

Leatherwood Vinegary is the finest little vinegary in Minnesota. It just might be the only one. The Leatherwood Orchards, Leatherwood Herb Gardens, and Leatherwood Vinegary (okay, it's all one place on 40 acres of beautiful Minnesota soil just north of the Long Prairie River) work together to produce fine wine vinegars. Ron and Nancy are the vinegarist and herbalist, respectively, with many years of experience in growing fruit and herbs and making them into wines and vinegars.

The vinegary is a charming place with faux rock walls, urn filled niches, and the permeating essence of wine and vinegar. Since it is also a licensed facility, it has the requisite stainless steel sinks, tables and other equipment. Making wine vinegar is an art as well as a science with tasting and testing having equal importance in producing a quality product. It takes time to nurture the trees and vines. Wine ferments over a period of several weeks to several months. Conversion to wine-vinegar is a slow natural process of several months. We don't rush it. When it's ready, we bottle it. From the fruit to you!

Leatherwood Vinegary

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LEATHERWOOD VINEGARY

Long Prairie, Minnesota

Recipes
inside

An old world tradition in a new world setting

Artisan made wine vinegars - Rhubarb, Cherry, Plum, Apple, Grape.....fruits grown in Minnesota and others, too, fermented under the watchful eye of an experienced vintner, converted in the slow natural traditional process, to flavorful wholesome vinegars. Herbal blends tintured by an experienced herbalist.

Visits and Tours by appointment: 320-732-2879

We also carry the largest inventory of beer and wine-making supplies in Central Minnesota.

