

## ABOUT US



As three-co-founders who bring our passion, experience and education to the table, we are asking for your support to help our vision materialize.



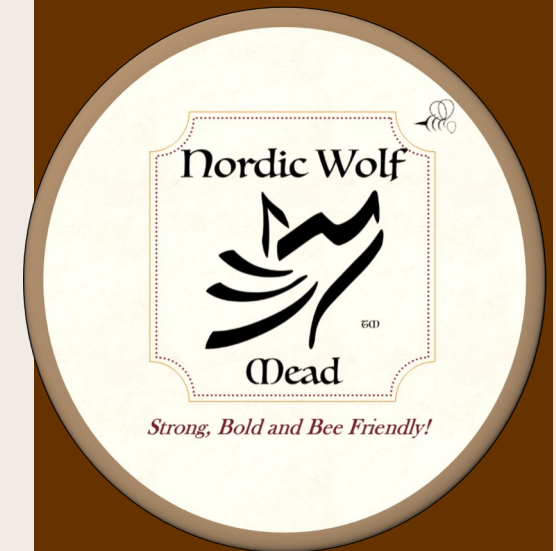
ALEX

**Nordic Wolf Mead™** produces unique and sustainable varieties from off-dry to semi-sweet with an alcohol range of 12 to 16. We use raw honey and natural ingredients.

***Strong, bold and bee friendly***



Help us to write the next chapter of our story!



Asheville, NC  
919-397-7532  
Nordicwolfmead.com

Follow sneak pre-views of our startup vlogs & blogs.... and receive member discounts on mead!

As part of our crowd-funding campaign you'll help us realize our vision of the Mead Hall.

**Financial Goal: \$50,000**  
(Interior Design & Construction.)



## One Page at a Time

As a monetary supporter of the **Nordic Wolf Mead™** startup, you will benefit from an insider sneak-peak into

- Behind-the-scene vlogs and blogs showcasing the process and experience
- Sharing your feedback related to ideas and the startup process
- 10% discounts on the commercial mead we produce within our first year
- A free ticket to our Mead Hall Grand Opening in Asheville
- Helping to sustain bee apiaries and local farmers.



For more information and contribution levels go to [nordicwolfmead.com](http://nordicwolfmead.com)

## Who we are continued.....



**MARCUS**



**JILL**

**Nordic Wolf Mead™**  
will be located in Asheville, NC.

We craft unique and sustainable varieties of wine that range from 12 to 16% ABV and are made from raw honey and other natural ingredients.

One of the oldest beverages being served in a rustic Viking Mead Hall!

Our mead production supports bee apiaries, planting wildflower pastures and helps educate the public on the benefits of honey bees.

