

# Mead: Excellence and Quality Assurance

Honey & Pollination Center, Robert Mondavi Institute, UC Davis

Mead Institute

Thursday, June 1, 2023 – Sunday, June 4, 2023

*What is Excellence?*

*What is Quality Assurance?*

*Excellent is a generic term used in many different ways. Here it is being used to mean outstanding in the field. How that level is achieved is vital to the growth and development of the world of mead. Focusing on this theme, we have brought together outstanding mead makers and leaders in their fields to inform the discussion and help each meadery raise the bar.*

## Thursday, June 1, 2022

6:30 pm – 7:00 pm Registration

*Sensory Building Interaction Area*

7:00 pm – 9:00 pm

### ***Welcome and Introductions:***

Amina Harris, Director, Honey and Pollination Center, Robert Mondavi Institute, UC Davis

### **Achieving Excellence: A Panel Discussion**

This presentation features speakers from various food related areas, each talking about how they, or their company, strives for and ensures top quality and excellence.

***Moderator:*** Ken Schramm, Founding member, The Mead Institute and Owner, Schramm's Mead, Ferndale, Mich.

#### ***Participants:***

- Andrew Waterhouse: Executive Director, Robert Mondavi Institute, Professor Emeritus, Department of Viticulture and Enology, UC Davis
- Ray Daniels: Founder and Director at the Cicerone Certification Program; senior faculty member at the Siebel Institute of Technology, Chicago, IL
- Amy Guittard: Owner and Chief Marketing Officer, Guittard Chocolate, San Francisco
- Darrell Corti: Grocer, Corti Brothers Grocery, Sacramento, CA

## Friday, June 2, 2023

7:30 – 8:30 AM	<p><b>Registration</b>  <b>Breakfast</b>  Sensory Building Interaction Area  All program will take place in the Silverado Vineyards Sensory Theatre in the Sensory Building</p>
8:30 – 9:15 AM	<p><b>Welcome and Introductions: Seeking Excellence</b>  Amina Harris, Director, Honey and Pollination Center  Alyson Schramm Naeger; Mead Institute Founder</p>
9:15 – 10:45 AM	<p><b>Melomel: It's all about the fruit!</b>  When it comes to melomels, Ken Schramm is known for being selective as he chooses each individual varietal fruit with care to ensure the resulting mead meets his exacting specifications.  Ken Schramm, owner, Schramm's Mead, Ferndale, Mich  A directed tasting comparing meads made from different fruit sources will be led by Ken and co-owner of Schramm's, Alyson Schramm Naeger.  In this tasting the two will reveal what they are looking for in the final mead, critique the meads we are tasting, and speak about the specific process it takes to get the flavor profile for which they search.</p>
10:45-11:00AM	<p><b>Break</b></p>
11:00 – 11:45 AM  11:45 – 12:30 PM	<p><b>Sourcing your honey: Small Packer</b>  Josh Zeldner; Nectar Director, Z Specialty Food, LLC; Woodland, Calif  <b>Medium Packer</b>  Joyce Schlacter; Director Food Safety and Quality, Crockett Honey; Temp, AZ  Topics to be discussed from both perspectives include:</p> <ul style="list-style-type: none"> <li>• Overview of the issues sourcing honey and ensuring quality. What we can and cannot control.</li> <li>• Production methods that ensure top quality.</li> <li>• Establishing relationships with beekeepers throughout the United States in order to regularly obtain select varietal honeys.</li> <li>• What is considered a small, medium and large sized packer.</li> <li>• How a mid-sized honey operation sources and assures quality from local producers as well as those coming from offshore.</li> </ul>
12:30 – 1:30 PM	<p><b>Lunch</b></p>
1:30 – 2:30 PM	<p><b>KNOW your honeys!</b>  <b>What do we mean when we say a honey is fruity, floral, animal?</b>  In this session we will discuss what these attributes are and taste multiple honey samples for understanding and comparison.  Amina Harris</p>
2:30 – 3:30 PM	<p><b>Water could be your most important ingredient</b>  When making mead, we always think of honey as the single most important ingredient. In fact, everything that goes into this product is important. Even the water! Ask any brewer.</p>

	Glen Fox, Anheuser-Busch Endowed Professor of Malting and Brewing Sciences, Department of Food Science and Technology
3:30-3:45 PM	<b>BREAK</b>
3:45-4:45 PM	<b>The Importance of Sanitation for Excellent Production</b> Over and over we hear about sanitizing. Everyone does it to some degree – the question is? ‘How careful must you be?’ In this session, we will discuss methods of sanitation, which is best for you and how best to test for it. Leticia Chacón-Rodríguez
	<b>Closing</b> <b>Dinner on your own</b>

