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QUADY

SWEET & APÉRITIF WINES



Out of more than 4,700 wineries in California, Quady Winery is the only one of its kind that specializes in low-alcohol (4.5% - 7.5%), sweet wines.

Our story began in 1975 when Andrew Quady shifted his career from engineering explosives to producing innovative sweet & apéritif wines that opened up new premium categories in the American wine industry. Produced with distinctive varieties, Muscat Canelli, Orange Muscat and Black Muscat, Quady sweet wines are highly aromatic, complex, and well balanced.

"Our part of California, the San Joaquin Valley, is noted for its warm climate and rich soils. Certain grape varieties do exceptionally well here. Our business is built on the development, production and marketing of new wine styles especially suited to grapes from our region." – Andrew Quady



Winemaker Darin Peterson considers connections with people as integral to his passion for winemaking.

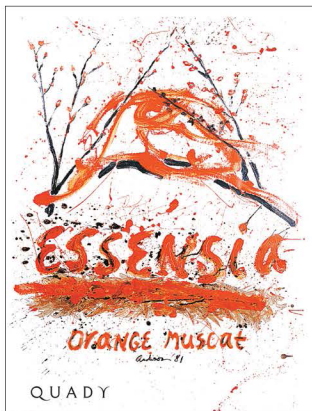
"What I do has always been about people; the people I work with and the people who enjoy our wines. It's one of the more rewarding things about making wine." – Darin Peterson



We attribute the consistent beauty and complexity in our wines to our long-term partnerships with the farmers in our local community, who've become experts at growing our muscat varieties. Our farmers are meticulous about quality and their grapes are certified sustainable by the California Sustainable Winegrowing Association. As a company, we are committed to achieving sustainable, carbon-neutral practices throughout our operations.

Quady wines have received more than 1,000 awards, medals and Top 100 designations. We've found lasting acceptance in a growing marketplace of consumers excited about the aromas and flavors of our wines.

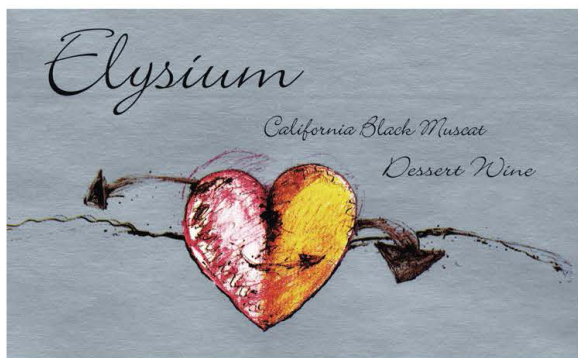




In 1980, Andrew Quady discovered a test plot of untapped rare Orange Muscat grapes. His experiences tasting European sweet wines, his winemaking and chemistry education, and a risk-taking spirit, led Andrew to see what no one else saw in the variety at the time: potential. Making the most of California's warm and sunny San Joaquin Valley climate to fully ripen these sweet, aromatic grapes, Quady Winery's innovative Essensia Orange Muscat dessert wine opened new premium categories in the American wine industry upon its release.

In Italy, the Orange Muscat grape variety is known as "Moscato Fior d'Arancio," Orange Blossom Muscat, and Essensia's name stems from just that; its maceration process captures the very essence of the grape in flavoring, aroma and phenolics. Essensia is a deep gold with spiced orange-apricot-pear flavors and aromas of the ripened grapes, balanced with perfect fruit acidity to finish clean.

The experience of Essensia is unmistakable. It pairs sensationally with chocolates, fruit-based desserts such as banana cream and apple pies, spiced cookies and cakes, cheesecakes and cheeses, and so much more. Essensia's sweet complexity also makes a beautiful addition to cocktails such as spritzes and margaritas. Fortified to 15% alcohol by volume.



1983 brought the serendipitous arrival of Black Muscat grapes. Perhaps it was a sign of destiny from the heavens, as the grapes had been grown for sacramental wine at a local church that ceased operations.

