

RURAL TEXAS TOURISM LLC

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***“Old World” Culture of a Meadery is Revived at Rohan Meadery
With Awards & Brings a New Tradition to Fayette County***



John and Wendy Rohan, with their three children, are in the process of creating their dream—reviving the process of “mead or honey wine”, the first fermented beverage known to man dating back to pre-agricultural civilization. On their 28 acres outside of La Grange are rows of trees promising future seasons of cherries, peaches, pears, and apples. A vineyard boasts several grape varieties with low-lying blueberry bushes nearby beginning to sprawl. The first hive was installed this spring, and serves as an educational tool now for the family and visitors alike.

The process is simple enough, but don’t fool yourself. It takes dedication. More than 300 pounds of either Texas wildflower honey or

South Texas Guajillo (or Huajilla) is used in one batch. The honey is diluted with water, fed with commercial wine yeast and left to ferment for four to six months. “Once you begin to dilute it, it’s the same process as grape wine,” states John Rohan. For now, the honey used for the mead comes from Reed Family Honey in Montgomery.

Just like wine, any flavor mead is possible and is dryer than European. The newly-built tasting room allows visitors the opportunity to view the mead in operation and gives them “face to face” interaction with the process. Some 70% of these visitors have never tried mead and are in for a pleasant surprise with the variety that is offered. Expect to see Traditional with honey flavor as well as Orange Spice, Raspberry, Apple Mead, to name a few.

Their diligence has already paid off, winning not only the Silver and Bronze at the 2011 Lone Star International Wine Competition but also the Bronze at the Finger Lake International Wine Competition. Taking the commitment of visitor comfort one step further, a pergola covering a grassy patio has been installed where classic comedy movies are shown each Saturday evening with free admission during summer.

With the self-sustaining growth that Rohan Meadery strives for brings a separate concern regarding bees and the recent honeybee blight that has swept the nation. The business has yet to be affected but they have started a campaign “Save the Bees, Drink Mead” with proceeds from shirts sold being donated to the Texas Beekeepers Association and the new Bee Research Center at Texas A & M. Rohan Meadery has partnered with The Bugle Boy, a listening room in La Grange, who will screen “The Vanishing of the Bees” September 18th.

Their lifestyle exemplifies their dedication to the community. “We’re working hard to carve a life for ourselves and our family here in Fayette County with a slower pace of life, a beautiful setting, and the highest quality of artisanal honeywine that can be made,” states Wendy Rohan. For more information or to contact Rohan Meadery, go to www.RohanMeadery.com, e-mail wendy@rohanmeadery.com, zip code 78940 for GPS, or call 979-249-5652.

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