



# QUADY

SWEET & APÉRITIF WINES DIGEST – 45 YEAR ANNIVERSARY EDITION, 2020





# 45 Sweet Years

2020 marks 45 years since we crushed our first Quady grapes. That first harvest in 1975 produced just over 1,600 cases of Zinfandel port wine and started Andrew and Laurel Quady down a storied path of sweet wine innovation and quality in a region of California that was then little known for quality wines, the Central Valley.

Andrew Quady's initial career was as a chemical engineer involved in making pyrotechnic devices for the US military. Shortly in, he had desires for something slightly less dangerous, but no less strenuous. His love for wine paired with the hope of enjoying a rural lifestyle with his wife Laurel led Andrew back to school at UC Davis to pursue a career in winemaking.

Many veteran wine industry members and consumers know Andrew Quady for his original dessert wines,

Essencia Orange Muscat, first released in 1981, and Elysium Black Muscat, released in 1983. Essencia and Elysium transformed industry and consumer perceptions of dessert wine, demonstrating that domestic fortified wines could succeed in the premium category.

"Essencia Orange Muscat captures the essence of the Orange Muscat grape grown in the Central Valley," said Andrew, referring to the winemaking process involving skin contact. Our Elysium uses similar wine making techniques as Essencia to deliver rich yet balanced flavors from the Black Muscat grape, flavors like ripe strawberries, raspberries and delicate rose petals. Both wines have become staples in the wine industry and are enjoyed all around the world to this day.

In 1990, we introduced a low alcohol frizzante





moscato called Electra and sales grew. Like Essensia and Elysium, Electra was the first of its kind produced in the US and predates most other moscatos which now pack the wine aisles. Red Electra Moscato soon followed behind the white and is now Quady's top seller. "Our Electra Moscatos have stolen the show at Quady and for good reason—they are so easy to love: light, refreshing, sweet, and incredibly aromatic," Laurel Quady added.

The fun didn't stop there. Recently, we created a third Electra Moscato, this time dressed in pink. Electra Moscato Rosé is our newest angel but is growing in popularity fast.

Rewinding back to 1999, Andrew Quady broke into another category with the introduction of Vya, a premium vermouth offered in three styles and sold both as an aperitif wine and as an essential ingredient in cocktails. Vya Sweet Vermouth in particular makes incredible Manhattans, while our Dry and Whisper variations are a go-to for martini drinkers.

Just like in the early days, we also continue to make port-style dessert wines from Portuguese varieties grown in Amador County, aptly named Starboard for their place of origin on the other side of the world.

Fast forward to 2020 and we're now pursuing a five-year plan towards an annual production goal of 300,000 9 liter cases while investing in additional tanks, grape contracts, and a new bottling line, all of which you can read more about in the next article.

It's been an eventful past 45 years, and we're all looking forward to the next 45 to come. Andrew Quady has been responsible for creating more than a few new trends and shaping the wine world since the very beginning, and there's no telling which ones the Quady team will be responsible for creating next. Whatever they may be, we look forward to sharing them all with you!







# REACHING NEW HEIGHTS

Five years ago we set out to increase our production in order to catch up with current and future demand for Quady wine. These plans incorporated additional tank space, a new expansive warehouse, larger grape contracts and more capable hands on deck. While we're happy to have recently met all of those objectives, there's been little time for rest and reflection on all that's been accomplished. The Quady team knew that our new expanded capacity wasn't going to hold forever, but we never imagined that end would come so quickly...

It's been a year of tremendous growth for us at Quady. The demand for more Quady wine has never been greater. Despite what little reprieve our winemaking team received after wrapping up our most recent expansion, once again we're starting down the path to produce more of your favorite sweet wines. Our next expansion will again include more tanks, more grapes, more space and more hands. It sounds simple in theory, but making more wine comes with unique challenges to overcome.

To expand, we're first tasked with approaching our trusted growers with planting more Muscat. Once they're on board, then we're still waiting 2 to 3 years before those vines begin producing the delectable berries we're all so infatuated by. Many Muscat producers use grapes of lesser quality, ones that are readily available for purchase on the open market. Part of our secret is the use of lesser known and available Muscats, such as Orange and Black Muscat. These varieties deliver rich and expressive flavors, but our winemakers are often out of luck when it comes to finding them locally sourced and already available.

