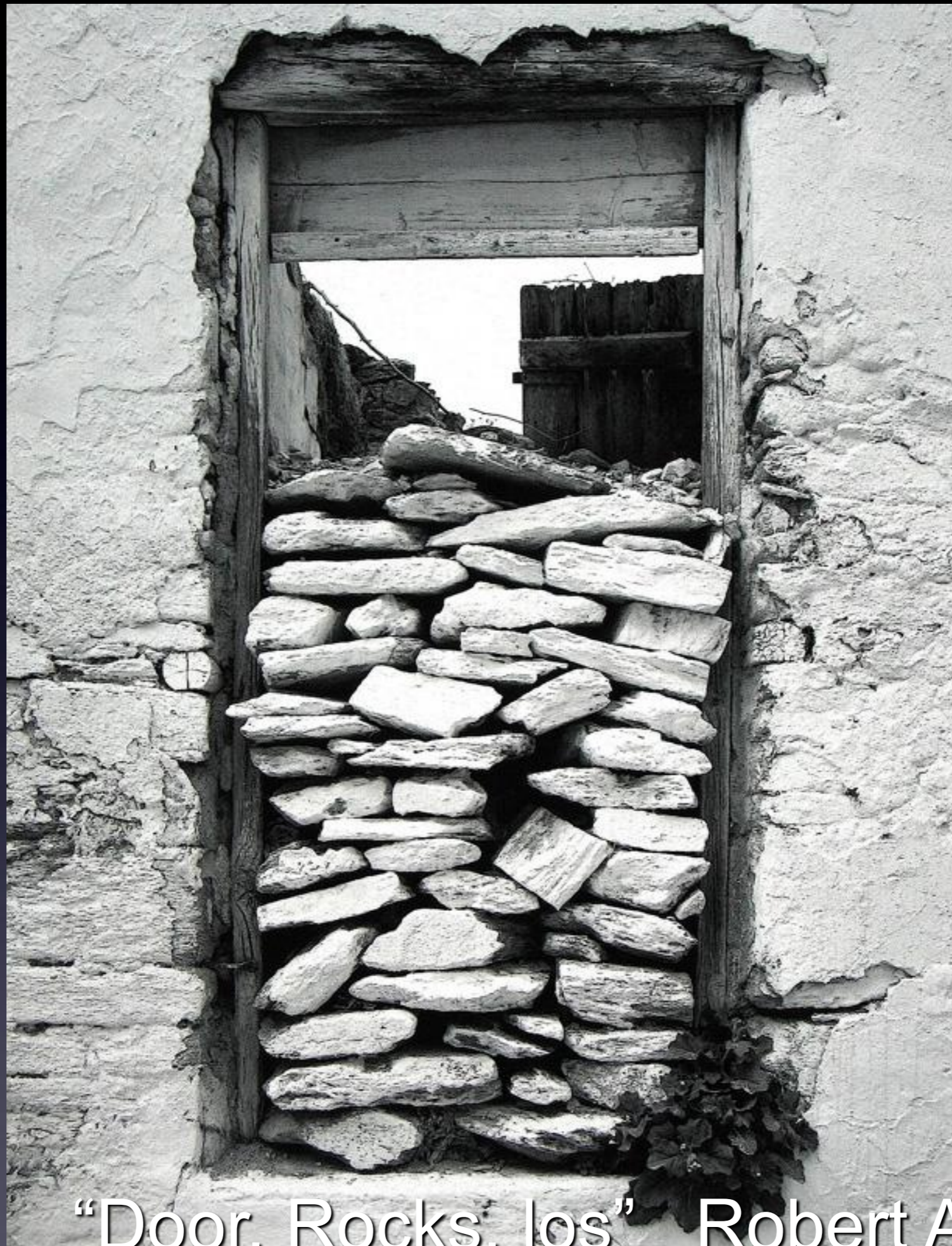
“Intersection 1” Robert A. Zeichner



“Dune Detail” Robert A. Zeichner



“Faux Erratic” Robert A. Zeichner



“Door, Rocks, los” Robert A. Zeichner



“Clouds over Mesquite Flat” Robert A. Zeichner



“Suspended Path” Robert A. Zeichner

“It doesn’t matter how well you know unsharp masking, or zone exposure technique or how to utilize every little sub-menu in Photoshop...”

...The most important thing about photography is knowing where to point the damn camera before you mash down that button.”

Robert A. Zeichner

Photos courtesy Robert Zeichner

http://web.mac.com/razeichner/Robert_A_Zeichner_Photography/Home.html

Great Mead?

So where does this leave us?



Great Mead?

So where does this leave us?

- Typicity
- Fidelity (Transparency)
- Longevity

Great Mead?

So where does this leave us?

