

Lindisfarne Original

Honey Nectar from Northumberland

Lindisfarne has made mead in England for centuries and this is the Original formula sold in England and other parts of the world.

Lindisfarne Original is made exclusively at St. Aidan's Winery on the Holy Island of Lindisfarne. The unique recipe includes fermented white grape juice, honey, herbs, and pure, natural water from an artesian well. This delightful wine has a delicate nose of honeysuckle and a sweet and spicy body.

In the US, wine can only be labeled as Mead if the alcohol by volume does not exceed 14%. Lindisfarne Original is the real deal, but until the technicians reduce the alcohol by .5%, HPS Epicurean will forego using the term 'Mead', and refer to this selection as 'Wine with Honey'.

Serve chilled or warm. Lovely in dessert sauces. Try in marinades and for basting roasted fowl and pork.

14.5% alc/vol

History

At the behest of King Oswald, the monastery of Lindisfarne was founded off the west coast of Scotland by Saint Aidan, an Irish monk from Iona, in 634. St. Aidan remained there until his death in 651. The priory remained the only seat of a bishopric in Northumbria for many years.

As the Christian message flourished, the island became the center of pilgrimage. The tranquility, spirituality, historical significance, and spectacular scenic beauty of the island reinforced the mystique of its honey-wine, or mead, that many regard as the Nectar of the Gods.

The motifs on the Lindisfarne label represent the profound devotion and love for the beauty and culture of the island. The design is drawn from Bishop Eadfrith's beautiful illustrations of the Lindisfarne Gospels, circa 700 AD.

In 793, the first recorded Viking raid on the British Isles ravaged Lindisfarne causing much consternation throughout the Christian west, and marked the beginning of the Viking influence on British culture.

Lindisfarne is historically known for its honey-wine. In the medieval days, when monks inhabited the island, it was thought that if the soul was in God's keeping, the body must be fortified with Lindisfarne Mead.

Although the monks have long since vanished, Lindisfarne Original is still produced on the island at St. Aidan's Winery, keeping the history and legendary past alive.

The word 'honeymoon' is derived from a Norwegian custom of newlyweds sharing honey wine for one month to ensure a long and fruitful marriage.



Georgia Stinger

2 parts Lindisfarne
1 part Lovell Bros Sour
Mash Whiskey

Serve in an ice-filled
rocks glass, or stir
with ice and strain into
cocktail glass.

England

NOW & THEN

2014: Chris Walwyn-James,
Henry and Nicole Preiss, with
Brenda Hackett, daughter-in-
law of Lindisfarne founder.

1965: Erich Preiss with J Michael
Hackett, founder of Lindisfarne



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