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