

SWEET & APÉRITIF WINE DIGEST*

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**Note our name change from the Dessert & Apéritif Wine Digest to reflect that our sweet wines are enjoyed on diverse occasions - not just for dessert!*

Satisfying The Thirst for Quality Moscato



Left: Andrew Quady examines one of Quady Winery's new 25,000 gallon tanks. Right: A crane hoists one of the new tanks in place.

If you've ever visited the Quady Winery Facebook page, you won't be surprised to hear that Red Electra Moscato is our best selling wine, followed by Electra Moscato. Quady Moscato aficionados are exuberant and growing. The trouble is, these two wines sell out every year, disappointing fans everywhere.

The slight spritz you experience when drinking Red Electra and Electra comes from retained naturally produced carbon dioxide that releases little bubbles when first poured in the glass. Red Electra and Electra are around 5% alcohol.

Perhaps this low-alcohol niche is part of the key to Electra's popularity. By arresting (stopping) the fermentation early, we safeguard the delicious

"We're very pleased at the reception in the marketplace to our very high quality Moscato styles. American consumers have not really experienced this kind of quality in domestically made Moscatos." - Andrew Quady

aromas and flavors found in the Orange and Black Muscat, and in Muscat Canelli grapes.

The winemaking philosophy is straightforward: to make sweet Moscato wine from quality Orange Muscat, Black Muscat and Muscat Canelli grapes that is fresh, aromatic, and perfectly balanced with sweetness and acidity.

The practicalities of expanding our production are complex, especially when our primary focus is, and always will be, quality.

This year we unrolled a second phase in a long-term project to keep pace with the desire we see for quality Moscato in the market. We hope that our expansion will enable us to satisfy Electra and Red Electra Moscato fans year round, in more locations.

We couldn't do this without the help of our trusted, long-term growers. Denis Prosperi of Madera will be supplying the majority of the increase in Orange Muscat and Black Muscat grapes. Tom Hagopian will continue to bring his quality Muscat grapes to the winery as well.

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Cont. from page 1, Satisfying the Thirst for Quality Moscato

To keep up with the increase in production at the winery, Andrew Quady began by adding two 25,000-gallon tanks in 2013. Four more large tanks were added in 2015 and eight tanks of varying sizes are being added at the end of 2016. Some tanks are housed in a cold room to ensure that the wine is at the ideal temperature for bottling effervescent Moscato.

Andrew and the production team are also incorporating a unique cooling system to drop the temperature of the grapes by 30 degrees after leaving the crusher and before entering the crush tanks. Maintaining a consistent temperature is one way the Quady winemaking team stays on top of the quality in every tank, and subsequently every bottle of Moscato.

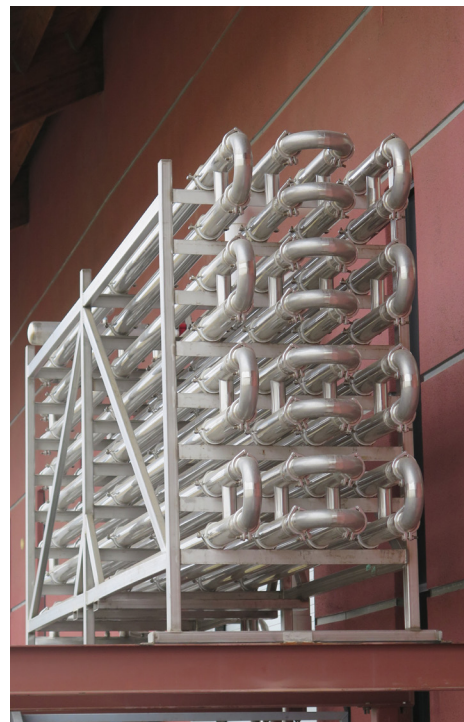
Everyone here is excited about the plan for growth, especially the winemakers who are the ones who

"The single greatest improvement is the chilling system. It keeps the wines and juices fresher, at a much more efficient rate in energy savings so we can crush more, and continue to expect consistent quality." -Darin Peterson

need to make all this extra wine, so Andrew is working hard to give them the tools they need.

Director of Winemaking Michael Blaylock and Winemaker Darin Peterson are rising to the challenge and evaluating their techniques in tandem with the increased tonnage and the new capacity of Quady Winery.

