

Mead

A reintroduction to one
of the world's oldest
alcoholic beverages

Susquehanna Beekeepers Association

March 14, 2025



Tasting Order

1. Temporal Lock
2. From the Earth: Lemon Balm Mead
3. Usra Meadjer
4. Singularity Mesquite Blossom
5. Collaboration Couple Two Tree Acerglyn
6. Raspberry Pi

Space Time Mead & Cider Works

Presenter: Dan Schreffler, President & Wine Maker

- ACA Certified Pommelier
- BJCP Mead Judge, BJCP Cider Judge

Award winning mead and cider maker since 2008.

- “Best Mead” AWS Amateur Wine Competition, 2017
- “Best Mead” AWS Commercial Competition 2018, 2021, 2022; 5 Double Golds
- Mazer Cup International Mead Competition – 2021 Two Silvers
- National Honey Board Mead Competition Gold 2019
- Cider Craft Magazine – 2024 Platinum Natural Cider



Space Time Mead & Cider Works

- Nano-Urban winery located at 419 S Blakley St, Dunmore
- Opened June 2018
- Specializing in mead, cider, and maple wines.
- 760 sqft retail and production space
- 40HL Capacity (~1,000 gallons)
- 600 gallons ~400 cases
- 800 gallons (~500 cases)
- Ship to 40 states
- Limited local wholesale (select breweries and bottle shops)
- Five awesome, brilliant and creative crew members!



Space Time Mead & Cider Works

- A Pennsylvania Preferred Winery – about 90% ingredients grown/made in PA.
- Locally and seasonally sourced honey, apple/pear cider, fruit, Maple syrup.
- Vegan nutrients, clarifiers, stabilizers.
- Limited “natural” and artificial flavorings/color – real fruit & spices.
- No grape or other concentrates.
- Old world techniques with modern adaptations and experimentation.



Who knows what mead is?

Who has had mead?

What do you think of?

Mead Myths

Sweet - Cloying finish

Simple - single dimensional honey taste

High alcohol - fusel alcohol notes

Pairs well with Ren Fairs, Vikings, and games of Dungeons & Dragons

Isn't it a type of beer – made like a beer ?



What is Mead?

- A fermented beverage made primarily from honey.
- It is a type of wine – honey wine and naturally gluten free. (some exceptions)
- In simplest form, dilute honey with good water, pitch in some yeast, wait, package, drink.
- Oldest alcoholic beverage known to man predating both beer and traditional grape wine by THOUSANDS of years. Almost every culture has made mead.
- General and gradual decline due to loss of wild meadows and forests, and invention of distilled spirits – more alcohol bang for buck. Lost its place to cheaper and more convenient beverages.
- Recent resurgence due to appreciation and seeking out of locally grown, craft/artisan-produced food and drink – and new and different drinks – think craft microbrews.
- and now commercial mead makers producing some very good and diverse mead.

Not a type of Beer!

Not brewed!

Not a genre beverage limited to Vikings.

<https://mead-makers.org/about-mead/>

Mead # 1

Temporal Lock

- Style: Cyser, Dry, Still, Standard
- Fuji, Rosalee, and Braeburn apples fermented with Lackawanna County wildflower honey
- Can easily pass for a dry grape wine with hints of grapefruit, lemon zest
- 12% alc./vol.
- \$15 750ml bottle



Basic Mead Attributes

Sweetness

Dry, Medium, Sweet.

From <1% RS (residual sugar) to quite sweet; 15-20% RS or more.

Most often between 3-6% RS.

Carbonation

Still, Petillant, Sparkling

Alcohol Strength

Hydromel (3.5%-7.5%) = session mead

Standard (7.5%-14%)

Sack (14%-18%+)



Mead # 2

From the Earth: Lemon Balm Mead

- Style: Metheglyn, Dry, Carbonated, Hydromel
- Mead made with local wildflower honey flavored with Lemon Balm grown in our own backyard.
- 5% alc./vol.
- \$5 12oz bottle



Traditional Classifications



Acerglyn
Mead with Maple Syrup



Metheglin
Mead with Spices



Sack
Mead with More Honey



Hydromel
Mead with Less Honey



Braggot
Mead with Malted Grain



Traditional Mead
Honey + Water + Yeast



Bochet
Mead with Caramelized Honey



Rhodmel
Mead with Rose



Melomel
Mead with Fruit



Pyment
Mead with Grapes



Capsicumel
Mead with Peppers



Cyser
Mead with Apple

Photo Credits: apple (melomel), raspberry (braggot), orange (braggot), blackberry (braggot), strawberry (braggot), blueberry (braggot), raspberry (braggot), star anise (metheglin), vanilla (metheglin), maple (acerglyn), honey (sack), hydromel (hydromel), wine glass (bochet), rose (rhodmel), grapes (pyment), chili pepper (capsicumel), apple (cyser)



