



MINUS8

VINEGAR & VERJUS

PRODUCT LIST



APPLE8 VINEGAR

5% ACETIC ACID VINEGAR | 200 ml, 1 litre
Apple 8 is apple cider vinegar that tastes like fresh pressed apple cider. Amazing in cocktails, savoury foods, and desserts.



MAPLE8 VINEGAR

5% ACETIC ACID VINEGAR | 200 ml, 1 litre
Barrel fermented maple syrup vinegar, made from the best tasting Québec syrup. Maple syrup was made into wine, then into vinegar, and then aged for years in oak barrels.



DEHYDR8 VINEGAR

5% ACETIC ACID VINEGAR | 200 ml, 1 litre
Vinegar is made from the sweet Riesling raisins of hand-picked and air-dried Riesling grapes. French oak and bottle aged several years.



LO HARVEST VINEGAR

5% ACETIC ACID VINEGAR | 200 ml, 1 litre
Icewine vinegar is made from Vidal grapes that are picked while naturally frozen in the winter, from the vine, and pressed immediately. Bottle aged.



CONCORD8 VINEGAR

5% ACETIC ACID VINEGAR | 200 ml, 1 litre
Deep purple vinegar that tastes like fresh pressed Concord grape juice - the essence of grapes, is made from these delicious 'blue' grapes native to Canada.



IPO8 VINEGAR

5% ACETIC ACID VINEGAR | 200 ml, 1 litre
Beer vinegar in the style of India Pale Ale is made with an additional blend of aromatic hops and icewine grape must from our naturally frozen grapes.



MINUS8 VINEGAR

5% ACETIC ACID VINEGAR | 100 ml, 200 ml, 1 litre, 4 litre
Icewine vinegar named for the temperature at which the grapes are harvested and pressed. Barrel aged for years in a French oak Solera system started in 1997.



VEGETO8 VINEGAR

5% ACETIC ACID VINEGAR | 200 ml, 1 litre
Icewine vinegar made from Cabernet Franc grapes, grown specifically to taste vegetive, is blended with vinegar we made from beautifully grown and ripened tomatoes picked from the Minus 8 tomato patch.



ORIGINAL BARREL MINUS8 *Sweet!*

5% ACETIC ACID VINEGAR | 60 ml
Minus 8 Vinegar is drawn from the first ever barrel of Minus 8 made in 1997. Each bottle is capped with an eye dropper for precision application.



MAPLE BRIX VERJUS

SMALL BATCH VERJUS | 500 ml | 1 litre
Minus 8 wine grapes are hand-picked and pressed to make premium verjus. This sour and fruity juice is blended with the best Québec maple syrup, which is specially made for us.



OBRIX VERJUS

VERJUS, White | 500 ml | 1 litre
Verjus is made with juice from our naturally frozen icewine grapes. Pure juice from premium wine grapes, hand-picked at many ripening intervals are blended for flavour and balance.

WHITE



OBRIX VERJUS

VERJUS, Red | 500 ml | 1 litre
Verjus is made with juice from our naturally frozen icewine grapes. Pure juice from premium wine grapes, hand-picked at many ripening intervals are blended for flavour and balance.

RED



APPLE8 CIDER VINEGAR SPEC SHEET

MINUS8
VINEGAR & VERJUS



Apple 8 is cider vinegar made from a select blend of delicious Canadian apples. Slowly fermented and made into vinegar, the flavour of fresh-pressed apple juice shines through.

Tasting Notes:

Appearance: Medium amber colour with golden highlights

Density: Medium viscosity

Aromas: Quite perfumed with intense fresh-picked apple and apple blossom smells, followed by notes of apple compote, spice and dried apple.

Palate: At first, a blast of sweet, richly concentrated apple flavours fill the mouth, followed by notes of apple cider and caramel apple, with sour apple candy (jolly ranchers) on a lingering finish.

Uses: Kitchens and bars will love this unique apple vinegar. It has endless uses in dishes (both sweet and savoury) and cocktails – anywhere that flavour of apple comes into play. Make a reduction and drizzle it over cheese – the natural apple and tangy acidity are the perfect accompaniment. A few drops will enhance homemade apple pie, fruit cobblers and even candied apples. Use Apple8 to create a fantastic bbq sauce or a marinade for poultry, and pork meat, including belly, ribs, roasts, or chops. How about using this in a sweet-sour pork recipe? It's the perfect liquid to deglaze a pan. Add a few drops to sauces and gravies for balance and flavour. It also makes an excellent dressing for coleslaw, cob salad and any fruit-based salad. Wonderful in cocktails with whiskey, bourbon and oak aged spirits, with vodka, gin, & fruity cocktails as well as endless applications in Lo/No beverages.

