

Mead Flights

Circle 4 selections below for your flight.

Flights are \$8 and contain four 1.3 oz shots

Try our summer time
Haskap Mead Sangria
Pitcher.....\$37



Melomel - Rhubarb

Tangy Rhubarb – Medium Dry

5 oz Glass....\$7

9% alc./vol.

A taste of summer Mead made with tangerine, rhubarb & special blend of herbs. Best served chilled. Simply delightful.

Melomel – Haskap

Haskap Berry Sangria – semi sweet over ice

5 oz Glass....\$7

1 L pitcher----\$37

9% alc./vol.

The perfect fruity summer beverage that's refreshing & delicious! Made with Haskap Mead as the base fortified with Sherry and blended with juices and a selection of fruits.

Haskap Berry Bomb Short Mead – Dry

5 oz Glass....\$7

6% alc./vol.

Easy drinking Haskap Mead with that intoxicating haskap-floral aroma, it is beautifully refreshing with notable aromas of the ripe berries.

Haskap Mead – Dry

5 oz Glass....\$8.50

11% alc./vol.

Full on Haskap berry flavour. Aged for a 14 months. Fermented with Champaign yeast and local honey for the wilds of the Oak Ridges Moraine.

Haskap Berry – Semi- Sweet

5 oz Glass....\$8.50

6% alc./vol.

Aged for 16 months, lush in style, with outstanding haskap-floral and honey aromas. Sweetened with our honey. A beautiful after dinner drink.

Traditional – Just honey, water & yeast

Traditional - Barrel Aged Blond

5 oz Glass....\$7

14% alc./vol.

Aged in oak barrels formerly containing whisky. Made with local honey it offers a refreshing balance between sweetness and acidity with a slight hint of oak & whisky. I little stronger flavour than the Amber.

Traditional - Barrel Aged Amber

5 oz Glass....\$7

16% alc./vol.

Aged in oak barrels formerly containing Kentucky Bourbon. Made with amber honey it offers a refreshing balance between sweetness and acidity with a slight hint of oak and a bourbon finish.

Last Harvest Traditional – Semi-Sweet

5 oz Glass....\$7

13.5% alc./vol.

Our local golden honey shines through in this well-rounded and almost dry mead that was fermented with the final harvest honey of 2020. We've added a little more honey just before bottling but it's still fairly dry.

Last Harvest Traditional – Dry

5 oz Glass....\$7

13.5% alc./vol.

Our local golden honey shines through in this well-rounded and almost dry mead that was fermented with the final harvest honey of 2020.

Bochet – Honey (gently cooked), water & yeast

Bochet Mead No 26 - Dry

5 oz Glass....\$8.50

15% alc./vol.

Aged in oak Bourbon barrels this caramel Bochet is rich & strongly cooked.

Others

Honey & Herb Mead – Semi-Sweet

5 oz Glass....\$8.50

Local honey fermented & barrel aged for a year and blended with rosemary and thyme. Back sweetened with honey. A must try.

Hops

Hopped Twisted Celery Amber– sweet

5 oz Glass....\$7

Amber honey fermented, barrel aged and blended with celery root and organic hops

Hop Headed Spiced Amber– sweet

5 oz Glass....\$7

Amber honey fermented, barrel aged and blended with clove, organic hops & lemon.

Haskap berries are high in Vitamin C and A, fiber, and potassium. Specifically they have three times the antioxidants of a blueberry, more vitamin C than an orange and almost as much potassium as a banana.



They are extremely high in antioxidants such as Anthocyanins, Poly Phenols, and Bioflavanoids. We have approximately 650 Haskap bushes on the farm to support our winery operations. Since Haskap quickly loses its body after picking we don't sell them fresh. Berries are harvested in June & early July.

We also grow on the farm Raspberry, Elderberry, Black Choke Cherry, Pear, Apple, Crab Apples, Sea Buckthorn, & Saskatoon Berry. All fruits are exclusively used in our meads and cheesecakes that are only sold here at the farm.

Mead is an alcoholic beverage made by fermenting honey mixed with water, and sometimes with added ingredients such as fruits, spices, grains, or hops. The alcoholic content ranges from about 3.5% ABV to more than 20%. **Wikipedia**

Some fun fact about mead:

It's thought to be the world's oldest alcoholic beverage. ...

It has its own drinks category. ...

Its taste is defined by a bee's diet. ...

It's celebrated all over the globe. ...

It's the original aphrodisiac.

It's considered healthier than beer and wine because it's made with honey, which is easier for the body to metabolize.

When you purchase a product from our farm you are supporting our managed pollinators.

Some important info & fun facts:

- Washroom is across the driveway from the Meadery.
- Smoking is allowed in the designated area only behind Meadery.
- Alan and Dianne handle farm gate sales of honey & cheesecake from the grey driveway kiosk. (A "HONEYHOUSE" sign is on the door).
- Our team takes a great deal of care in the gentle management of our bees. We currently maintain 11 bee yard locations across York Region.
- John makes the Mead, helps with the bees & serving, he also books the entertainment.
- Julia jars the wedding favours and meads and helps with the bees and in the Meadery.
- Mya makes the cheesecake & manages the wedding favours.
- Kallie helps with the horses and Meadery and wedding favours.
- Rottweilers Freya and Blue handle security 😊 so keep your dog close.
- Gregg breeds and cares for the bees and works with John and Julia making the meads.
- Consider using gift jars of honey for your next wedding or corporate event.
- Bee friendly and kind and you will have a great day!

Bee Yard Photos