For all the Red Electra and Electra fans out there, they're working hard to bring you more of your favorite Moscato to share with friends and family, year round.



These shiny tubes chill the wine by 30 degrees Fahrenheit to ensure greater control over the fermentation process, and the eventual quality of Quady Moscato.

Taking the Cue from Grapes, Quady Winery Goes Solar



Earlier this year, Andrew Quady pulled the lever on newly installed roof-top solar panels, activating 110,000 watts of energy powered by the intense San Joaquin Valley sun. In 2017 we plan to install solar on the roof of our new warehouse, activating an additional 202,000 watts. The photovoltaic panels will provide the majority (75%) of our electricity needs. Over a period of ten years, the panels will have paid for themselves in energy saved. Being energy efficient is good business, and also the right thing to do.

Notes From the Starboard Side

Early in the spring Andrew Quady and Michael Blaylock had a small talk about the potential for a 2016 Vintage Starboard. Michael thought about that possibility all year as he examined the grapes, noticed the early growing season, early bud break, and moderate temperatures, all of which signaled to him that maybe, in his words, “the opportunity to make a great vintage ‘port’ is here.” With this in mind he started contacting growers nearby and in the foothills, in Amador County. He looked for small plots of the Portuguese grape varieties he needs for Vintage Starboard. He and Winemaker Darin Peterson found their preferred varieties: Tinta Cao, Tinta Roriz, Tinta Amarela, Tinta Barroca, and Tinta Nacional growing in Madera and Amador Counties. With just a few bins needed of each, Darin took the Quady Winery truck on a road trip.



Winemaker Darin Peterson, CEO Andrew Quady, and Director of Winemaking Michael Blaylock with the Quady truck.



Bins of Portuguese grape varieties await the crusher.

Two trips and 21 bins later the team went to work on their small-batch project to see just what these grapes had to offer, and if just maybe the makings of another great vintage is here....stay tuned.

Old World Winemaking



Assistant Winemaker Cole Dennis works the basket press.

Darin Peterson received a half ton too much Tinta Roriz (destined for Starboard) to fit in the tank he'd allotted for it, so he dusted off the little basket press and called on Assistant Winemaker Cole Dennis' basket pressing skills. Darin plans to make a small-batch dry wine that will likely become a new Visao vintage. In his words, “It's the best of two worlds, we were able to get the Starboard done and do our old-world winemaking experiment too.”

Starboard Vintage 2006 Makes Wine Enthusiast Top 100

Wine Enthusiast put Starboard Vintage 2006 on the top 100 Cellar Selection List this year. Starboard Vintage 2006 was rated **95 points**.



Starboard Vintage 2006 is a Quady family favorite, and a delicious example of Michael Blaylock's passion for making port-style wine. Michael's tasting notes are as follows:

Smells of cherry vanilla cola, spirits, leather, dried plums, green thistle, and anise. The taste is smooth and velvety, but with brandy and grip, cardoon, and lingering tannins, exotic notes of Fuyu persimmon; an aftertaste of Pink Lady apple.

The 2006 Vintage is made from Portuguese varieties Tinta Cao, Tinta Roriz, Tinta Amarela, Tinta Barroca and Touriga Nacional grown mostly in Amador County.

Portuguese varieties planted in the California foothills have brighter fruit flavors than their counterparts in Portugal. As a result, Starboard resembles Portuguese Port, but has a character all its own, distinctive to our region.

Enjoy the 2006 Vintage now until 2024.

Of Grapes and Grains

Quady Winery and High West Distillery at Tales of the Cocktail

Quady Winery & High West Distillery teamed up for “Of Grapes and Grains” at Tales of the Cocktail, the premier cocktail industry event in the U.S., in New Orleans, this summer. High West bartenders and Quady Winery’s own Mixologist Dana Fares created drinks showcasing the magical combination of whiskey and fortified wine. Bold and spicy whiskey calls for companions that are robust and full-bodied by nature. Quady fortified wines are just that—high in viscosity and intense in the aromas and the characters of the grapes from which they are made. Here are three of our favorites from the event...



NOLA Milk Punch

Ingredients:

2.5 oz. High West Rendezvous Rye
1/2 oz. Vya Sweet Vermouth
2 oz. half and half
1 tsp. vanilla extract
4 tsp. powdered sugar
grated nutmeg.