We're also hard pressed to find easy solutions to the logistical challenges of simply producing more. Our Electras are delicate and require special conditions for fermenting and blending, because well, they're special! Proper chilling is one of the major requirements, and keeping these wines just above freezing temperatures during the warm Central Valley summers can be tough. We've already begun erecting new tanks which are fully insulated and capable of being adequately chilled in order to keep their precious contents cool and unaffected by long 100+ degree days.

Finally, because quality has been and will always continue to be of utmost importance, our winemakers have to pay close attention to ensure our new growth doesn't change the Quady wines we love. We've been building a dream team here at Quady Winery, all to guarantee the love for Quady wine continues to grow and flourish. You can meet some of our new members on the following page!

Long story short, and a few bottles of wine later, growing our winery isn't as simple as we'd like. We're thankful to our crew for navigating new terrain year after year. We're grateful to our loyal fans that choose Quady wine and inspire us to achieve more than we thought possible. We're fortunate to keep working and doing what we love—making delicious Quady wine, and we hope our wines will continue to sweeten your lives for years to come.



# *New Faces* Behind the Bottles



**1.** Evan Collins (Lab. Tech.) **2.** Juan Cuevas (Cellar Master) **3.** Andrea Milliorn (Senior Accountant) **4.** Allie Quady (Health & Safety Manager) **5.** Daniel Martinez (General Winery Worker) **6.** Hector Martinez (General Winery Worker) **7.** Ja'mal Nelson (General Winery Worker)



# Thank you

We receive a number of messages and reviews from wonderful Quady fans throughout the year. Their kind words always make our day, and we wanted to share some of them with you below. If you'd like to share your experiences with our wine, let us know! [info@quadywinery.com](mailto:info@quadywinery.com) • 800-733-8068 • [www.quadywinery.com](http://www.quadywinery.com)

## ELECTRA MOSCATO

"This is the first Moscato I've tried that went with everything. I like a wine that can blend well and adapt up for the sweet wine lovers or down for the semi-sweet wine lovers. And this is the perfect one. It doesn't disappoint. This wine has a flavor that reminds me of a fruit extravaganza. The mixed fruit notes makes it a wine you want to drink as a slushie. It's grown on me." - Brooke L. Blackwell

"I have been searching for a Moscato that I really like and hadn't found it until I tried the Electra Moscato wine. This is really excellent wine. I enjoyed it so much I called a friend immediately and she signed up for the club without tasting as well. Can't say enough or maybe I shouldn't say more so there will be enough for us - lol." - Brenda Taylor

## RED ELECTRA MOSCATO

"Recommended to me by my favorite employee at my local store, this has quickly become my favorite wine. Every friend I've had (forced) to try it instantly fell in love. I will continue to recommend this wine as often as I can." - Ariana Hale

"BEST red wine I've tried so far. Incredible!" - Brittany C.

## ELECTRA MOSCATO ROSÉ

"I have been a lover of this wine since its inception! It's the perfect balance and pairs with everything (savory & sweet). It's a hit at get-togethers and I'm always asked about it!" - Kelly Soja

## ESSENSIA ORANGE MUSCAT

"Wonderful wine, very fruity and sweet. This is my favorite dessert wine, it's exceptional!" - Cynthia

## VYA SWEET VERMOUTH

"Best sweet Vermouth ever! My son gave this to us as a Christmas present, and it's long gone. This from someone who usually drinks sweet Vermouth slow enough, so that there is a whole ecosystem thriving in the bottle by the time it finally hits the recycling bin. But this is so good, it's best - with the rye, so doesn't last so long, to say the least. Yum!" - Deane Johnson

"I have been a Negroni fan for many years after I found the drink on trips to northern Italy. I love the addition of Vya Sweet Vermouth to this cocktail. It brings a different complexity and roundness that can be lacking with a Campari forward drink. My new favorite!" - Thom Stephen

## STARBOARD BATCH 88

"Starboard is the 'best' port I've had, and I've tried 'a lot' of ports and port-like wines. I usually order 1/2 dozen of batch 88 and 1/2 dozen of vintage at a time. My wife and I keep going back and forth over which we like better!" - Peter





**T**his Manhattan Month, we took the time to cover the basics in choosing the right ingredients for your Manhattan cocktail. From the whiskey to the garnish, here are more than a handful of points to consider when crafting your very own Manhattan. Classic Manhattan recipes vary, but typically go as follows: 2 parts whiskey, 1 part sweet vermouth and 2 dashes of bitters. When using Vya Sweet Vermouth, we also highly recommend trying the 50/50 version with equal parts whiskey and vermouth.

