



## 8BRIX VERJUS WHITE SPEC SHEET

**MINUS8**  
VINEGAR & VERJUS



**8 Brix Verjus White:** Our “ice” verjus is a seasonal product made with the juice of Minus 8 icewine grapes. Several varieties of premium wine grapes are hand-picked at five intervals beginning in August (sourest) and ending usually in January at icewine harvest (sweetest). We pick grapes that are naturally frozen on the vine and press them while they are still frozen. There is no alcohol or acetic acid in verjus.

The juices are blended by taste. Keep in mind that while the quality for these products is always high, they are small batch agricultural products subject to slight variations due to the changing character of the vintage each year.

### Tasting Notes:

**Appearance:** Ranges in colour from yellow, to deep orange, to amber to rose (depending on the batch)

**Density:** Moderate viscosity

**Aromas:** Green grassy, sauvignon blanc, dried chokecherry, apricot

**Palate:** Medium sweet, herbaceous, sweet and sour, well-balanced with noticeable - zingy, tangy, mouthwatering acidity and notes of sour candy on the long finish.

This is fun to drink when served lightly chilled; but also a great condiment and a wonderful addition to your cooking repertoire. This fabulous product is similar in taste to white wine, but a little sourer. We think it’s a better replacement for a wine in cooking recipes.

### Ingredients:

Grape Must

Optimal Storage 12°C

45% Humidity

Keep Refrigerated After Opening

Product of Canada



Chef Ian Boden