Ingredients:

Apple Cider Vinegar 5% Acetic Acid

Optimal Storage 12°C/55°F 45% Humidity Product of Canada



Chef Will Webster



chefmassimofaloni



guillaume_chambon



Ardent Restaurant





CONCORD8 VINEGAR SPEC SHEET

MINUS8
VINEGAR & VERJUS



Vinegar that tastes like fresh Concord grape juice is made from these delicious grapes that are native to our area.

Tasting Notes:

Appearance: Deep purple colour (almost stains the glass)

Density: Medium thick with rich viscosity

Aromas: Penetrating and intense, quite grapey with fresh red and black berry fruit, chocolate, jam (blackberry /mulberry), super-ripe fruit, like overripe raspberries and wild strawberries, with notes of dried cranberry, ripe banana and fresh grape juice.

Palate: Sweet/sour, piquant, grapey, fresh blackberry coulis, mulberry jam, framboise, wild strawberry, grape jelly, almost like a fresh young ruby port or banyuls without the alcohol.

This vinegar is not for the faint of heart; a focused powerhouse of aromas and flavour, it trades complexity in favour of intensity.

Uses: In sorbet, as a finishing vinegar for meats, seafood, vegetables, sauces, soups, for marinating, deglazing and vinaigrettes. Excellent with fruits, nuts and cheeses. Mixologists use the sweet and sour fruit-forward palate to invigorate cocktails, & make wonderful Lo/No beverages.

Ingredients:

Wine Vinegar

Acetic Acid 5%

Optimal Storage 12°C/55°F

45% Humidity

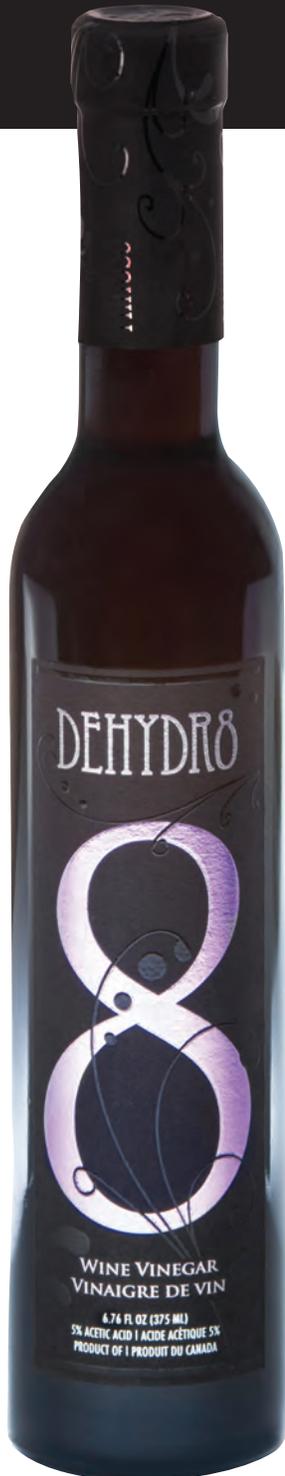
Product of Canada





DEHYDR8 RIESLING VINEGAR SPEC SHEET

MINUS8
VINEGAR & VERJUS



Made from the sweet raisins of hand-picked and air-dried Riesling grapes. We grow our Riesling, and then hand-pick and air-dry the grapes for months, until they dehydrate and become raisins. Then the raisins are pressed for the small drops of delicious juice they contain. Dessert wine is made in the style of vin de curé, and then vinegar is made traditionally with our own starter batch of mother. The finished Riesling vinegar is French oak and bottle aged several years.

Tasting Notes:

Appearance: Medium to deep amber colour, looking quite thick and rich

Density: Medium to thick and rich

Aromas: Multi-faceted with underlying notes of sherry (olorosso), toasted nut, caramel, light spice, vanilla, peanut crumble, white chocolate, vanilla pudding, notes of old Armagnac and spicy rye whiskey

Palate: Sweet and tangy, rich and dense, with tangy well-balanced acidity, flavours of dried fruit, vanilla, pineapple and notes of olorosso sherry; this all leads to a long, sweet piquant finish

Uses: as a finishing vinegar for meats, seafood, vegetables, sauces, soups, for marinating, deglazing and vinaigrettes. Excellent with fruits, nuts and cheeses. Mixologists use the sweet and sour complex palate to enliven cocktails.