**WHISKEY:** Rye and bourbon whiskies are both used commonly in making Manhattan cocktails. Rye whiskey is accepted to have been the first whiskey used in Manhattans, but bourbons grew in popularity during and after prohibition. Because rye is dry, lean and bright, many argue that it makes a better base for a cocktail. In a Manhattan, the rye marries quite nicely with the complex herbal components of sweet vermouth and bitters. Alternatively, high levels of corn give bourbon a strong alcohol backbone. Sweet and smoky, bourbon Manhattans tend to feel rounder in your palate. Bourbons often have notes of vanilla, honey, and toffee, which create richness in the cocktail.

When mixing with Vya Sweet Vermouth in particular, most of us like to use rye whiskies more than others. Ryes tend to be dryer but like bourbons, offer the flavors and oak and vanilla, which pair beautifully with the holiday spices and sweetness of Vya Sweet. But just because we tend to use rye, that doesn't mean you can't use whatever whiskey, or spirit, you'd like. We saw a recipe recently using dark rum alongside our Vya Sweet Vermouth to make a rum based Manhattan cocktail.

**VERMOUTH:** The choice of vermouth for your Manhattan is as important as your choice of whiskey. Vermouth should add a tremendous level of dimension and flavor to the cocktail, and can vary significantly between producers. When choosing your vermouth, look for something that imparts balanced levels of bitterness, sweetness and flavors which complement the cocktail. A great place to start is with a vermouth who's most pronounced flavors pair well with that of your chosen whiskey. Flavors found in both ryes and bourbons integrate well with the baking spices of Vya Sweet Vermouth, making it a great place to start.

As always, your pick of vermouth should first be determined by simply what you like most, regardless of what others say about which is best. But there are plenty of worthwhile suggestions out there as to what flavors you're looking for when pairing vermouth and whiskey. Flavors found in various rye whiskies can enhance notes of clove and nutmeg (a trait imparted from their barrels), spices which are also present in Vya Sweet Vermouth, so they tend to complement each other nicely. The vanillas and oak found in both bourbons and ryes also pair wonderfully with the various holiday spices in our Vya Sweet, spices like cinnamon. There's a reason why we say Vya Sweet Vermouth is the perfect vermouth for Manhattans, and it's not just because we make it ourselves!

**BITTERS:** Like the pinch of salt over a dish, bitters can enhance flavors, round out the cocktail and bring the ingredients together as one cohesive creation. As with the other ingredients, the bitters is usually selected for flavors that complement and marry well with those already in the cocktail. Angostura Bitters is often called out for the Manhattan, but you should feel free to experiment and explore with any that pique your interest most. For our Manhattans with Vya Sweet Vermouth, we often go with Regan's No. 6 Orange Bitters. Both bitters work well, as Angostura delivers similar spices to that which are in Vya Sweet, and the orange from Regan's matches nicely to those same spices.

**GARNISH:** Common garnishes for Manhattans are brandied and maraschino cherries (especially Luxardo cherries). Both of these cherries play off of the flavors found in the sweet vermouth and their sweet and rich syrup helps to soften the bite from the whiskey. When we use orange bitters in our Manhattans, we will accompany it with an orange peel garnish instead of cherries. By itself, our Vya Sweet Vermouth does well in providing just enough sweetness to soften up the whiskey. Cherries will do the same, and for some, beyond what's desired. But this is all based on personal preference. The orange peel instead adds a subtle yet distinguishable hint of added bitterness, and the orange aroma and flavor pair perfectly with the holiday spices in Vya Sweet Vermouth.

