

2020 FINALIST
JAMES BEARD AWARDS
LEOPOLD BROS

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ESTD 1999

BOURBON

7 YEAR OLD
DISTILLED BOURBON VINEGAR

After resurrecting 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.

There have been many types of vinegar created over the centuries, but we believe this is the first Bourbon vinegar ever brought to market. American whiskey has been used to flavor a variety of culinary dishes over the last century, particularly as a deglazing agent in the frying pan, but for the first time we've preserved its flavoring potential without the presence of alcohol.

Using fully-matured 7 year old wheated Bourbon, Todd Leopold slowly trickled every drop through beechwood infused with acetobacter, completely converting every shred of ethanol into acetic acid.

The result is a Bourbon vinegar that retains the full array of esters, barrel sugars, and aromas found in mature Bourbon, just without the alcohol. Entirely without precedent, the culinary possibilities of our 7 year old Bourbon vinegar are limited only by the imagination!

Use this for Carolina-style barbeque and meat marinades, desserts, shrub cocktails, or in a robust vinaigrette.

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- Made from 7 year old, fully-matured wheated Bourbon
- Retains the full array of esters, barrel sugars, and aromas of real Bourbon
- Crafted using the centuries-old Schützenbach method

HERITAGE-CRAFTED

AVAILABLE IN 700ML & 200ML