Ingredients:

Wine Vinegar

Acetic Acid 5%

Optimal Storage 12°C/55°F

45% Humidity

Product of Canada





IP8 BEER VINEGAR SPEC SHEET

MINUS8
VINEGAR & VERJUS



Beer Vinegar with aromatic hops and Minus 8 icewine grape juice. IP8 Vinegar begins with beer made in the style of IPA (India Pale Ale). It is made in small batches for maximum fresh hoppiness.

Tasting Notes:

Appearance: Moderately deep golden amber colour

Density: Viscous and rich

Aromas: A very complex, multifaceted vinegar that evolves with time. Initially slightly earthy and resinous on the nose, with roasted malt and (light roast) coffee bean notes; then the aromas develop with additions of candied apple, buckwheat/wild-flower honey, pine and spicy/hoppy notes; afterwards the nose becomes additionally layered with exotic aromas of jasmine, light citrus rind (orange and grapefruit) and both cooked and tropical fruit notes.

Palate: Richly sweet and balanced with zingy acidity, exhibits a palate as expansive as the aromas; first there are intense flavours of roasted barley, brown sugar and sweet caramel; overripe golden pineapple, sweet grapefruit, biscuit and toasted pine nuts and resin follow; finish is lingering and complex with jasmine tea, melon, orange/lemon peel, and light soya sauce/miso paste notes.

Uses: as a finishing vinegar for meats, seafood, vegetables, sauces, soups, for marinating, deglazing, dressings and vinaigrettes. Excellent with fruits, nuts and cheeses. Mixologists use the sweet and sour complex palate to enhance savoury cocktails.

Ingredients:

Beer Vinegar, Grape Must

Acetic Acid 5%

Optimal Storage 12°C/55°F

45% Humidity

Product of Canada



chefmichaelbolan



Chef Karlo Evaristo



Chef Melissa King





L8 HARVEST VINEGAR SPEC SHEET

MINUS8
VINEGAR & VERJUS



L8 Harvest Vinegar is made from icewine. Icewine is made by harvesting grapes in winter when they are naturally frozen on the vine. The grapes are frozen solid when they are picked and when they are pressed. The juice is rich in flavour, natural sugars and grape acids. The icewine is finished, and then converted into vinegar. This step takes months in temperature controlled tanks - important for keeping the true taste of icewine all the way through to the bottled vinegar. L8 Harvest Vinegar is bottle aged.

Tasting Notes:

Appearance: Medium amber colour

Density: Moderate viscosity

Aromas: Quite aromatic, with nuances of honey, dried apricot, candied fruit, spice, toffee, apple butter and caramel
Palate: Sweet/sour, quite viscous but well balanced and lively on the palate, with honey, citrus rind, raw nut, apple sauce, overripe pineapple and toffee; a long, lingering pleasantly sour finish

Uses: as a finishing vinegar for meats, seafood, vegetables, sauces, soups, for marinating, deglazing and vinaigrettes. Excellent with fruits, nuts and cheeses. Mixologists use the sweet and sour fruity palate to invigorate cocktails.

Ingredients:

- Wine Vinegar
- Acetic Acid 5%
- Optimal Storage 12°C/55°F
- 45% Humidity
- Product of Canada



chefimkewley



windathai



thestarinthecityyork





MAPLE8 VINEGAR SPEC SHEET

MINUS8
VINEGAR & VERJUS



Maple 8 Vinegar is the essence of pure maple syrup.

- 4 years of aging Maple 8 in oak barrels developed delicious flavors.
- Barrel fermented from bespoke Québec maple syrup.
- For savoury, pastry & bar.

Tasting Notes:

Appearance: Deep golden amber colour.

Density: Medium thick with rich viscosity.

Aromas: Elegant nose of maple syrup, ripe yellow plum, cooked apple and French vanilla with woody notes and hints of raw hazelnut, burnt sugar, rye and earth.

Palate: Impressive sweet and sour entry follows by rich flavours of buckwheat honey, maple sugar, caramel, lemon curd, candied fruit and melon, with notes of white pineapple, dried citrus peel, mineral and spice. Crisp acidity tempers the natural sweetness and refreshes the palate on the finish.

Uses: Chefs will find many uses for this unique vinegar. We love using it in marinades for fish (think ceviche) and chicken, in glazed root vegetables, adding it to the liquid in the slow cooker, and in a BBQ sauce. Try a few drops of this over fresh grapefruit, or use it to balance icings or dessert preparations.

Ingredients: Maple Syrup Vinegar

5% Acetic Acid

Optimal Storage 12° C/55° F 45% Humidity

Product of Canada



Chef Justin Carlisle



Chef Chris Hurter





MAPLE BRIX (SMALL BATCH VERJUS) SPEC SHEET

MINUS8
VINEGAR & VERJUS



Sour and fruity pure premium Minus 8 grape musts are blended with the best Québec maple syrup. Several varieties of premium Minus 8 grapes are hand-picked while they are sour, & at several more intervals during the season as the taste of the grape develops in flavour and sweetness.

