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 sif, 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.

Composition:
100% Honey
Type: Semi-Dry
RS: 3%
Alcohol Content: 12%
Bottle Size(s): 750ml
First Vintage: 2010