Mead #3

Ursa Meadjer

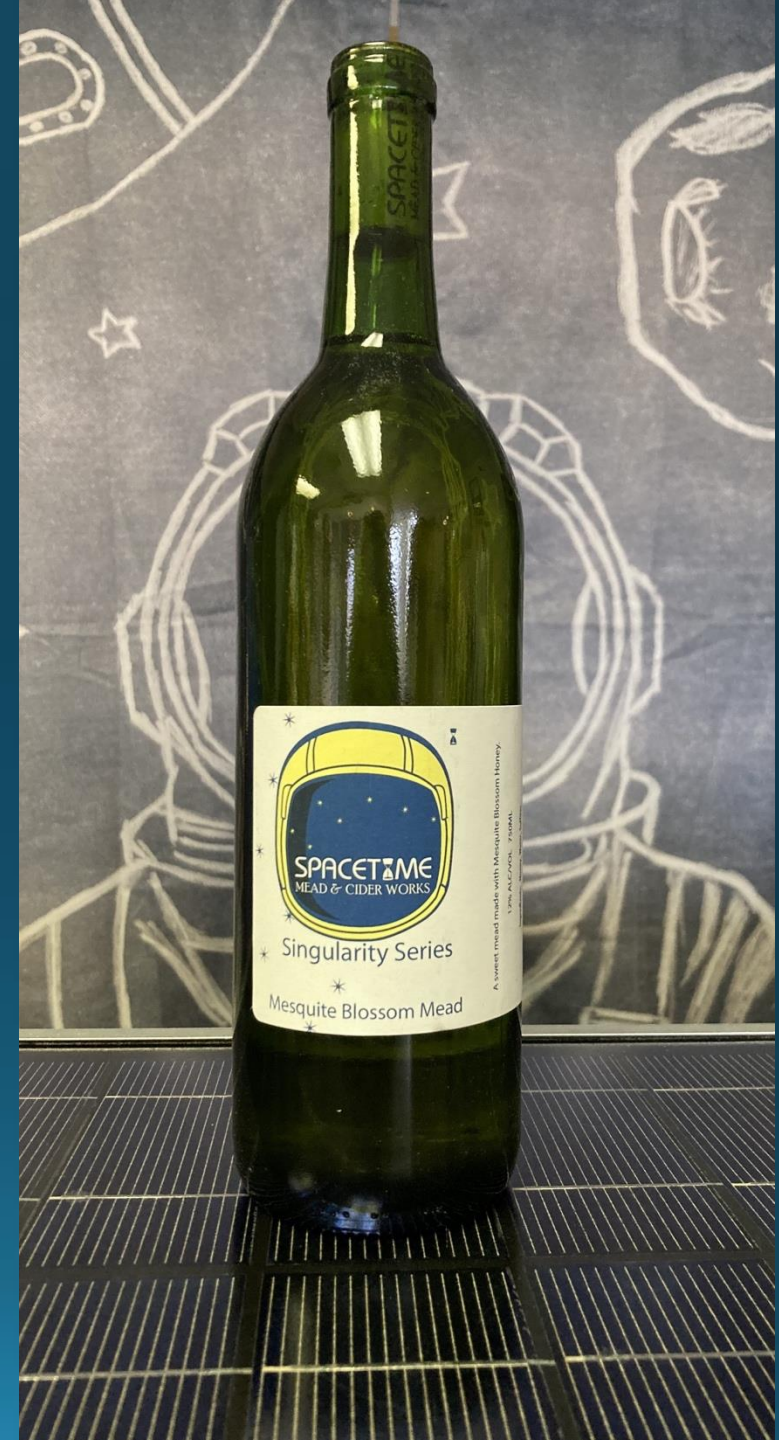
- Style: Traditional, Semi Dry, Still, Standard
- Wildflower honey
- Kosher
- 11% alc./vol
- \$20 750ml



Mead #4

Singularity Mesquite Blossom

- Style: Traditional, Sweet, Still, Standard
- SE USA Mesquite Blossom honey
- 12% alc./vol.
- \$20 750ml bottle



Mead

As complex and exciting
as grape wine.

