



A MODERN TWIST ON AN AGELESS RECIPE.

The best cooks and bartenders don't compromise on ingredients. They know top-quality vinegars are the secret to creating extraordinary vinaigrettes, sauces, marinades, signature cocktails and mocktails.





Tart Inspiration.

Born beneath a plum tree near Portland, Oregon, Blossom Vinegars elevate an age-old kitchen classic into the modern age. Our family of culinary and drinking vinegars start their lives as fresh fruits and herbs, grown in local orchards and farms. Once picked, they're infused and fermented, then bottled by hand just a few miles away.

The result? Like no vinegars you've ever tasted. Made without the additives or sweeteners found in other brands, Blossom Vinegars taste extraordinarily bright and clean — the way vinegar was always supposed to taste. And though some folks might call our process "artisan," it's simply how we've always made them, starting with our first batch more than fifteen years ago.

While cooks fancy Blossom's culinary vinegars to stir into their sautés, marinades, and vinaigrettes, smart bartenders are discovering Blossom's drinking vinegars can add an unexpected spark to their cocktail kit, infusing a tangy tickle to their apéritifs, digestifs, and Bloody Marys.





MIXERS

If you're craving flavor without sugar, try a Blossom vinegar with ginger ale or fruit juice and sparkling H₂O for a thirst-quenching summer cooler. Or add a shot to your morning smoothie for a tasty twist. Stirring up cocktails? Try a Ginger-Apple Pear Moscow Mule or a Mango Habanero Margarita. You're only limited by your imagination...

Dark Cherry

Ginger Apple Pear

Mango Habanero

Thai Pepper Pear

Wildflower Honey Cherry



VINEGARS

Mixing up a marinade? Deglazing a sauté pan? Blossom's culinary vinegars can double as your "Ingredient X," adding a clear, bright thread of flavor to pull the dish together. In addition to whisking up tasty vinaigrettes and quick-pickling veggies, drizzle a reduction over meat or a summer salad, or add a few drops to coleslaw for some added zing. Get creative!

Blueberry Basil

Lemon Dill

Raspberry

Wildflower Honey

