



Sparrow Lane Vinegar

White Wine Vinegar

Slight golden color, smooth, crisp and clean. Use a splash or two to wake up a sauce or balance the flavors without adding fat. Excellent for bringing out the sweetness in fresh melon or strawberries.



Barrel Aged



Just as you select wines to complement the flavors of your food, we believe it's equally important to have variety in the vinegars you use as foundations for fresh green salads, marinades and dressings. Selected from the finest grapes in California, Sparrow Lane sets the standard for quality and flavor in wine vinegars.



Red Wine Vinegar

Dark red color, robust and full bodied. Perfect for Mediterranean style recipes, a classic red wine vinaigrette or to balance the flavors of sauces without adding fat.

Cabernet Vinegar

Ruby red color, lush and full bodied. Great as a reduction with roast pork tenderloin or dressing a summer tomato salad. Make a rich marinade for beef, chicken or pork by mixing with a bay leaf, cranberry juice, dried cranberries and beef stock.



Champagne Vinegar

Delicate, crisp and fresh, with the classic color of fine champagne. Great with seafood salads or hollandaise. Makes the perfect vinaigrette for dressing fresh grilled asparagus.

Zinfandel Vinegar

Deep red in color, old vine flavors with plenty of pepper and spice and slight port overtones. Goes well with Arugula greens dressed with EVOO and topped with Sierra Nevada goat feta cheese and smoky bacon.



Sherry Vinegar

Deep caramel color with a smooth and assertive crisp deep oak flavor. Perfect for deglazing pans and perking up sauces. Try in soups, stews or dressings.



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Local Artisan Vinegar

Gravenstein Apple Cider Vinegar

Fresh Sebastopol apples give this rich golden colored vinegar a crisp zing! Try whisking with walnut oil and serve over a bed of baby spinach leaves and cucumber topped with crumbled bacon and feta cheese. Toss on some toasted pine nuts for added crunch.



Golden Balsamic Vinegar

Honey colored with the slight floral tones of the sweet Muscat Grape. Delightfully sweet with just enough pucker. Fabulous as a reduction for your cheese and fruit course or a spinach & cranberry salad with toasted almonds and crumbled goat cheese.

Dark Balsamic Vinegar

Rich dark chestnut color with slightly sweet silky hints of caramel. Drizzle on grilled radicchio topped with shaved Parmigiano Reggiano or crispy grilled polenta.



D'Anjou Pear Vinegar

Light yellow color with a luscious crisp pear flavor. Mix with EVOO to give any salad a refreshing and delicate flavor. Superb with baby romaine leaves, diced celery, apples, a little white onion, chopped parsley, fresh ricotta cheese, and cracked pepper.

Pear Raspberry Vinegar

Dark rose color, bright and slightly sweet with the taste of sweet pears and luscious raspberries. Great as a lively vinaigrette or drizzle over fresh fruit or vegetables



Mango Vinegar

Sweet white wine married with the distinctive orange-peach flavor of fresh mango juice give this light amber colored vinegar a unique refreshing flavor. Try it on any fruit salad or as a marinade for chicken. Reduce for a great meat or poultry glaze.

Napa Valley

Sparrow Lane Vinegars, located in Napa Valley, was founded in 1998 by current owners Phil and Denise Toohey. The vinegars are an all natural product, made exclusively with varietal wine grapes grown in Napa and Sonoma counties. The word vinegar itself stems from the French term 'vin aigre' or sour wine. The vinegars are made by the traditional method of aging in small oak barrels. Careful attention is given to the acid level of these vinegars to make them flavorful and approachable.

For over a decade Sparrow Lane has been acquiring the finest wines available from the world class growing regions in the Napa-Sonoma area and artfully hand crafting them into award winning artisanal vinegars using the time honored Orleans method.

Our all natural, oak aged, wine vinegars are bright, smooth and fruity and are perfect for adding flavor and complexity to any dish without adding fat.

Food aficionados, discerning home cooks, food service professionals and fine dining establishments across the country all agree that when every ingredient matters Sparrow Lane is the obvious choice!



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