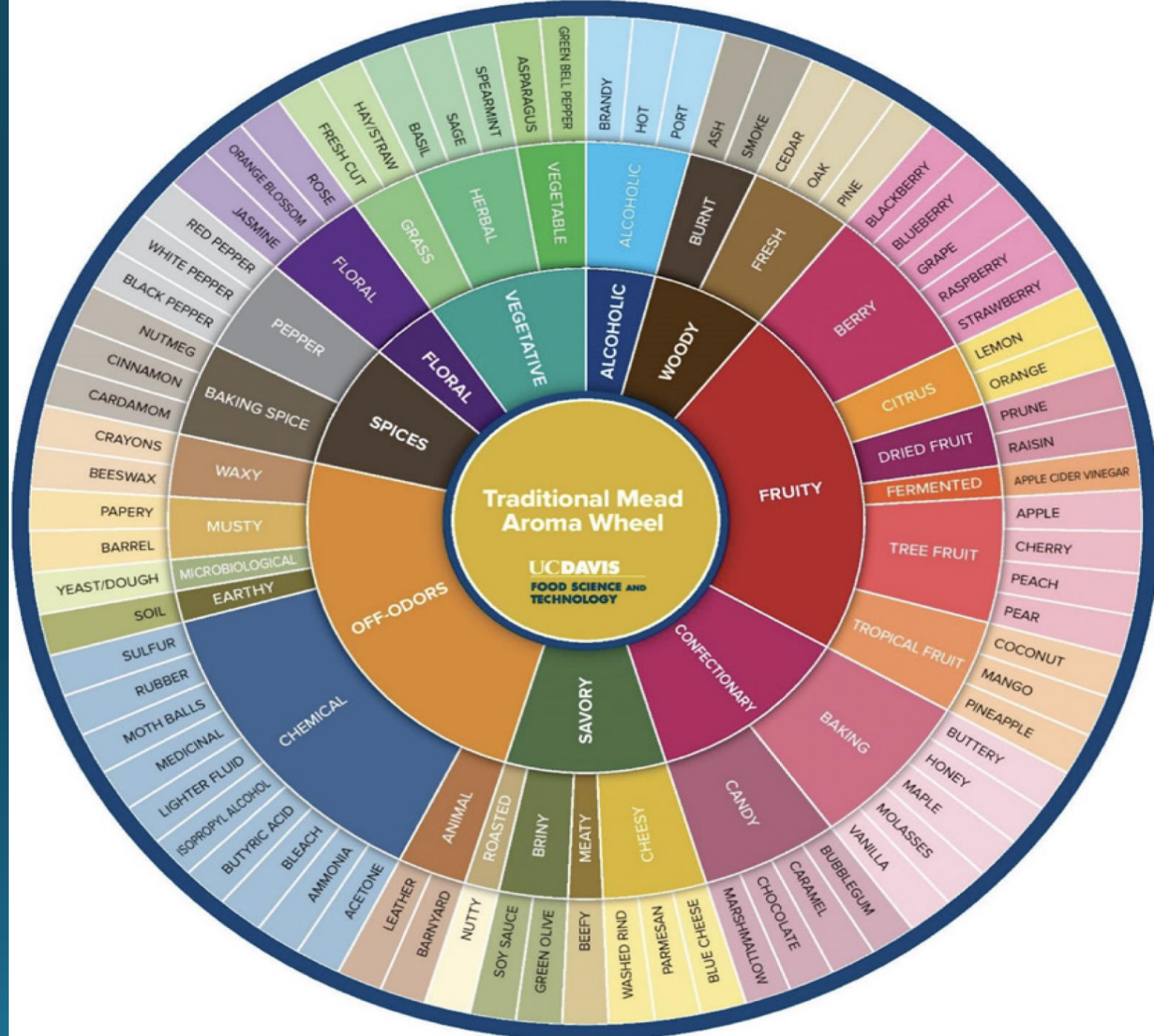
The majority flavors and aromas can be created just by the choice of:

- type of honey
- honey to water ratio
- yeast selection

Process

- Mix honey and water
- Pitch yeast & ferment
- Stabilize/Clarify
- Age

Adjustments: Fermentation temperature,
pH, blending, carbonation, oak



Mead #5

Collaboration Couple Two Tree Acerglyn

- Style: Acerglyn, Sweet, Still, Standard
- Locust Blossom honey and maple syrup wine blend
- 12% alc./vol.
- \$10 375ml bottle



Mead #6

Raspberry Pi

- Style: Melomel, Sweet, Still, Standard
- Local wildflower honey Murphy's Bee Farm + Raspberries.
- 13% alc./vol.
- \$15 375ml bottle



Thank you Bee Keepers!

Honey

Honey represents true *terroir*. A unique product of a place & time.

The plants the bee has pollinated, location, weather all contribute to uniqueness and character of the honey.

Types of Honey

- Wildflower honey (polyfloral) – a mix of many or unknown flowers.
- Single varietal honey (monofloral) - assumed the majority of the plants the bees pollinated are of a specific type. Differences in color, aroma, flavor

Next Steps...



Visit Us

Walk-ins, curbside and in store pick-up available and welcome!

We are a small production winery located in a wonderful old building in Dunmore, PA. Our wines made and packaged here.

We offer wine sampling in our small retail space, accommodating about 4-8 people. There is no seating, nor food, but plenty of those opportunities nearby.

No buses or large groups.

We can try to accommodate other days/hours if you are traveling from outside the area - call for appointment 570-540-5758 or message us via facebook.



Our urban winery.



Wine Making

Read...

- The Art of Mead Tasting & Food Pairing by Chrissie Manion Zaerpoor.
- BJCP Mead Style Guidelines

Drink...

- Space Time Mead & Cider Works
419 S. Blakely St, Dunmore
Spacetimemeadworks.com
- In store pickup & shipping
- Seek out mead – ask for it at your bars, bottle shops, and restaurants.
Drink Local!

Questions?