The best tasting (in our opinion) pure maple syrup from Québec was made for us, to use for Maple 8 Vinegar, and here for Maple Brix. The maple syrup is blended with the Minus 8 grape juice to make Maple Brix. It does not contain any vinegar (acetic acid). Refrigerate Maple Brix after opening. Keep in mind that while the quality for our verjus 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: Deep bright golden amber colour

Density: Moderate viscosity

Aromas: Slightly reserved and elegant on the nose, with enticing aromas of maple syrup, green mango, white peach, honey and notes of green coffee bean, mulberry and fresh herb (marjoram?).

Palate: Wow! While the nose pulls you in with its reserved aromas, the palate positively explodes like a super sour candy. Initially sweet, with flavours of maple syrup, burnt sugar and maple candy; then shows a palate bracing edge of tangy acidity and notes of zingy citrus, green fruit and tart fresh sorrel.

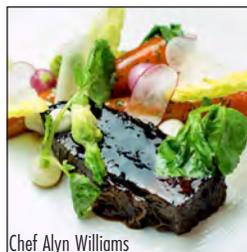
Uses: As is the case with all of our hand-crafted line of verjus, this is an absolute treat and the perfect palate refresher when served lightly chilled. **Mixologists** have endless possibilities with Lo/No alcoholic drinks, and with cocktails. We leave up to the **Chefs** to figure out where to use this in the kitchen; however, we are told that it makes a great base for a sorbet, ingredient in desserts and with fruit, as an ingredient to finish sauces, for poaching, with oysters and seafood, or as a deglazing liquid. It has boundless applications in **pastry**.

Ingredients: Grape Must, Maple Syrup, Refrigerate After Opening

Optimal Storage 12°C/55°F, 45% Humidity Product of Canada



Chef Alec Boehmer



Chef Alyn Williams



dome_antwerp



Toyer Elementary



MINUS8 VINEGAR SPEC SHEET

MINUS8
VINEGAR & VERJUS



Icewine vinegar named for the temperature at which the grapes are harvested and pressed. Barrel aged for years in a French oak Solera system started in 1997. Icewine is made by picking grapes that are naturally frozen on the vine and pressing them while they are still frozen. The yield is very limited but the juice is rich, naturally sweet and full of flavour.

Uses: Minus 8 as a finishing vinegar for meats, seafood, vegetables, sauces, soups, for marinating, deglazing, dressings & vinaigrettes. Excellent with fruits, chocolate and cheeses, and is a versatile component for pastry applications. Mixologists use the intense, complex palate to invigorate cocktails.

Tasting Notes:

Appearance: Deep dark amber colour

Density: Quite thick, concentrated and viscous; it flows down the glass with a thick coating

Aromas: Very complex, quite aromatic, with a forward notes of ripe tropical fruit, apple butter, Asian spice, a combination of dried and baked/stewed fruit (a mixed bag), vanilla, sandalwood/cedar, cocoa powder and nuances of toasted nut, madeira and cream sherry.

Palate: Sweet, rich, concentrated flavours follow its aromatic profile, with additions of caramel, prune, plum, cooked sweet tree fruit; finish is amazingly long and persistent.

Ingredients: Wine Vinegar 5% Acetic Acid
Optimal Storage 12 ° C/55 ° F 45% Humidity
Product of Canada



Chef Ryan Peters



Chef Guillaume Chambon



Restaurant Story



Chef Dave Pigram London Kitchen Social





ORIGINAL BARREL MINUS 8 VINEGAR SPEC SHEET



A rare treasure that is drawn from the first ever barrel of Minus 8 made in 1997. It is said that nothing great comes without sacrifice. Every year that this nectar slumbers in its barrel, a portion evaporates. The amount that is lost through this process is called the “angels’ share.” Fortunately, there is a tradeoff; for what is lost in terms of quantity is gained in ever increasing concentration and complexity. The small amount that is left for bottling is truly a heavenly treasure.

This incredible vinegar seems even more complex than a great wine, each time you approach it you pick up something else! We are only able to release this precious elixir in small limited batches. This is something that must be savoured by the drop – that’s why we give you a dropper.

Tasting Notes

Appearance: Opaque dark amber/brown colour; showing a hint of cloudiness and some wisps of sediment which belies its intense concentration and natural unfiltered state.

Density: Very dense and viscous, like a syrup reduction; a couple of drops go a long way.

