



Fustini's Oils & Vinegars Releases New Iron Fish Honey Vinegar

For Immediate Release

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(Traverse City Michigan, MI) August 1, 2019 – New to the market, Fustini's has collaborated with Iron Fish Distillery to create an unique honey vinegar that combines Iron Fish barrel aged honey and Fustini's white Italian balsamic vinegar.

The **barrel aged honey vinegar** is a bright, sweet and tart combination that compliments salads, fruit, seafood, chicken, meat, and shrub cocktails. Iron Fish honey is made by bees that busily make honey all summer in their cozy [Sleeping Bear Farms](#) hives located on the Iron Fish Distillery farm fields near the Betsie River. Iron Fish ages the honey Bourbon Whiskey Tawny Port casks for a few months before sending it off to Fustini's where it is infused into a white balsamic vinegar produced from rectified grape must and white wine vinegar made in Modena, Italy. Fustini's Iron Fish Honey Vinegar will be available in all four Michigan tasting rooms, online, and at the Iron Fish Distillery

Tasting Room starting Friday, August 2, 2019. Co-Founder Richard Anderson is proud of the partnership, "It has been a true pleasure to collaborate with the Fustini's culinary team on this, and a taste treat journey to witness how they went about blending the flavors of our unique whiskey barrel aged honey with their specialty vinegar. We are honored to have Iron Fish hive-to-barrel honey selected for yet another amazing Fustini's pairing with their carefully sourced small batch oils and vinegars."

The origin stories of both Fustini's and Iron Fish have beginnings in the old country, where founders of both businesses were inspired while traveling by the true craft experience and sourcing of local products. In Jim Milligan's case (Fustini's Founder) he was transfixed by the fresh oils and vinegars he tasted while visiting Italy and Spain, and the multiple ways in which those products were used in the local cuisine. For Richard Anderson and David Wallace (two of the Iron Fish Founders) their travel through Scotland was especially focused on their mutual love of scotch. While traversing the Island of Islay Scotland they realized that the farm distilleries they were visiting had a special connection to the land and wanted to bring that relationship stateside to their very own farm in Thompsonville Michigan. Both Fustini's and Iron Fish serve as shining examples to their multi-generational customer base that creating a second career out of their passion is possible.

Jim Milligan is thrilled to be working with a local partner like Iron Fish, "We are especially honored to work with the Iron Fish team to create a product that embodies what we both stand for...fresh, local, and community driven. We expect this new barrel aged honey vinegar to be a big hit." This expands Fustini's lineup of local Michigan infused vinegars to four, including the Traverse City Cherry, West Michigan Blueberry and Michigan Apple vinegars.

About Fustini's Oil and Vinegars

About Fustini's: Fustini's, a retail olive oil and balsamic vinegar tasting room business, opened its doors in Traverse City, Michigan in 2008. The business quickly grew, adding three additional 3 additional Michigan locations in Petoskey, Holland and Ann Arbor. Fustini's has expanded their products and services to include cookbooks, pantry items and a School of Cooking. Additionally, Fustini's is committed to improving community health through diet and nutrition with recent fundraising programs to support the work of Food Rescue in Traverse City and The Manna Project in Petoskey. To learn more about Fustini's including their School of Cooking, visit www.fustinis.com.

About Iron Fish Distillery

Iron Fish Distillery is Michigan's first working farm, growing and sourcing local grain to distill a full line of small-batch craft spirits on a reclaimed 1890's farmstead. Iron Fish does this from the ground up with practices that respect the health of nearby watersheds. Inspired by the Steelhead Trout that journey each year to their origin in the nearby Betsie River, Iron Fish is returning spirit to its origin using heritage methods of distilling on an environmentally third party verified farm growing non GMO grain. Every step of the process is done by hand at the distillery.

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