Recipe:

Combine ingredients in a shaker with ice. Shake. Strain.

Recipe adapted by Dana Fares. Milk punch is a popular NOLA (short for New Orleans, Louisiana) brunch/hair of the dog cocktail first served in 1862.



Western Sage Mule

Ingredients:

2 oz. Vya Extra Dry Vermouth
2 oz. ginger beer
1 3/4 oz. High West American Prairie Bourbon
4 blackberries
3/4 oz. lime juice
1 1/2 oz. sage simple syrup*

Recipe:

Muddle blackberries in the bottom of mug. Pour in sage syrup and lime juice. Fill glass with ice. Top with American Prairie, Vya Extra Dry, and ginger beer. Stir to combine. Garnish.

**Sage simple syrup*

1/2 cup sugar
7 sage leaves
Bring sugar and 1/2 cup of water to boil in a saucepan. Stir in sage. Remove from heat. Let cool completely. Strain.

Recipe created by Dana Fares of Quady Winery.



Bittercreek

Ingredients:

1 1/2 oz. High West American Prairie Bourbon
1 oz. Quady Elysium
3/4 oz. Campari
1/2 oz. Quady Batch 88 Starboard
orange twist garnish

Recipe:

Combine ingredients in a mixing glass. Stir. Serve up in a coupe glass.

Recipe created by Holly Booth and Steve Walton of High West Distillery.

For more Quady & High West Cocktails from this event, visit our quadywinery.com/tales-of-the-cocktail-2016/.

Cooking With Quady

Vya Sweet Brined Turkey



Vya Sweet Vermouth makes a fabulous brine. You'll end up with dark, delicious, caramelized skin. This also works really well with chicken. Start brining the turkey 2-3 days before you plan to cook it.

Ingredients:

Brine:

2 cups brown sugar
1 cup maple syrup
¾ cup coarse salt
3 whole heads of garlic, cloves separated (not peeled) & bruised
6 large bay leaves
½ cups coarsely chopped unpeeled fresh ginger
1 ½ cups soy sauce
3 qt. water
1 bunch fresh thyme
1 750ml bottle Vya Sweet Vermouth

Turkey:

Olive oil for braising
12-14 lb. fresh turkey

Recipe:

To brine the turkey:
Combine all brine ingredients in a stainless steel pot large enough to sustain the turkey and brine. Bring brine to a simmer. Remove from heat and let cool. Remove the turkey's gizzards and rinse the turkey well.

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Essensia Yams



If you have fans of super-sweet holiday yams or sweet potatoes in your family, try them on the Essensia Yams. These have delicious flavors of apricot and orange, that only Essensia can bring, different from the usual sugary-sweet potato recipes. Use which ever type of sweet potatoes or yams you enjoy.

Ingredients:

4 medium sweet yams, peeled and sliced in 1 inch squares
3 tablespoons unsalted butter, cut into 1/2-inch pieces
1/3 cup Honey
1/3 cup Essensia
1/3 cup water
1/2 teaspoon salt
3/4 teaspoon freshly ground pepper

Recipe:

Preheat the oven to 400°. In a large saucepan, place the sweet yams squares. Cover the yams with water and bring to a boil. Reduce heat to moderate and cook for 5 minutes or until tender. Strain well.

Arrange the yams in a glass dish. Season with salt and pepper, then dot with the butter pieces. Whisk Essensia and honey together in a separate dish. Sprinkle the yams with water. Drizzle the Essensia honey mixture over the yams. Bake for 15 minutes. Turn yams over. Bake until they're tender and lightly browned, about 12 – 15 minutes.

Essensia Whipped Cream



Whether you make your pumpkin pie or buy it from the store, add an original holiday touch of Essensia Whipped Cream. You will be well rewarded with minimal effort.

Ingredients:

1 cup heavy whipping cream
3 oz. Essensia
1 tsp. orange zest
2 dashes of cinnamon

Recipe:

With an electric mixer, beat all of the ingredients together in a large bowl until the cream is softly whipped. Keep refrigerated until ready to serve.

We suggest enjoying Essensia Whipped Cream on pumpkin or apple pie, paired with a glass of Essensia.