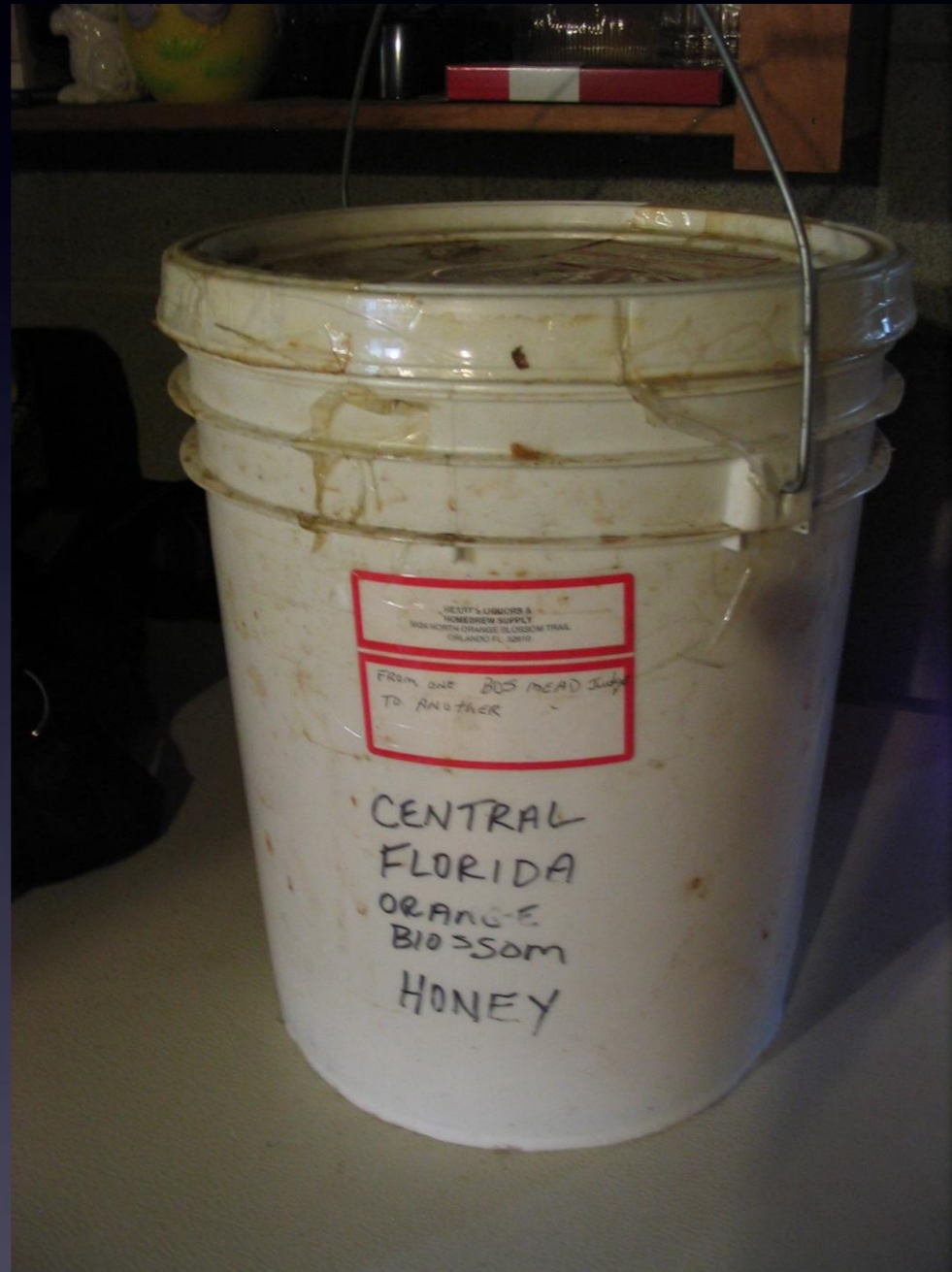
- Phenomenal Ingredients
 - Solid Technique
- Get the Hell Out of the Way

Ingredients

Basic



Intermediate



Advanced



Honey

- - Find & support a beekeeper
- - Buy in bulk
- - Avoids: Phenolic, Vegetal
- - Finds: Floral, Malty
- - What's not sweet stays

Basic



Basic



Williamsburg, MI 49690

Phone 231-264-8732

BALATON CHERRY CONCENTRATE

68 Brix Essence Returned

55.65 lbs Net 5 gallons

CODE:5FW292

Product of USA

KOSHER
KOSHER

Intermediate

GREAT **L**AKES **P**ACKING **C**O.

KEWADIN, MICHIGAN 49648 U.S.A.

40# NET WT. IQF BALATON® CHERRIES CODE _____



Intermediate



Intermediate

Blackberries

2/\$3

(10:30 AM)

\$14/flat (12 boxes)

2:30 PM

????????

