



BlackWillowWinery.com
5565 West Lake Road • Burt, NY 14028 • 716-439-1982



Composition:

100% Honey

Type: Semi-Dry

RS: 3%

Alcohol Content: 12%

Bottle Size(s): 750ml

First Vintage: 2010

Odin's Nectar

Appellation: New York State

Recent Awards:

- 2017 Winemakers Challenge - **GOLD** - 92 points
- Beverage Tasting Institute: 2017 World Mead Challenge - **GOLD & BEST BUY**, 92 pts
- 2016 New York International Wine Competition - **SILVER**
- 2015 Jefferson Cup Finals - **SILVER**
- 2015 New York Wine & Food Classic - **BRONZE**
- 5th Annual New York International Wine Competition - **BRONZE**
- 2015 Ultimate Beverage Challenge - **82 points**
- 2015 International Women's Wine Competition - **SILVER**
- **WORLD WINE CHAMPIONSHIPS AWARD** - **GOLD** - 90 points

Tasting Notes: Luminous golden yellow color. Complex aromas of honeycomb, herb patch, mossy clay, and toasted almond with a sift, off-dry medium body and a vanilla milk and spicy dried pair accented finish. Traditional style honey wine with rich aromas that linger thru to the taste. Dry yet sweet at the same time.

Food Pairings: Pairs well with spicy buffalo wings chicken cordon bleu, Ethiopian, and Thai dishes or cheeses with mild buttery or grassy flavor like goat or Camembert.

Winemakers/ Viticulture Notes: Odin, the first of our mead line is 100% honey fermented to dry like a high-end white wine then sweetened back with just enough honey to soften the bite of the alcohol. This drink can be served room temperature, cold or warm.