## Saturday, June 3, 2023

7:30 – 8:30 AM	Breakfast – Sensory Building Interaction Area
8:30 – 8:45 AM	<b>Short Welcome</b>
8:45 – 10:00 AM	<b>Getting out of the Box Safely</b> Each mead maker may have intriguing ideas of what works and what doesn’t. In this session we will discuss how it isn’t luck – it is work! Topics will include sourcing honeys, herbs, etc.; analyzing meads through bench testing, and finally, deciding how best to proceed. Billy Beltz; Lost Cause Meadery, San Diego, CA
10:00 – 10:15	<b>BREAK</b>
10:15 – 11:15 AM	<b>Yeast Selection Can Open the Door to Some Amazing Mead</b> Selecting the best yeast for your desired mead outcome is not necessarily a ‘slam-dunk’. It can take much trial and error. Dr. Bisson will discuss how to think about yeast characteristics conceptually and develop R&D processes that help us find the best yeast for the honey and style of mead we are making? Linda Bisson, Professor Emeritus, Department of Viticulture and Enology, UC Davis
11:15 AM – 12:15 PM	<b>Honey: Quality Assurance</b> How does a honey company verify its supply chain? What are the steps to doing that successfully? What in-house testing measures can be used? What does True Source Honey tell us about the honey? These and other questions. Joyce Schlachter
12:15 – 1:30 PM	<b>LUNCH</b>
1:30 – 2:30PM	<b>Filtration: WHY or Why Not and How?</b> There are many methods to addressing your filtration needs from simple straining to cross flow. What is the best situation for operation? How will it affect your final product? Dave Block; Chair, Department of Viticulture and Enology, Ernest Gallo Endowed Chair in Viticulture and Enology

2:30-3:15 PM	<p><b>Testing Mead</b></p> <p>There are several tests you can set up to run in your meadery – and then there are some that you simply can't. Proper testing will help guide you towards and exceptional final product.</p> <p>Dr. Richard DeScenzo, Co-General Manager, ETS Laboratories</p>
3:15 – 3:30 PM	<b>BREAK</b>
3:30 – 4:15 PM	<p><b>Making Your Bottle Jump from the Shelf</b></p> <p>Beautiful and unusual packaging can make all the difference when it comes to selecting a product in a supermarket or liquor store. This session will focus on the many different options available, caps, labels and even cans.</p> <p>Dr. David Block</p>
4:15-5:00 PM	<p><b>Honey to Mead Tasting</b></p> <p>This session will focus on comparing single varietals with the same name – and different flavor profiles. Honey to mead tasting will showcase how a varietal can influence a mead. TBD</p>
5:00 PM	<b>Closing</b>
5:00 – 8:00 PM	<p><b>Mead Mixer sponsored by the Mead Institute:</b></p> <p><b>Information and registration coming soon from the Mead Institute</b></p> <p><b>Join us for appetizers, food and mead!</b></p> <p><b>The HIVE; Woodland, CA 95776</b></p>

## Sunday, June 4, 2023

8:00 – 8:45AM	Breakfast
8:45 – 9:45 AM	<p><b>Striving for excellence by setting standards and guidelines</b></p> <p>The word Cicerone (sis-uh-rohn) designates hospitality professionals with proven experience in selecting, acquiring and serving today's wide range of beers. There are four levels each getting more and more complex and demanding, requiring hours of study and work, in addition to rigorous final exams. Ray will explain why he developed this demanding program and what it has come to mean in the world of beer.</p> <p><b>Ray Daniels, creator of the Cicerone program</b></p>
9:45 -11:00 AM	<p><b>Understanding Defects: A Catalyst for Change</b></p> <p>This session will focus on potential defects, how to acknowledge them, address them, and learn from mistakes. We will taste and smell spiked beer and mead samples.</p> <p>Ray Daniels Lucy Joseph, PhD; owner, Ferminkasi; Davis, Calif</p>
11:00—11:15 AM	<b>Break</b>

11:15 AM – 12:15 PM	<p><b>To have an excellent product, you need to understand flaws and why they happen.</b></p> <p>This session will bring a comparison of excellence through analyzing Spirit and Wine. We will taste and compare two examples of each – one considered top of the line and the other more in the middle. This session will inform our discussion throughout the day culminating in a mead tasting of some exemplary offerings.</p> <p>Moderator: Traci Dutton Presenters: Andy Waterhouse and Ron Runnebaum</p>
12:15 – 1:15 PM	<p><b>Lunch</b></p>
1:15 – 2:00 PM	<p><b>Communication - Service - Glassware</b></p> <p><i>What a beautiful bottle. What an elegant label.</i> How best to bring the excellence within to the table? We'll talk glass, pouring, ambiance and, most important, conversation.</p> <p>Ray Daniels Traci Dutton, Wine Educator at the Culinary Institute of America; St. Helena, Calif. And Copia; Napa, Calif.</p>
2:00 – 2:45 PM	<p><b>Developing Stylistic and Technical Standards for the Future of Mead</b></p> <p>This has been an ongoing discussion in the world of mead for many years. Now it is time to embrace the concept and move forward.</p> <p><b>Mead Institute Founders</b></p>
2:45 – 3:00 PM	<p><b>Break</b></p>
2:45 – 3:30PM	<p><b>Talking Mead with Wine Judges:</b></p> <p>Most mead awards programs happen within various wine competitions. To bring mead to the restaurant table, more mead makers need to enter their libations into these competitions. Unfortunately, few Wine judges know much about mead. A number of judges are trying to change that . . .</p> <p>Traci Dutton</p>
3:30 – 5:00 PM	<p><b>A FINAL TASTING</b></p> <p><b>Wine, Mead and Beer Judges: Pete Bakulic, Ray Daniels, Mike Dunne, Traci Dutton, Alyson Schramm Naeger, Carvin Wilson, Beth Zangari</b></p> <p>This unique tasting will feature 6 outstanding meads that have been entered by the mead makers. Each of the meads will be critically evaluated. At the same time, attendees will be tasting the meads and can assess their judging capabilities with those of our trained judges.</p>
	<p><b>Closing</b></p>