(I've gotten them
for \$10.00)



Advanced



Black Currants
v: Consort

Advanced



Tart Cherry
Prunus cerasus
v: Schraambeek

Growing Fruit

The best time to plant a fruit tree
is 15 years ago.

Growing Fruit

The second best time
is now.

Advanced



Red Raspberry
Rubus idaeus x *stigosus*
v: Grampa's

Fruit

- - Find and support a
- local supplier
- - Buy in bulk
- - Go for big acidity
- - Go for concentrated
flavor

Process

Basic



Intermediate



Intermediate Plus



Advanced



The Big Stik

- Waring WSB50 “Big Stik” Variable Speed 750 Watt Heavy-Duty Immersion Blender: 12"
- High efficiency, 1 HP motor
- 5,000 - 18,000 RPM
- Completely sealed, removable stainless steel shaft (dishwasher safe)

Hot, Sweet and Stik-y

- Two bucket system
- Great for removing residual honey from 5 gallon pails
- Mixes and aerates in all of 3-4 minutes

Advanced



Damn, Girl



Now THAT'S a good look!





And who will help me spray the fruit?

Alcohol

- We all know the magic trick
- No more EC-1118 with no nutrient
- 22% is not better
- Balance and essence are the key
- Get to know your wine styles
- Spend \$300 - (plus shipping)

Wine Styles

- Bordeaux Red
- Burgundy Red and White
- Cotes du Rhone
- Alsace white Sweet and Dry
- Sauternes

Wine Styles

- California Cab or Meritage
- Loire White
- German Riesling
- Beaulonais
- Grower Champagne

Good Wine Stores

- Crush , Chambers Street (NYC)
- K&L (San Fran)
- MacArthur's (DC)
- Western Market (Ferndale, MI)
- Key: Non-Industrial examples
- Kermit Lynch, Louis-Dressner

Michael Fairbrother & Berniece Van Der Berg

“Indulge”

Dry Cinnamon and Vanilla

Michael Fairbrother

[Moonlight Meadery](#)

“Romance by the glass...”

23 Londonderry Rd. #17

Londonderry, NH, 03053

(603) 216-2162

Moonlight Meadery

San Diego - Splash

Wine(asplashofwine.com). Lime
Ventures distributing to all of CA.

VinoShipper is shipping to:

AK, FL, ID, LA, MN, MO, NE, NV, NM,
ND, OH, OR, VA, DC, WV, WY

Jeff Rothrock

Mutiny on Mutiny Apple

Cyser

Recipe:

OG: 1.162

FG: 1.030

Batch size: ~6 gallons

Yeast: Lalvin K1V-1116

Started: 12/15/10

Bottled: 3/26/11

- 15 lbs Trader Joe's mesquite honey
- 4.5 gallons unfiltered apple juice (enough to bring OG to 1.160-1.155)
- 1 lbs brown sugar
- 1/4 lbs raw cane sugar
- 1.5 lbs pitted dates
- 1 lbs mixed raisins
- 1 cup of gin-soaked raisins
- 3 6" Bourbon vanilla beans, split and scraped
- 1.5 Tbsp Ceylon cinnamon
- 2/3 of one nutmeg, ground
- 15 g K1V-1116 rehydrated with 15g GoFerm as per yeast package instructions

1) Chop dates and large raisins. Rehydrate with 1/2 gallon of apple juice

2) Mix honey into 3 gallons of room temp. apple juice with a lees-stirrer for 20 minutes, or until honey dissolves in 7 gallon plastic food-grade bucket

3) Rehydrate yeast with GoFerm. After 15 minutes/visible bubbling, add 1 Tbsp of must

4) Add sugar, spices, vanilla beans/seeds, 1 gallon apple juice, and 1/2 gallon of dates and raisins. Mix thoroughly with lees-stirrer until sugar dissolves

5) Add 6.5g Fermaid K, 4.5g DAP, and 1g Epsom salt after lag phase, aerate for 15-20 minutes. Cover loosely with lid and let ferment at ~65F

6) Punch down cap 3 times es per day. Add 2g Fermaid K and 1g DAP per day until, and mix, until 1/3 sugar break

7) At 1/3 sugar break, gently swirl lees back up once daily until 2/3 sugar break

At 2/3 sugar break, add 2g GoFerm, gently swirl, and airlock

9) Rack into glass carboy for aging at 1.045 SG

10) Bottle when clear SG 1.030

Curt Stock

LaCrescent Pymment

High Acidity Northern Grape

5 gallons, blended with 6 lbs honey

Blended with a 1.050 finishing Wildflower

Schramm

“If you’re not enjoying your company,
it’s time for a mead.
If that doesn’t work,
it’s time to go fishing.”

Ken Schramm
2011