LEOPOLD
ESTD BROS 1999

PEACH BRANDY

THREE CHAMBER DISTILLED VINEGAR



JAMES BEARD FOUNDATION AWARD FOR EXCELLENCE

2020 FINALIST
JAMES BEARD AWARDS
LEOPOLD BROS

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 dillute 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 Peach Vinegar comes from a pamphlet from the Apple & Peach Culturalist released in 1872, documenting the usage of brandy to create a more fragrant vinegar.

Beginning with 100% Three Chamber-distilled peach brandy, the aromatics are unparalleled. We then acetify the vinegar using the Schützenbach method: a slow, elegant process of producing vinegar that was nearly lost to time.

Try this in a vinaigrette with fresh peaches and burrata, or with soda water for a refreshing spritz.

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- Made from 100% Colorado-grown Palisade peaches
- 6 pounds of peaches in each bottle
- Crafted using the centuries-old Schützenbach method
- Unfiltered and undilluted

HERITAGE-CRAFTED

AVAILABLE IN 700ML & 200ML