

CONTACT: Ben McKean 304-227-4414 healthberryfarm@frontiernet.net

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## **Randolph County Winery Wins National Award**

DRYFORK, West Virginia — Healthberry Farm awarded a Silver medal in the *Sweet Varietal Mead* category for their Honey River Basswood Mead.

The Mead Crafter's Competition, organized by the National Honey Board, received nearly 350 entries for their inaugural competition.

"It is an honor to be recognized by a national organization that specializes in honey," says Healthberry Farm's owner, Benjamin McKean. "We are proud to represent West Virginia by winning this award."

Healthberry Farm specializes in producing varietal raw honey, which is the main ingredient in their Honey River wines.

Traditionally known as mead, Healthberry Farm makes their wine using historic oldworld methods that do not employ sulfites, added sugar or any chemicals — just their raw honey and spring water. Melomel is the name for mead with fruit added, and many of the fruits in Honey River melomels' are grown at Healthberry Farm.

"We love having visitors to the farm. People enjoy seeing how we process the honey and how much care we put into running our small business. Plus, wine tastes better when you know where it is made."

Healthberry Farm is open for tours and tasting by appointment only. Those interested may find contact information on the website <u>healthberryfarm.com</u>

Honey River Meads & Melomel are also available at select retail outlets, including Capitol Market's Wine Shop in Charleston, Tammy's Del Monte Market in Elkins, and many state-wide festivals. Full list of outlets at healthberryfarm.com/contact

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Read more about Healthberry & Honey River at healthberryfarm.com

West Virginia's Honey River Treasures its Old World Style - American Bee Journal, 2/2015

Generating a Buzz and Making Mead video - Charleston Gazette, 10/2014