Aromas: Extraordinarily intense and complex; ever changing and evolving. Quite perfumed and powerful; showing an array of scents including sweet oak/vanilla, caramelised tropical fruit, nutmeg, earth, Asian spice, prune and old wood with notes of smoke, dark chocolate, Cuban cigar tobacco, Armagnac, toasted nut and fresh cracked black pepper.

Palate: Rich, sweet, honeyed and unctuous like a PX sherry, quite expansive on the palate. This is big, bold and complex with unbelievable concentration and yet it shows a surprisingly amount of elegance and a cleansing finish that keeps you wanting more. It exhibits complex flavours of tropical fruit (both dried and baked), agave syrup, dark berry, caramel, cocoa nibs and Christmas cake, with complexing hints of tea, baking spice, dried herb, aromatic wood and sherry. Finish is long and balanced with a real sense of umami that adds still another dimension. This multifaceted and incredibly perfect vinegar must be experienced to be fully appreciated and is something that should be on everyone’s “bucket list.”

Ingredients:

- Wine Vinegar
- 5% Acetic Acid
- Product of Canada



Chef Jessica Lorraine Elliott



brando_fish



rogarsbros





8BRIX RED VERJUS SPEC SHEET

MINUS8
VINEGAR & VERJUS



8 Brix Verjus RED: "ice" verjus, made with the juice of Minus 8 icewine grapes. Several varieties of premium wine grapes are hand-picked at 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 our verjus 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: Medium pink/rosé

Density: Moderate viscosity

Aromas: Aromas of both dried and stewed red berry fruit (cherry and raspberry), cranberry jelly, cold raspberry tea, green fruit and lemon, with slightly earthy, herbal, leafy, floral/violet notes.

Palate: Medium sweet, sweet and sour and well-balanced with noticeable zingy, mouthwatering acidity on the palate. Exhibits flavours of spring cherry, cranberry, green plum, unsweetened berry compote and red sour candy with a dried red berry fruit character on the long tangy finish.

Uses: This is fun to drink when served lightly chilled; mixologist will find endless applications in Lo/No beverages as well as in cocktails. 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. Wonderful for poaching, finishing seafood, in sauces, soups, dressings and marinades, with fruit, desserts, and preserves.

Ingredients:

Grape Must

Optimal Storage 12°C

45% Humidity

Keep Refrigerated After Opening

Product of Canada



Giorgio Bargiani



restaurantarive



ronald_van_roon



Chef Matthew Zappoli



VEGET8 VINEGAR SPEC SHEET

MINUS8
VINEGAR & VERJUS



Made from Cabernet Franc icewine, San Marzano and Roma tomatoes. We grew our grapes in a way that brought out the naturally vegetive characteristics of Cabernet Franc grapes, made icewine, then vinegar. We made vinegar from local gorgeous tomatoes. Then we blended the two to make Veget8 vinegar. Pure fruit, that tastes like vegetables.

Tasting Notes:

Appearance: Medium red garnet

Density: Moderate viscosity

Aromas: Complex array of sweet sun-dried tomato, green fruit, berry (cherry and raspberry), fresh herb, both fresh and cooked vegetable, red/green pepper and earth, with leafy, spice and celery notes.

Palate: Medium sweet, with balanced zesty mouthwatering acidity on the palate, forward flavours of super ripe tomato, tomatillo, green fruit, fresh herb, zucchini, melon rind and squash, with notes of green mango, rhubarb, cucumber and *bouquet garni*.

Uses: Like other Minus 8 products, Chefs and Mixologists will find endless uses for this unique vinegar. Use its light herbal/vegetal, green fruit character to create spectacular dishes - meat, fish/seafood and vegetarian themed recipes - especially those with an herbal component. Like other Minus8 products Veget8 is the perfect foundation to sauces, dressings and marinades.

Ingredients:

Red Wine Vinegar, Tomato Vinegar

Acetic Acid 5%

Optimal Storage 12°C/55°F

45% Humidity

Product of Canada



Chef Guillaume Chambon



Giorgio Bargiani





8BRIX WHITE VERJUS SPEC SHEET

MINUS8
VINEGAR & VERJUS



8 Brix White Verjus: 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.

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.

Uses: This is fun to drink when served lightly chilled; mixologist will find endless applications in Lo/No beverages as well as in cocktails. 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. Wonderful for poaching, finishing seafood, in sauces, soups, dressings and marinades, with fruit, desserts, and preserves.

Ingredients:

Grape Must

Optimal Storage 12°C

45% Humidity

Keep Refrigerated After Opening

Product of Canada



Ago Perrone

