



🍷 PREMIUM crystals are delicate and briny. Use on anything, e.g., salads, grilled meats, veggies. On those hot, hot days to re-hydrate by adding a pinch to your beverages.

🍋 LEMON VERBENA & DILL is herbaceous and lemony. Use it on fish, tomatoes, new potatoes, chicken. Be sure to activate the herbs by rubbing the sea salt with your fingers.

🍷 NAUGHTY is sexy on the plate. Activated charcoal powder aids those who over indulge or who seek to gently purge toxins. Sprinkle on avocado, cauliflower, and blend for black butter.

🍷 SMOKED OAK is a perfect match for on eggs, beans & rice, grilled fruits but mostly peanut butter! Each batch is smoked for six hours with Oak trees from our farm.

🍷 BLUEBERRY HONEY is a nod to berries and bees. Rich on chocolate *anything*, roast pork, even seared foie gras.

🍷 TURMERIC, CRANBERRY & WHITE PEPPER is a bright blend perfect for fruits and smoothies. This blend helps curb inflammation with tang and fun.

🍷 SUMAC, PAPRIKA & GARLIC is a savory blend punctuated with Sumac. The lemony flavors complement paprika and hint of garlic for grilled meats, roasted vegetables, fall squashes and soups.

🍷 PORCINI adds a woodland umami and a whole new flavor sensation on foods you already love. Sprinkle on eggs, vegetarian and beef dishes, broths, and sauces - yes sauces!

🍷 HERBES de PROVENCE merges the Vineyard with Côte d'Azur; two vacations in one. It's just that dreamy. Dust grilled/roast chicken, lamb, fish, and vegetables. And, ohhhh, grilled peaches and Brie!

Cumulative >	1-10 lbs	19.1 -49 lbs	50-99 lbs	99.1lbs
Premium	\$ 25/lb	\$ 20/lb	\$ 15/lb	\$ 12/lb
Lemon Verbena & Dill	\$ 25	\$ 20	15	\$ 12
Smoked Oak	\$35	\$ 30	\$ 25	\$ 20
Naughty	\$ 25	\$ 20	\$ 15	\$ 12
Blueberry & Honey	\$ 25	\$ 20	\$ 15	\$ 12
Turmeric, Cranberry & White Pepper	\$ 25	\$ 20	\$ 15	\$ 12
Sumac, Paprika & Garlic	\$ 25	\$ 20	\$ 15	\$ 12
Porcini	\$ 35	\$ 30	\$ 25	\$ 20
Herbes de Provence	\$ 25	\$ 20	\$ 15	\$ 12
Cumin, Cinnamon & Hot Pepper (so new we don't have description)	\$ 25	\$ 20	\$ 15	\$ 12