

Gravenstein Apple
Aged White Balsamic Vinegar

The Gravenstein Apple is an incredibly hard to find variety due to the difficulty farmers have cultivating it. In addition to contending with a very finicky tree, it's also not an apple that travels or stores well so it is best enjoyed during its relatively short season and isn't typically shipped far. It's grown in pockets up the coast of Northern California and prized for its amazing ambrosia perfume, and crisp, sweet-tart cream colored flesh.

Uses: Excellent in vinaigrettes and drizzled over fish

Pairs well with: Tuscan Herb Extra Virgin Olive Oil
Walnut Oil

*Aged in wood barrels of the traditional Solera System in
Modena, Italy.*

No added sugars or thickeners.

*All natural. No artificial flavors. No preservatives. No added
ingredients.*

Naturally Gluten Free.