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## BLOG: FOR THE LOVE OF MEAD

23 Feb 2018 12:23 PM | [Kelly Bryer \(Administrator\)](#)



Moonlight Meadery was ranked 2017 Best NH Brewery by Zymurgy's Best Breweries by State and has earned numerous national and international awards -- by the time we were done with our tour, we knew why!

Our hosts, Michael Fairbrother and his wife Berniece Van Der Berg, invited 20 GSAs to Moonlight Meadery in Londonderry to sample their Tour & Tasting Package which normally goes for \$25 per person. The package includes samples of 7 meads of your choice and their cider, a keepsake Moonlight Meadery tasting glass, and a deluxe tour which included their fascinating and entertaining company history, the history of mead, and their production process.



Mead is an alcoholic drink made of fermented honey and water. All of their honey is True Source Certified which means that they can trace each shipment back to its hive of origin. It is just pure, tasty honey. Their fruit ingredients are sourced locally. For those fruits like Mangoes that don't grow in NH, they make a point to find the highest quality available.

In their new tasting room, we were able to choose to try different varieties from their different categories of Dry, Semi-Sweet, and Sweet. In the Dry category, I chose one called Temerity which had a deep currant aroma followed by floral honey notes. After my first sip, I was hooked on mead! Another favorite (which I bought a bottle) was the semi-sweet Fling which had orange blossom honey, rhubarb and strawberries. For my sweet pick, I tried Smolder with raspberry and chipotle spice. Wow, what a great combination. They also served us some wonderful cheese, crackers and spreads. They had one spread, Kurt's Apple, that honestly tasted just like an apple pie. You can even pick up a jar of that in their gift shop.



Moonlight Meadery is open to tours and tastings Monday-Saturday and you don't need an appointment. The last tour kicks off 1 hour before closing. Hours: Mon-Thu 8:30am-5pm; Fri 8:30am-7pm; and Saturday, 11am-7pm. With more than 45 meads, guests are sure to find something to love. Gotta have beer? They also make a Braggot under the Hidden Moon label. A Braggot is either a beer fermented with honey, or a beer and a mead blended together after fermentation. This process dates back to around 1800 BCE.

For more information visit [www.moonlightmeadery.com](http://www.moonlightmeadery.com). To view our tour photos, [click here](#).

Visited Moonlight Meadery today with NH Granite State Ambassadors. Fantastic Tour by the



owner and fun time tasting various meads. Learned a lot about bees and honey as part of Tour as well as mead making. Reminds me of the time I first toured Stonyfield Farm in 1986. Moonlight Meadery is a fine example of how a small business can take off in New Hampshire and become a leader in the industry.

~ GSA Veronia M

I could tell from the way our hosts conducted themselves during the tour that they are very passionate about their business. Michael was a great speaker and very funny too. Berniece told us so much about the bees that I did not know - it was very interesting. Living locally, I have been to Moonlight Meadery before - each time I learn something new. I will be sure to tell my friends and also people that I assist as a GSA about Moonlight Meadery. It is so easy to get to and a stop that they will not want to miss if they are in the area.

~ GSA Maryellen McG

I learned so much and the tasting was very special. I had not tried any of their products, so it was such a great experience. I will definitely recommend this as people come into Manchester airport and are looking for things to do. I also plan to bring friends when they come to visit.

~ GSA Nancy S

What a NH success story Moonlight Meadery is! Owners Michael and Berenice have grown their business from a small home brew operation to one that sells its products around the world. Mead has so many different flavor profiles (raspberry chipotle, strawberry rhubarb, Sumatran coffee, peach and ginger...) but all include honey. This would be a great tour to recommend to guests who have never tried mead or who are interested in the processes behind different "beverages". In addition to all things "mead" there are other bee-related gift items available.

~ GSA Diane M

This was an awesome tour, will recommend visitors to our state to tour. Thanks ~ GSA Linda D

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