



MINUSØ
VINEGAR & VERJUS

ABOUT



Minus 8 is a family vineyard in Niagara, Canada. Our family has been growing grapes here for three generations. Minus 8 is also our first ice wine vinegar - named after the temperature at which the grapes were harvested and pressed. The vineyard sits on great soil between two Great Lakes, through freezing winters and hot, sunny summers .

photo credit John Thomson

HOW



Our vinegar maker is also a wine maker, specializing in ice wine. For fun in 1996, he thought to make vinegar from a batch. Five years later, a person he met in wine club, who would become his wife, tasted that barrel aged ice wine vinegar and she asked to take it to chefs. The chefs wanted to buy it. Now there are 12 vinegars and verjus, and 2 kids.

photo credit @figlovenet

FARM



Hot and sunny summers ripen grapes, tomatoes, and apples too. Meticulous farming, growing and picking shine through in the taste of the fruit. Our maple syrup producer in neighbouring Québec makes ours, exemplary and delicious, each spring.

PRODUCTS



9 vinegars and 3 verjus, all made with the same exacting quality and taste principles, which are:

- quality is always singular
- taste is always extraordinary
- every vintage, each product may vary but must stay true to its core.

THE ORIGINAL



An experiment involving a barrel of ice wine and acetobacter started in 1996. It turned out. 2022 will mark the 25th anniversary of Minus 8 Original Barrel Vinegar.

@minus8vinegar | @figlovenet | @justforfood | @r8cheljane1

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VERJUS



What happens when we tap into the potential of grapes - with all their complexities and dimensions of flavour? Grapes are chosen and hand-picked at ripening stages, including ice wine. Small batches are pressed, blended and fine cold filtered. Each grape varietal contributes its profile of sheer tastiness, and each stage of ripening adds another layer of taste, with fine maple syrup for Maple Brix, in the blend.

@minus8vinegar | @oldtowncooks | @elliothill33 | @northcoteuk

VINEGAR



Minus 8 barrel aged and blended ice wine vinegar

L8 Harvest fruity and fresh ice wine vinegar

Veget8 tomato vinegar blended with shady Cabernet Franc ice wine vinegar

IP8 hoppy beer and ice wine vinegar

@propersausages | @r8cheljane1 | @wellocksfood | @taliapgh

VINEGAR



Concord 8 grape vinegar

Dehydr8 barrel aged Riesling raisin vinegar

Maple 8 barrel fermented and barrel aged maple syrup vinegar

Apple 8 cider vinegar

1 | @gregory_stewart_milne | @classic_fresh_food | Alice Taylor

SAVOURY



From left to right:

@chefrylo88 | Chefs at Bedford Springs | @chefzappoli | @ryanpeterspgh

SAVOURY



From left to right:

@matthew_zappoli | @ronald_van_roon | @craigdryhurst | @chefmichaelbolen

SAVOURY



From left to right:

@marcusjameseaves | @chefmassimofalsini | @daggie1514 | @rogersbros

SAVOURY



From left to right:

@marclepine | @danielrockybellinger | @karlovaristo | @selannesteak

PASTRY



From left to right:

@haydenkgroves | @dinnerbyhb | @feraatclaridges | @guillaume_chambon

DRINKS



From left to right:

@j2ivera | @cameronmoncasterdrinks | @tayer_elementary | @littlemercies

DRINKS



From left to right:

@monicasuh | @threesheetslondon | @marnovak | @giorgio_bar_giani

DRINKS



From left to right:

@drinksbyalchemilla | @your_modern_bartender | @themodernalchemist.bar | @the_shadow_bartender



SAVOURY

Chefs

Meat/Seafood

Vegetable/Vegan



PASTRY

Pastry Chefs

Ice Cream makers

Chocolatiers



DRINKS

Mixologists & Sommeliers

Cocktails

Non-Alcoholic beverages

From left to right:

@satbains1 | @guillaume_chambon | @giorgio_bar_giani



8BRIX

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MAPLE

LO HAM

DEHTA

COUS

VERJUS

VERJUS

VERJUS

MAPLE VINEGAR
VINAIGRE D'ÉRABLE

WINE VINEGAR
VINAIGRE DE VIN
6.76 FL OZ (200 ML)
5% ACETIC ACID / ACIDE ACÉTIQUE
PRODUCT OF 1 PRODUIT DU CANADA

To go to our website and download product list, nutritionals, POS sheets and tasting notes. [Click here.](#)

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