



DESSERT WINES

We celebrate the finest quality muscat grapes in bottlings of fortified Orange and Black Muscat dessert wines. The varieties we use are rare, delicious expressions of the fruit filled San Joaquin Valley. The winemaking style is aromatic, full-bodied and perfectly balanced to finish clean, not cloying. These dessert wines are fortified to 15% alcohol.

ELECTRA MOSCATOS

Electra and Red Electra Moscatos are our most popular wines and are made in a light, spritzy, unfortified Moscato d'Asti style. Our winemakers blend Orange and Black Muscat along with Muscat Canelli to create Moscato that is crisp and full of fresh, ripe fruit. Fans call Electra "The Smile Wine" because of the smiles that inevitably appear upon first sip.



CLASSIC





ESSENSIA MARGARITA

1 3/4 oz. Quady Essensia Orange Muscat

2 oz. Tequila

1 oz. Lime juice

1/2 oz. Agave nectar

Garnish: Lime wedge

Rim: Salt*

Preparation: Add all ingredients to a cocktail shaker. Add ice and shake. Strain over ice into salt-rimmed rocks glass. Garnish with a lime wedge.

*Place salt on a small plate. Rub a lime wedge around the rim of a rocks glass. Dip the rim into the salt.



FROZEN MARGARITA

1/2 oz. Quady Essensia Orange Muscat

1 1/2 oz. Tequila reposado

1 1/2 oz. Fresh lime juice

1/2 oz. Agave nectar

Garnish: Lime wheel

Rim: Sea salt*

Preparation: Combine above ingredients in a blender with crushed ice. Blend. Pour into a margarita glass with a salted rim.

*Place sea salt on a small plate. Rub a lime wedge around the rim of a margarita glass. Dip the rim into the salt.



FRUITY





RED ELECTRA MOSCATO-RITA

2 oz. Quady Red Electra Moscato

1 oz. Quady Essensia Orange Muscat

2 oz. Tequila

1/4 cup Chopped strawberries

1 oz. Lime juice

Garnish: Lime wheel

Rim: Salt, lime zest, sugar*

Preparation: Combine tequila, strawberries, Quady Red Electra, Quady Essensia Orange Muscat, lime juice, and ice in a blender. Blend until smooth, transfer to a margarita glass and garnish with lime wheel.

*On a small plate, combine equal parts salt, lime zest, and sugar. Rub a lime wedge around the rim of a margarita glass. Dip the rim into the salt mixture.



COCO-CREAM MARGARITA

2 oz. Quady Essensia Orange Muscat

2 oz. Coconut cream or cream of coconut

1 1/2 oz. Blanco tequila

1 oz. Fresh lime juice

1/4 oz. Simple syrup

Garnish: Lime wheel

Rim: Salt, lime zest, sugar*

Preparation: In a cocktail shaker filled with ice, combine the coconut cream, tequila, lime juice, Quady Essensia Orange Muscat, and simple syrup. Cover, shake vigorously and strain into an ice-filled, salt-rimmed rocks glass. Garnish with a lime wheel.

*On a small plate, combine equal parts salt, lime zest, and sugar. Rub a lime wedge around the rim of a rocks glass. Dip the rim into the salt mixture.



POMEGRANATE MARGARITA

1 1/2 oz. Quady Essensia Orange Muscat

1 1/2 oz. Silver tequila

1 oz. Pomegranate juice

1/2 oz. Lime juice

Garnish: Lime wheel

Rim (optional): Lime zest, salt*

Preparation: On the rocks - Combine ingredients in a shaker. Shake vigorously.

Pour into a rocks glass.

Blended - Combine ingredients in a blender with crushed ice. Blend. Pour into a margarita glass.

*On a small plate, combine the zest of one lime and salt. Rub a lime wedge around the rim of the glass. Dip the rim into the lime zest salt mixture.



PEACH MARGARITA

1 1/2 oz. Quady Essensia Orange Muscat

1 1/2 oz. Silver tequila

1 oz. Peach juice (from a can or fresh pressed)

1/2 oz. Lime juice

1 Dash peach bitters

Garnish: Peach slice Rim (optional): Salt*

Preparation: On the rocks - Combine ingredients in a shaker. Shake vigorously. Pour into a coupe.

