

Enlightenment Wines: Wine and Mead CSA

CSA generally stands for
Community Supported Agriculture.

A member of a CSA pay a farmer up front for a share in the summer's crops. In return the member gets a bag of produce from the farmer every week. In return for a guaranteed income, the farmer can skip the middle man and offer fresher, generally organic, produce at a reduced cost directly to participants.

In our CSA, CSA stands for
Community Supported Alcohol

Rather than receiving fruits and vegetables, members get a variety of nano production wines that are produced in under 100 case runs, and sometimes as few as 10. These fruit, grain wines, and sparkling meads will be made at our winery in the Hudson Valley and brought down to NY at quarterly intervals.(every three or four months)-in what amounts to about a bottle a week. We plan to have drop off's in Lower Manhattan, Greenpoint, Williamsburg and Park Slope.

For us:
the CSA saves us time and CO2 emissions by consolidating our deliveries to a few designated locations and reduces the need for us to constantly drive around to wine stores. But more importantly having a committed "audience" for our new releases gives us the freedom to try out exciting new ideas on a small scale and work with a group familiar with our low energy non processed methodology.

For the members
there is great savings financially, but even better is the opportunity to have a close relationship with the beverages that bring so much joy to your friends and family. Historically this was the way people would drink wine or beer- it was always a local affair and an intimate one.

All our wines are natural living wines, offered to you unfiltered and unsulfited, organic when possible and using only local NY state ingrediants. Ready to drink or cellar as you wish. Each bottle is numbered and the labels are designed and silkscreened by hand by the wine maker.

This year first drop off will include a mixed case of a dry sparkling organic apple wine, Last Gift of my Daemon Lover and variety of dry honey wine variations including an elderberry and cherry infused sparkling mead Cuvee Anguis Singularum and a wild yeasted apple wine called the Wild Melaides that was developed specifically for Jimmy's 43 in Manhattan and the restaurant Eat (Formerly Eat Records) in Greenpoint.

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