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Chefs and Pastry Chefs will find limitless applications for the range of vinegars with its broad spectrum of flavour profiles. Acidity and sweetness play off of one another to elegantly finish a dish with balance and precision.

**MINUS8**  
VINEGAR & VERJUS

Mixologists use the sweet and sour fruit-forward palate to invigorate cocktails & make outstanding Lo/No drinks.

## APPLE8 CIDER VINEGAR

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:**

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.

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## CONCORD8 VINEGAR

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

**Tasting Notes:**

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.

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## DEHYDR8 RIESLING VINEGAR

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. The finished Riesling vinegar is French oak and bottle aged several years.

**Tasting Notes:**

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.

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## IP8 BEER VINEGAR

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:**

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.

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## L8 HARVEST VINEGAR

L8 Harvest Vinegar is made from icewine by harvesting grapes in winter when they are naturally frozen on the vine. The natural concentration of grape sugars and acids make it a powerhouse of versatile flavour.

**Tasting Notes:**

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

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## MAPLE8 VINEGAR

Maple 8 vinegar is barrel fermented from bespoke Québec maple syrup, then oak aged for four more years to develop a delicious and rich flavour profile.

**Tasting Notes:**

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.

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## MINUS8 VINEGAR

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. A small amount makes a big difference.

**Tasting Notes:**

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.

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## ORIGINAL BARREL MINUS 8 VINEGAR

A rare treasure that is drawn from the first ever barrel of Minus 8 made in 1997. 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:**

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."

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## VEGET8 VINEGAR

Made from shaded Cabernet Franc icewine & tomatoes. Pure fruit, that tastes like vegetables.

**Tasting Notes:**

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: Umami, 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*.

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**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 wine, but a little sourer. We think it's a better replacement for a wine in cooking recipes. Wonderful for poaching, deglazing, finishing seafood, meats, vegetables & fruits, in sauces, soups, dressings, marinades and gels.

Pastry chefs will find limitless happiness with desserts, preserves, jellies, fruits, sorbets and sauces.

**MINUS8**  
VINEGAR & VERJUS

## 8BRIX 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:**

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.

## 8BRIX RED VERJUS

Made with the same techniques as the White, with a different blend of grape varieties.

**Tasting Notes:**

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.

## MAPLE BRIX (SMALL BATCH VERJUS)

Sour and fruity pure premium Minus 8 grape musts are blended with the best Québec maple syrup.

**Tasting Notes:**

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.



# 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  
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

# MINUS8

VINEGAR & VERJUS

## TASTING ORDER

We recommend using the following tasting order along with our tasting notes

White 8 Brix Verjus

Red 8 Brix Verjus

Maple Brix Verjus

L8 Harvest Vinegar

Dehydr8 Vinegar

IP8 Beer Vinegar

Concord 8 Vinegar

Veget8 Vinegar

Minus 8 Vinegar

Apple 8 Vinegar

Maple 8 Vinegar

Original Barrel Minus 8 Vinegar

What you will need:

- 1 teaspoon and sideplate per person if the group is small and the bottles can be passed around
- 11 small glasses/plastic cups/ramekins and one teaspoon per person if you are pre-pouring, for everything except the Original Barrel Minus 8 .
- pass around the Original Barrel no matter the group size, so each person can put a few drops on their spoon.
- one glass of water per person

## HOW TO TASTE MINUS 8

Many tasters find difficulty in tasting vinegar. This is due to the fact that by their very nature vinegar's have acetic acid as a component. Acetic acid is classified as a volatile acid. This means that it is an acid that you can both smell and taste. The truth is that even a little bit of this compound can overwhelm most other aromas and flavours.

For a good idea of what acetic acid is like - think about the smell of commercial white vinegar. About the only thing you will smell in this type of vinegar is acetic acid and not much else. Better vinegars will add further layers of aroma, flavour and concentration - and most importantly complexity and balance.

For the novice taster, the acetic acid in the vinegar can overwhelm their ability to taste and fully appreciate the nuances of fine vinegars. In other words, it gets in the way of tasting the additional aromas and flavours that make the vinegar distinctive and complex. But like all things worthwhile, a little effort and practice will pay dividends in the end.

Similar to tasting wine or beer, we all have to start at the beginning. The first time you tasted wine, it probably tasted like - well you know - it tasted like wine. But over time you persevered and probably developed a palate. You also likely developed your own wine tasting vocabulary that you could use to describe what you experienced in the glass. With some effort you will eventually be able to do the same with fine vinegars. Or at the very least, you will be able to discern a less worthy vinegar (think plain white vinegar) from a finer product like Minus 8.

We prepared a set of tasting notes on the Minus 8 family of vinegars. We think these are some of the finest vinegars around. Yeah, we are slightly biased, but we are extremely proud of our line of artisanal vinegars and once you taste them, we think you might agree.

So to help you with your tasting, we had a friend that happens to be a wine geek taste our family of Minus 8 vinegars. We asked her to use the same principles she uses for tasting wine to create some tasting notes for our vinegar. She used a wine glass and the notes on each of the product pages are the results of her tasting. Based on her notes, it seems that she likes our line of Minus 8 vinegars - and so I guess we will keep her as our friend.

Feel free to refer to these notes while you taste our vinegars and see if you agree with our friend. 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. This is compounded by the fact we treat all vinegars to the aging/maturation treatment we think is appropriate for each batch. The vessel, type of oak, age of the oak (older or newer), and length of maturation will also vary according to what we feel is best for our vinegars. Finally, just like fine wine, most of our vinegars will continue to age and improve in the bottle - this too will influence on the character of the vinegar.