



#### For Immediate Release

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## Fustini's Debuts Local Cherry Product

**TRAVERSE CITY, MICH., JUNE 15, 2017** – Fustini's Oils and Vinegars has announced the addition of *Traverse City Cherry* balsamic vinegar to their product line—made with locally grown Traverse City tart cherries.

Its arrival is just in time for the National Cherry Festival, held July 1 through 8. During festival week, Fustini's Traverse City store will be donating one meal to local non-profit Food Rescue of Northwest Michigan for every bottle of Traverse City Cherry sold.

The development of this product was a result of great collaboration between a local cherry producer and the balsamic vinegar supplier in Modena, Italy. Once Fustini's decided to use a Michigan fruit to flavor their balsamic vinegar, the product began to take shape quickly with sampling and testing to find the perfect Traverse City cherry purée. Then the base vinegar was decided—the perfect rose balsamic vinegar was chosen—and the mixing of both the fruit and balsamic needed to be perfected. Five distinctly different options were presented, some very tart, some very sweet. One was perfectly in the middle with a sweet and tart flavor—Traverse City Cherry balsamic vinegar was created.

"We're very excited about this new product, available from Fustini's exclusively," says Fustini's Owner/Founder Jim Milligan. "We are also happy to have another opportunity to support Food Rescue by providing the funds necessary to feed someone in the community that may otherwise go without."

Traverse City Cherry balsamic complements dairy, desserts, fruit, meats, salads and vegetables.

Flavoring ideas include:

- Marinate beef, lamb or pork.
- Use with Fustini's Chipotle olive oil for a delicious steak marinade for tacos.

- Combine with any Fustini's olive oil for a sweet salad dressing.
- Drizzle on a caprese salad or bruschetta.
- Combine with sparkling water or vodka for a fruity drink.
- Add to BBQ sauce to create your own cherry BBQ.
- Drizzle over vanilla ice cream.

Fustini's, an olive oil and balsamic vinegar tasting room, opened its doors in Traverse City, MI in 2007. The store quickly grew, adding four additional locations, including Ann Arbor, Boyne City, Holland and Petoskey within the next few years. Fustini's has also expanded their products and services to include pantry items and a School of Cooking. To learn more about Fustini's, including their School of Cooking, visit [fustinis.com](http://fustinis.com). To host your own non-profit event at Fustini's, please call 231.944.1145.

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