Black Muscat is one of the few muscat varieties with a black skin. It was created in England in the 1800s by crossing the Black Hamburg with Muscat of Alexandria; a hothouse variety designed to be eaten as fresh fruit. In the warm climate of the San Joaquin Valley, Black Muscat grapes reach full maturity, producing a violet-crimson color and litchi-rose aroma. This aroma prompted the name Elysium – Greek for “state of eternal bliss” – after the tanks were drained and the winery smelled of roses.

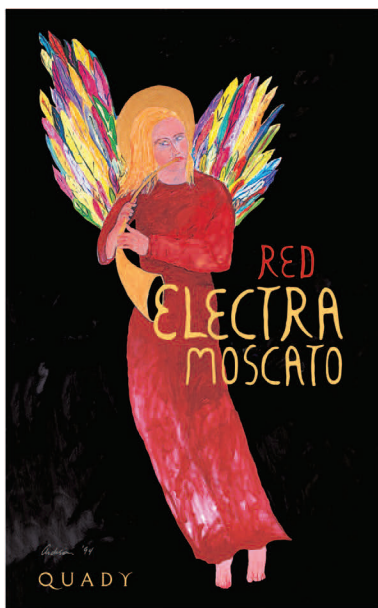
Elysium is produced in the same manner as Essensia. It delivers dark fruit flavors like cherry and strawberry, balanced with fruit acidity to finish clean. It pairs wonderfully with cheeses like goat cheese and Gorgonzola, desserts containing red fruits, creams and dark chocolate, and topped over vanilla ice cream and cheesecake. Elysium’s sweet complexity makes a beautiful addition to cocktails with sparkling wines, whiskey and much more. Fortified to 15% alcohol by volume.



Electra Moscato was a divine discovery by Quady winemakers as they were tasting through the early stages of Essensia Orange Muscat. While the wine was still in its infancy and before fortification, they noticed it was a lighter, crisper version of the bottled end result. Intrigued, our winemakers began perfecting the formulation, developing Electra Moscato, another trailblazing, sweet wine from Quady released in 1990.

While most Moscatos are made from Muscat of Alexandria, Electra Moscato is more than 75% Orange Muscat, and the balance is Muscat Canelli. These varieties can be more challenging to grow and have smaller yields, but their aromas and flavors are more refined than the larger-berried Muscat of Alexandria.

At only 4.5% alcohol, Electra is aromatic and refreshing with a slight effervescence and notes of sweet citrus, peach and melon. It pairs delightfully with spicy foods, fruits and salads, light desserts, and can even be used to make sorbets and slushies by simply freezing for a few hours.



Once it hit the marketplace, Electra Moscato was enjoyed so much by sweet wine fans they began asking Quady Winery for a red Moscato as well. In 1993, we released Red Electra Moscato, and it quickly became our bestselling wine!

While most Moscatos are made from Muscat of Alexandria, like Electra, Red Electra is made from Orange Muscat and Muscat Canelli, with the addition of Black Muscat. This gives it a garnet-red hue with the same slight effervescence as Electra, with notes of cherry, berry, pomegranate and peach.

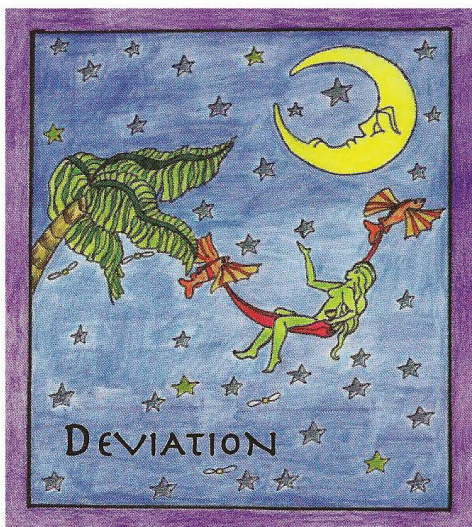
At only 5.5% alcohol, the sweetness combined with subtle tartness in Red Electra complements fresh fruits, chocolates, truffles, spiced cookies, cheeses and other foods beautifully. It makes a marvelous sangria and can even be used to make sorbets and slushies by simply freezing for a few hours.