Blended - Combine ingredients in a blender with crushed ice. Blend. Pour into a margarita glass.

*Place salt on a small plate. Rub a lime wedge around the rim of a margarita glass or cocktail coupe. Dip the rim into the salt.



LIME GINGER MARGARITA

2 oz. Quady Essensia Orange Muscat

1 oz. Ginger Limeade

1/2 oz. Fresh-pressed ginger juice

Top with sparkling lime water

Garnish: Lime wheel Rim (optional): Salt*

Preparation: Pour ginger limeade, Quady Essensia Orange Muscat, and ginger juice into a cocktail shaker with ice. Shake. Strain into a rocks glass. Top with sparkling lime water. Garnish with lime.

*Place salt on a small plate. Rub a lime wedge around the rim of a rocks glass. Dip the rim into the salt.



WATERMELON MARGARITA

3 oz. Quady Red Electra Moscato

3/4 oz. Watermelon juice

3/4 oz. Lime juice

1 oz. Silver tequila

Garnish: Watermelon pieces

Rim: Sea salt*

Preparation: Add watermelon juice, lime juice, tequila and a handful of ice to a cocktail shaker and shake vigorously. Strain into a rocks glass. Top with Quady Red Electra Moscato.

*Place sea salt on a small plate. Rub a lime wedge around the rim of a rocks glass. Dip the rim into the salt.



ROSÉ MARGARITA

3 oz. Quady Electra Moscato Rosé

1 1/2 oz. Freshly squeezed lime juice

1 1/2 oz. Blanco tequila

3/4 oz. Agave

Garnish: Lime wheel

Preparation: Combine lime juice, agave, and tequila, in a cocktail shaker with ice. Shake well until combined. Pour into a wine glass or rocks glass with ice. Top with Quady Electra Moscato Rosé. Garnish with a lime wheel.



SPICY





SPICY APRICOT MARGARITA

2 oz. Quady Essensia Orange Muscat

2 oz. Reposado tequila

1 oz. Lime juice

1 oz. Apricot brown sugar syrup*

1 Serrano pepper, chopped

Garnish: Serrano pepper Rim: Tajin seasoning**

Preparation: Fill a cocktail shaker with tequila, Quady Essensia Orange Muscat, lime juice, apricot brown sugar syrup, chopped Serrano pepper, and ice. Shake. Rim a rocks glass with Tajin seasoning, pour into a cocktail cup and serve.

*Apricot brown sugar syrup
1 cup water
1/2 cup apricot preserve
1/2 cup brown sugar

Preparation: Combine the 1 cup water, 1/2 cup apricot preserve, and 1/2 cup brown sugar in a small saucepan. Heat until the mixture is simmering. While stirring frequently, cook for 2-3 minutes or until all of the sugar is dissolved. Cool to room temperature. Store in an airtight container in the fridge.

**Pour Tajin seasoning on a small plate. Rub a lime wedge around the rim of the glass. Dip the rim of the coupe into the tajin.



SWEET & SPICY MARGARITA

1 oz. Quady Essensia Orange Muscat

1 1/2 oz. Reposado tequila

1 oz. Fresh lime juice

1 oz. Agave nectar

1 Jalapeño pepper (seeds removed and sliced)

1 Dash of orange bitters

Garnish: Jalapeño

Rim: Sea salt and sugar*

Preparation: Muddle the jalapeño and agave in a cocktail shaker. Add in the remaining ingredients and ice. Shake well. Strain into a rocks glass over ice or in a cocktail coupe with no ice.

*On a small plate, combine equal parts salt and sugar. Rub a lime wedge around the rim of a cocktail coupe or rocks glass. Dip the rim into the salt mixture.



MEZCAL MARGARITA

1 oz. Quady Essensia Orange Muscat

2 oz. Mezcal

1 oz. Lime juice

1/2 oz. Agave nectar

Garnish: Lime wedge

Rim: Rock salt*

Preparation: Add all ingredients to a shaker and add ice. Shake until chilled and strain into an ice-filled rocks glass.

*Place salt on a small plate. Rub a lime wedge around the rim of a margarita glass or cocktail coupe. Dip the rim into the salt.

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