

# TASTING TABLE

## TASTING TABLE NYC DRINKS

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### Plus (or Minus) Eight

*Vinegar that rivals good wine*



For most winemakers, thinking about their carefully coddled grapes turning to vinegar is enough to provoke a cold sweat.

But for the Ontario-based [Minus 8](#), vinegar is the goal, not the nightmare. Using ice wine from grapes harvested at temperatures of 8° below zero (hence the name), they've produced vinegars that have chefs smitten.

The latest release, Dehydr8 2009, strays from the production of the rest of the line but provides an equally smooth, explosive syrup that hardly resembles typical entrants in the "vinegar" category.

It starts with hand-picked Riesling grapes that are dried and squeezed of their miniscule juice content (a process used by some of the world's punchiest wines, notably Amarone and Pedro Ximenez sherry). This concentrated elixir is then fermented a second time, which creates a rich, grapey vinegar with a gripping acidity.

Try it on poultry, foie gras and desserts, or swap it out for citrus as a sweet-sour kick to your cocktail.

This is one wine that'll benefit from being shaken, not swirled.

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