

	Glass   Bottle	<i>Talon Wine Club</i> Silver   Gold   Platinum
<b>Medium Sweet Honey Wine</b> A traditional style mead with notes of vanilla, beeswax and orange blossom. Smooth and soft on the palate. Pair with grilled meats and rich cheeses such as goat and brie		17   16   15
★ Lavender Honey Wine Infused with sun-kissed lavender flowers, this light and floral mead is great on its ov or with a cheese platter. Created by taking our classic orange blossom mead base and infusing with organically grown, locally sourced lavender flowers.		17   16   15
<b>Sweet Honey Wine</b> A traditional style mead with notes of caramel and honeysuckle. This drink of medieval kings is sweet, smooth, and creamy. A perfect complement to spicy Asian o Latin foods, charcuterie, or toffee.	8   20 r	17   16   15
<b>Peach Honey Wine</b> A blend of 65% honey wine and 35% peach wine. Medium sweet and reminiscent of peaches and cream, look for notes of peach, honeysuckle, and orange blossoms. Pair with spicy dishes, shrimp scampi, or peach cobbler.	8   20	17   16   15
<b>Blackberry Honey Wine</b> A medium sweet blend of 78% honey wine and 22% blackberry wine. Smooth mouthfeel with pronounced and slightly tart blackberry notes. Pair with wild game, angel food cake, or chocolate ice cream.	8   20	17   16   15
★ Apricot Honey Wine A blend of 70% honey wine and 30% apricot wine. Medium sweet and slightly tart with notes of orange blossoms and ripe apricots. Pair with a savory brunch, spicy Mexican dishes, or toffee.	8   20	17   16   15
★ Strawberry Honey Wine A blend of 60% honey wine and 40% strawberry wine. Medium sweet with a balance mouthfeel, notes of strawberry and vanilla, and a clean finish. Pair with cheesecake, strawberry shortcake, or caprese salad.	8   20 ed	17   16   15
★ Chocolate Cherry Honey Wine Like chocolate-covered cherries in a bottle, this dessert mead is brimming with luscious flavors. Enjoy this delicious libation with cheesecake, vanilla custard, or vanilla ice cream.	8   29	24.65   23.20   21.75
Honey Sheré This decadent dessert mead is made from orange blossom honey, barrel aged for 6 months and then blended with caramelized honey and caramelized sugar. Beautiful, dark color and smooth as butter.	8   45	38.25   36   33.75