



Distilled White Vinegar

Made From: Malt or Corn

Acidity Level: 5%

Flavor Profile: Lightly Sour

Use In: Baking, Pickling

A.k.a: White Vinegar



Red Wine Vinegar

Made From: Red Wine

Acidity Level: 5-6%

Flavor Profile: Robust and Complex

Use In: Salad Dressings, Fruit

Varieties: Pinot Gris Vinegar



White Wine Vinegar

Made From: Red Wine

Acidity Level: 5-6%

Flavor Profile: Bright and Delicate

Use In: Sauces, Salad Dressing

Varieties: Champagne Vinegar



Balsamic Vinegar

Made From: White Trebbiano Grape Must

Acidity Level: 6%

Flavor Profile: Deep and Sweet

Use In: Salad Dressing, Fruit

Varieties: Traditional Balsamic Vinegar, Commercial Balsamic Vinegar, White Balsamic Vinegar



Apple Cider Vinegar

Made From: Apple Cider or Apple Must

Acidity Level: 5%

Flavor Profile: Tart and Mild

Use In: Root Vegetables, Chutneys



Rice Vinegar

Made From: Rice, Rice Concentrate, or Rice Wine

Acidity Level: 4%

Flavor Profile: Mild and Sweet

Use In: Dipping Sauces, Stir-Fries

Varieties: Rice Wine Vinegar (can be used interchangeably with rice vinegar)

Red Rice Vinegar, Black Rice Vinegar



Malt Vinegar

Made From: Barley

Acidity Level: 5%

Flavor Profile: Full bodied and Malty

Use In: Seafood, Potatoes