*Find more holiday recipes at
quadywinery.com/recipes.*

Drinks With Friends



Fall Fizz

Ingredients:

1 tsp. brown sugar
1/2 oz. fresh lemon juice
2 oz. Vya Sweet Vermouth
1 oz. unfiltered fresh pressed apple juice
Club soda, chilled
Lemon zest

Recipe:

Add brown sugar to a Collins glass. Pour lemon juice over the brown sugar and stir until the sugar is dissolved. Pour in Vya Sweet Vermouth and fresh pressed apple juice. Fill with ice. Stir gently then top with club soda. Garnish with lemon peel. Serve.



Ginger Vya Float

Ingredients:

2 oz. chilled Vya Extra Dry Vermouth
1 tsp. chilled Vya Sweet Vermouth
1 tsp. grenadine syrup
4 oz. ginger ale
French vanilla ice cream

Recipe:

Pour Vya Extra Dry, Vya Sweet, grenadine and ginger ale into a glass almost filled with ice cubes. Stir well. Scoop ice cream into glass. Top with ginger ale. Garnish with a cherry, and serve.



Dark Truffle

Ingredients:

2 oz. Elysium Black Muscat
Top with Milk Stout or Guinness

Recipe:

Shake Elysium with ice. Strain into a pint glass. Hold a spoon with rounded side up in the glass just above the Elysium. Pour Milk Stout/Guinness over the spoon to create separation until the glass is filled. You won't necessarily see the separation, but it will taste better.



Winter Sangria

Ingredients:

3 oz. Red Electra Moscato
1/2 pomegranate
1/2 persimmon
1/4 orange

Recipe:

Place pomegranate seeds in a glass. Gently press on the seeds with a muddler or spoon to release juice. Cut and peel the skin off of the persimmon. Place in glass. Pour in Red Electra. Squeeze the orange over the glass and drop it in. Top off with sparkling water.

All cocktails and cocktail photos created by Quady's mixologist, Dana Fares.

Looking for more ideas? Whether you're just starting to mix drinks at home, or you're making your own bitters, we've got delicious drinks for you at quadywinery.com/recipes.

Holiday Specials: Stock up, Save, and Savor Your Favorites



- SAVE 25% on case purchases and get 1 CENT SHIPPING: Mix and match any 12-bottle case of Quady fortified wines (750 ml, excludes Electra, Red Electra and Deviation). Now through January 1, 2017.

- SAVE \$20 on Deviation Four-Packs for the holidays and get 1 CENT SHIPPING. This softly spiced, aromatic dessert wine is a rare treat for anyone special on your gift list.

- Visit quadywinery.com to order, or call us at 1-800-733-8068.

Cont. from pg. 5, Vya Sweet Brined Turkey

Immerse the turkey in the brine (add water if the turkey is not fully immersed.) Refrigerate for 2-3 days, turning the bird twice a day.

To cook the turkey:

Remove the turkey from the brine, pat dry, brush with olive oil, set aside. Fire up the grill. When the coals are hot, place an aluminum foil drip pan (at least 1" deep) in between the coals. Place the grill rack onto the grill and center the turkey on top of the rack, breast side up directly over the drip pan. Cover the grill with the vents partially open. Keep the coals burning slowly, add coals as needed. Keep the temperature in the grill between 275 - 325 F. The total cooking time is about 3-3 ½ hours. When the internal temperature is 155 F, remove the turkey from the grill. Let cool for 20 minutes.

Three Wine Clubs, More Choices, & Savings

At the beginning of 2016, we improved the benefits and savings in our wine clubs. We also added the Vya Club to satisfy our aperitif and cocktail fans. The improved discounts and benefits apply to all three clubs, the only difference is in what shows up at your door. Club Quady members receive a handpicked selection of Quady wines; Electra Club Members receive uniquely Electra and Red Electra; Vya Club Members receive the three Vya Vermouths plus one Quady wine. Here are the changes we made, with an eye to increasing club member benefits:

- *New!* 25% discount on wine anytime
- *New!* Two releases per year, billed and shipped first week of April and October
- *New!* Exclusive Annual Summer Club Appreciation Stock Up Sale
- *New!* Vya Club, works just like the other clubs, but focused on Vya Vermouth
- Complimentary group tastings
- Invites to winery events and club parties



Club Quady Members received *Electra*, *Red Electra*, *Essensia* and *Vintage Starboard 1996* in October.

For more details and information on joining one of our clubs, check quadywinery.com/club, give us a call at 1-800-733-8068, or send an email to info@quadywinery.com.