

A V I N E G A R L I N E U P

We differentiate between fermented vinegars (produced microbiologically from fruit juices, fruit mashes, or wines), infused vinegars (produced by adding herbs, fruits, etc., to a fairly tasteless vinegar for flavor), and synthetic vinegars (produced by catalyzing a reaction between methanol and carbon monoxide).

F E R M E N T E D V I N E G A R S

Vinegar	Acidity	Base Ingredients
Wine	6 to 8 percent	Made predominantly from white wine.
<i>The wine must be made from fresh grape juice, and the vinegar is red or white depending on the grapes. At least half of the mash for "50 percent wine vinegar" must consist of pure wine before the vinegar fermentation; at least a quarter of the mash for "25 percent wine vinegar."</i>		
Fruit	5+ percent acidity	Made from various fruit wines.
<i>Apple cider vinegar, one of the most frequently produced vinegars (along with wine and brandy vinegar), falls into this category.</i>		
White, Distilled, Brandy/Spirit	5+ percent acidity	Made from diluted distilled alcohol, which is made from wine, potatoes, grains, or sugar beets.
<i>This vinegar is tasteless and cheap to produce. Flavorings and herbs are usually added, or else it's used industrially for pickling and as a seasoning.</i>		
Malt	6 percent acidity	Produced from malted grains.
<i>This vinegar tastes sweet and sour, and is very flavorful. In Great Britain, it's a traditional seasoning for fish and chips.</i>		
Beer	3.5+ percent acidity	In the past, primarily made from leftovers from beer production.
<i>Relatively unknown for decades, but many breweries are now producing beer vinegar again.</i>		
Pickling	5 to 10 percent acidity	
<i>A refined white vinegar that's infused with herbs, sugar, and flavorings, and salted. Chefs use it in salads and as a preservative.</i>		
Raisin	3.5+ percent acidity	
<i>Has a very intense flavor.</i>		
Whey	5 percent acidity	Made from condensed and fermented whey.
<i>Whey vinegar always tastes like sauerkraut.</i>		
Rice	3 to 4 percent acidity	Made from rice wine or the leftovers from its production.
<i>Rice vinegar is mild-flavored.</i>		
Honey	5+ percent acidity	Made from mead.
Pomace	3.5+ percent acidity	Made from the pomace from wine production.
<i>Pomace vinegar is bitter-flavored.</i>		
Balsamic	6 to 7 percent acidity	Made from concentrated mash or fruit juice.
<i>The vinegar fermentation and storage happen in wooden barrels. The vinegar is very dark and has a residual sweetness.</i>		

I N F U S E D V I N E G A R S

Vinegar	Base Ingredients
Aromatic and spiced vinegar	Herbs and spices in vinegar of any type; natural essences and essential oils can also be used. Common examples include tarragon, garlic, viola, laurel, onion, lemon balm, rose petals, basil, and mint.
Fruit vinegar	Fresh or dried fruits, or fruit juice, infused in or mixed with vinegar.