

SUPERSTITION MEADERY



SATURNALIA

12.5% | 375 ML.

Rich California zinfandel grapes, cherries and Arizona honey were all mixed and fermented before resting together in a heavy toast American oak barrel for 9 months. This cherry pyment is bursting with distinctive decadence serving as a liquid homage to a famous ancient festival.

APPEARANCE

Burgundy

NOSE

Black currant, molasses, smoke, raisin, walnut, vanilla, lemon zest

TASTE

Cherry pie, rich vanilla creme, dark chocolate, dried plum, with vinous undertones

SOUL

Fireside Poetry

PAIRING

Beef rump with escargot, baked bone marrow, lamb tartare, vegetable lasagna, tiramisu, cornbread cookie with honey butter.

UNTAPPED TOP
25 PYMENT IN
THE WORLD

