

## A Gold Star For Gold Ridge Organic Farms Apple Vinegars

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By foodgal



Gold Ridge Apple Cider Balsamic is so wonderful, you will even want to drink it — in a shrub or cocktail.

<u>Sebastopol's Gold Ridge Organic Farms</u> grows impeccable apples — more than 75 varieties, with many of them heirloom ones — available at its farm shop and area markets such as Whole Foods.

So, it's no surprise that any products made from such primo apples are also stellar.

Recently, I had a chance to sample two new releases: Apple Cider Balsamic and Apple Cider Vinegar.

One taste of the Gold Ridge Apple Cider Balsamic will instantly make you go "Wow!"

Made with the farm's Honeycrisp and Fuji apples, along with barrel-aged apple cider vinegar, it is slightly syrupy with a bold fruity, caramelized sweetness and balanced tang. It tastes deeply of apples and even berries.



Two new products from Gold Ridge Organic Farms.

Maybe you think it crazy to drink vinegar. But splash some of this in a glass with muddled blackberries, raspberries or strawberries and sparkling or still water over ice, and you will be a believer. It would be fabulous in a cocktail, too, or blended with olive oil for a salad dressing, too. Heck, I can even see drizzling some over vanilla or strawberry ice cream.



Gold Ridge's apple cider vinegar has a pale gold hue.

The Gold Ridge Apple Cider Vinegar has the concentrated taste of tart crisp apples. That vibrant apple taste really comes through in this small-batch product in a way that it doesn't in most run-of-the-mill apple cider vinegars. Aged in French oak barrels, it has a lovely wine-y acidity that really wakes up any kind of vegetable or green salad, especially one with fresh, crunchy apple slices and goat cheese. Or use it to deglaze a pan for an easy and delicious sauce for pork chops.

A 250ml bottle of the Apple Cider Balsamic is \$28; a 375ml bottle of the Apple Cider Vinegar is \$22. Both are available on the <u>Gold Ridge web site</u>.



More: A Visit to Gold Ridge Organic Farms