

2020 FINALIST
JAMES BEARD AWARDS
LEOPOLD BROS

2019 FINALIST
JAMES BEARD AWARDS
MATTHIASSON

LEOPOLD
ESTD BROS 1999

RED WINE

MATTHIASSON X LEOPOLD 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.

High quality red wine vinegar is a kitchen staple for chefs and foodies around the world, and for our first foray into the genre we started with the best, and most vibrant red wine we could find. We had previously partnered with Jill & Steve Matthiasson for our Sweet Wermut project, so naturally we went directly to them with our vinegar aspirations.

Matthiasson's focus on organic viticulture and hands-on practices in the vineyard matches our own commitment to selective sourcing of base ingredients. In the case of our collaboration red wine vinegar, our goal was minimal intervention and preservation of the freshness found in Matthiasson's red blend.

Using the Schützenbach method, a slow, elegant process of producing vinegar that was nearly lost to time, we slowly trickled the Matthiasson red wine through beechwood infused with acetobacter. The month-long undertaking steadily converted the existing ethanol into acetic acid, resulting in a bright and vibrant vinegar.

Try this in salad dressings, or drizzle on potato chips!

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- Made from a blend of Cabernet Sauvignon and Aglianico from renowned winemaker Steve Matthiasson in Napa
- Crafted using the centuries-old Schützenbach method
- Unfiltered and undilluted

HERITAGE-CRAFTED

AVAILABLE IN 700ML & 200ML