

2020 FINALIST
JAMES BEARD AWARDS
LEOPOLD BROS

2019 FINALIST
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MATTHIASSON

LEOPOLD
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PEAR BRANDY

THREE CHAMBER DISTILLED VINEGAR

After ressurrecting the Three Chamber Still to create a class of American heritage spirits not seen in nearly a century, the Leopold Bros have turned their attention to vinegar.

As it turns out, the use of the Three Chamber Still to create vinegar was so common in the 1800s the IRS had a set of regulations regarding its usage. The Three Chamber Stills used for vinegar production had a special water chamber attached that would immediately dilute the spirit to 20% by federal law. In fact, Heinz used a Three Chamber Still to create its vinegars up until Prohibition!

Todd's inspiration for the Three Chamber Distilled Pear Vinegar comes from a pamphlet from the Apple & Peach Culturalist released in 1872, documenting the usage of brandy to create a more fragrant vinegar.

After slowly trickling our Three Chamber Pear Brandy through beechwood chips over the course of a month (what's known as the Schützenbach method), the resulting vinegar is as fresh an aromatic as any we've come across. The aromatics of the Bartlett mountain pears alone is reason enough to make vinegar this way!

Use it for an amazing salad dressing. Also, in a mocktail with our non-alcoholic aperitivo liqueur.

sales@leopoldbros.com leopoldbros.com

- Made from 100% Bartlett mountain pears
- 6 pounds of pearss in each bottle
- Crafted using the centuries-old Schützenbach method
- Unfiltered and undilluted

HERITAGE-CRAFTED
MSRP $50 700ML
MSRP $20 200ML