

“Honey is the flower transformed, the landscape distilled...

every variety of honey is redolent of a distinct place.”

-from *Honey: From Flower to Table* by Stephanie Rosenbaum

### Our Single-Origin Honeys

Our line of three distinct tropical honeys is unique because they taste like the environment where they were harvested: the Big Island of Hawaii.

Wine enthusiasts speak of wines that come from distinct geographical locations as having a signature taste. For example, a wine from the Rhone region of France will taste much different than one from Mendoza, Argentina. This is because growing conditions such as soil and climate will contribute to giving a wine a specific personality. The French call this phenomenon *terroir*. Even more so than wine, honey speaks of *terroir*, since in its best form it comes to the consumer virtually unchanged from the way it was made in the hive, expressive of the flowers of the land that it came from. There are many distinct varieties of honey, ranging in color and taste from the almost clear-colored and delicate-tasting grapefruit blossom honey, to the dark and pungent buckwheat honey. Each honey variety comes from a distinct place during a certain time of year, when the particular blossom the bee collected it from is in bloom.

Since Hawaii is tropical, something is always in bloom. Our bees collect on average 200 pounds of honey per hive per season in Hawaii, where the most collected per hive in the contiguous 48 states is 60-70 pounds! The Big Island has three distinct bloom periods in its cycle: Macadamia Nut Blossom from January through May, Lehua from June through July, and Christmas Berry from August through October. The honeys which come from these blossoms are all very different.