Electra Moscato Rosé was released in 2019 as the newest sweet wine from Quady, joining our internationally favored premium Moscato family that includes Electra and Red Electra.

Made from Orange Muscat, Muscat Canelli and Black Muscat, Electra Rosé is a delicately sweet wine featuring a beautiful coral hue and flavors of strawberries and dragon fruit. Unlike many rosé wines, which are dry in formulation, this pretty-in-pink Moscato Rosé was created for those who love to keep things sweet!

At only 5.5% alcohol, Electra Rosé is playfully effervescent and pairs perfectly with fresh fruits, creamy desserts, salads and foods of all kinds, from savory to spicy. It can be used to make sorbets and slushies by freezing for a few hours, and makes a marvelously refreshing margarita when paired with blanco tequila and lime juice.



Andrew Quady's taste for trailblazing is apparent in all of his wines, and Deviation is no exception. Released in 1996, Deviation is a true detour from traditional dessert wine formulations. What makes it so different?

Deviation is made with Orange Muscat then infused with Rose Geranium and Damiana; while some aperitif wines are infused with plants (aromatized wines), this is generally not the case with dessert wines. The Rose Geranium leaves gathered from the Quady garden impart an herbal quality and a most unusual finish in a sweet wine.

Damiana has been prized for its aphrodisiac properties dating back to the Mayans in modern day Mexico. Open a bottle today and enjoy Deviation's sweet and spicy allure with someone special. It pairs beautifully with spiced desserts such as pfeffernüsse cookies, as well as pies, truffles, vanilla, cheeses and fruits.



In 2002, Andrew Quady was approached by an enthusiastic San Joaquin Valley grower named Gina Nonini, who was looking for a winemaking partner for her vineyard of 50-year-old biodynamically grown Palomino Fino grapes. Quady decided to purchase the grapes and develop an *amontillado* sherry-style wine using the same *solera* methods as in Jerez, Spain, where sherry is traditionally crafted.

Palomino Fino is named for the grapes it's made from, but the flavor is not derived from the grapes, *per se*. Instead it's achieved through the *solera* winemaking process. The grapes are fermented in barrels for 5 years with *flor* yeast that grows on the surface of the aging wine, producing a rich complexity in character and a dry, nutty taste.

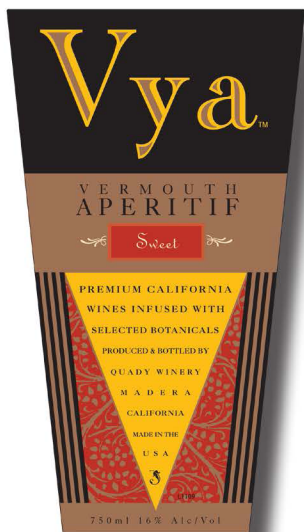
Enjoying a glass of Palomino Fino creates a sense of captured time; an elegant taste of nostalgia in the modern era. Enjoy Palomino Fino alone or mixed into cocktails for sipping something extraordinary on any ordinary kind of day.



As with our other wine creations, when most turned left, Andrew Quady turned right – right into Starboard Batch 88 port-style wine. Port is technically a geographic term for fortified wines that come from the Douro River Valley in Portugal; so instead of calling his new port-style wine released in 1988 “Port,” Andrew named it “Starboard,” the nautical term for “right,” since the sunny San Joaquin Valley in California is on the opposite side of the globe from Portugal.

Quady Starboard Batch 88 is made using the same grape varieties – Tinta Roriz – and methods as in the Douro, but our climate is warmer and our soils are different. Our Tinta Roriz vineyards produce loose bunches and a small crop, so we blend different vintages - each with an average age of 5 years - into one decadent, smooth and delicious wine.

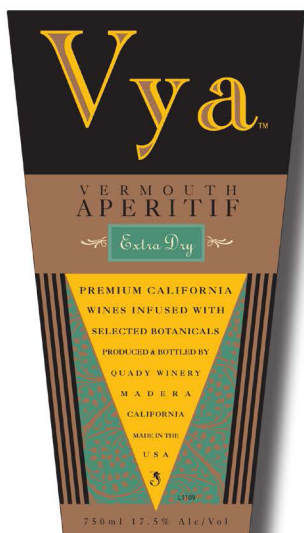
Starboard Batch 88 has a rich, chocolate-raisin character that’s halfway between a ruby and a tawny, and beautifully enhances chocolates and cheeses. It’s also delightfully warming enjoyed by itself. But for a true chocolate lover’s dream come true, Starboard can also be used as an ingredient in chocolate dessert recipes, served with another glass of Starboard, of course.



Before it was the first premium handcrafted, American-made vermouth, Vya was a dare. In 1997, friends of Andrew Quady who worked in the restaurant business challenged him to create a vermouth “that actually tasted good.” As an expert in fortified winemaking with a background in chemistry, Andrew decided he was up for the challenge.

He spent two years developing the formulations for Vya Extra Dry and Sweet Vermouths, influenced by the European culture’s appreciation of vermouth as an aperitif, and by his own winemaker’s passion for aromatics, balance, flavor, and aftertaste.

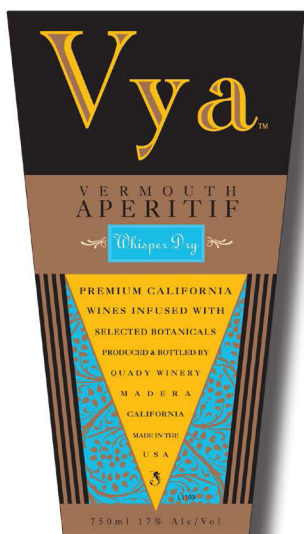
Vya Sweet Vermouth was released in 1999, conjuring visions of holiday baking in a cozy kitchen on a cold winter’s day. It features a base of dry white wine, Tinta Roriz, and Orange Muscat infused with more than 17 botanicals and baking spices including Cinnamon, Nutmeg, Cardamom, Clove, Cinchona and more. Sipped on the rocks, it will open and warm the palate, and pairs marvelously with whiskey for Manhattans, Campari for Negronis, and many other spirits for the finest craft cocktails.



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Vya Extra Dry Vermouth was released in 1999, telling the fragrant and palatable tale of a blooming spring meadow surrounded by crisp mountain air. It features a base of dry white wine and Orange Muscat infused with more than 15 botanicals, including Elecampane, Lavender, Linden, Orris, Roses, Galangal and more. Sipped on the rocks, it will liven and refresh the palate after a long day, and pairs beautifully with gin and other spirits for the finest martinis and other craft cocktails.



Quady Winery released Vya Whisper Dry Vermouth in 2011, 12 years after Vya Extra Dry and Vya Sweet. As with his first two vermouths, Whisper Dry reflects Andrew Quady's appreciation of vermouth as an aperitif, and his winemaker's passion for aromatics, balance, flavor, and aftertaste.

The Quady style across all of our wines is an emphasis on aroma – bold aromatics and flavor held together in beautiful harmony. Vya Whisper Dry is Quady's most subtle creation; a delicate, graceful version of Extra Dry intended to soothe the edges of spirits rather than overpower them.

It features a base of dry white wine and Orange Muscat infused with botanicals of Elecampane, Orris, fir needles and more. Sip it on the rocks with a twist of lemon for a light, easy-drinking aperitif, or pair it with vodka, gin and other spirits to enhance the finest classic and modern craft cocktails.