# CRUSH<sup>2020</sup>



Our Quady winemakers and production team saw their fair share of changes and challenges to overcome during the 2020 harvest season. Between record breaking harvest totals, threats of smoke taint, COVID-19 restrictions and more, this year has been far from just your average crush, but it hasn't been ALL bad!

"After starting the 2020 crush season at close to an average date, we began to hunker down and work under the strange shadow of the pandemic.

Though a lot of our work is done outside at social distances anyway, we had to look at our procedures and make some minor adjustments and allowances to keep everyone as safe as possible," Winemaker Darin Peterson started. He continued, "And after we had harvested roughly 2/3 of our grapes, the Creek Fire in the Sierra National Forest exploded and captured national attention. The massive wildfires created so much smoke that the weather was impacted as were the maturing grapes. Weeks of hazy skies dropped temperatures and reduced solar radiation enough to delay harvest in our last unpicked vineyards. Smoke taint, which has been so prevalent in many wine growing areas, has not been a problem for us. Fortunately the wines are coming along nicely with excellent quality."

In the midst of these significant difficulties, our winemakers still managed to crush a record number of grapes this year. 2,300 tons of grapes, predominately Muscat varieties, were brought in by our production team from the small window of time from September through October.

Darin Peterson closed with a few positive notes around current and future production following this recent harvest, "We've erected two new large storage and processing tanks which will come in handy from now through bottling, and we have a new bottling line coming which should help us

along with our 2021 and future bottling seasons tremendously." That means more Quady wine delivered faster to all of our fans around the world!

Uncertain conditions come naturally to any business that relies on the gems from nature. Our winemaking team and production staff are well equipped and experienced in handling the various curve balls that are thrown their way. Despite what challenges have and will come, they always make the most of every harvest, and for that we're so thankful!



Assistant Winemaker, Cole Dennis, examines a recent delivery of portuguese grape varieties from the 2020 harvest.



Winemaker, Darin Peterson, briefly lowers his mask to inspect the aroma and taste of recently harvested grapes.





# AWARDS & RECOGNITION

## WINE ENTHUSIAST MAGAZINE ('19)

*Electra Moscato Rosé* - **90 Points, Editor's Choice, Top 100 Wines of 2019**

## DECANTER WORLD WINE AWARDS ('19)

*Starboard Vintage 2006* - **95 Points**

*Essensia Orange Muscat, 2016* - **91 Points**

*Starboard Batch 88* - **90 Points**

## INTERNATIONAL WINE CHALLENGE ('19)

*Vya Sweet Vermouth* - **90 Points, Silver**

## HOUSTON LIVESTOCK SHOW AND RODEO WINE COMP. ('19)

*Vya Sweet Vermouth* - **Double Gold, Class Champion**

*Elysium Black Muscat, 2017* - **Gold, Res. Class Champion**

*Essensia Orange Muscat, 2017* - **Silver**

*Electra Moscato, 2018* - **Silver**

*Red Electra Moscato, 2018* - **Silver**

*Electra Moscato Rosé, 2018* - **Silver**

*Vya Extra Dry Vermouth* - **Silver**

## SF CHRONICLE WINE COMPETITION

*Starboard Batch 88* - **Other High, Best of Class**

*Elysium Black Muscat, 2018* - **Gold**

*Red Electra Moscato, 2018* - **Silver**

*Electra Moscato Rosé, 2018* - **Silver**

*Vya Sweet Vermouth* - **Silver**

*Essensia Orange Muscat, 2017* - **Silver**

## WORLD DRINKS AWARDS

*Vya Sweet Vermouth* - **Gold**

## DECANTER WORLD VALUE AWARDS

*Essensia Orange Muscat, 2017* - **Silver**

Like many things, COVID-19 severely impacted the number of wine competitions and events in 2020. These are the results from the handful of competitions and judging's that were available this year, most of which occurred just before the pandemic shutdown the nation and the world.





# *Holiday* **SALE**

The Holidays are the perfect time to shop Quady wine!  
From now until January 1st, 2021,

Order **3** bottles or more and pay just  
**\$0.01 for Shipping!**

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Order **6** bottles or more and get,  
**\$0.01 Shipping & 10% OFF**

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Order **12** bottles or more and you'll receive  
**\$0.01 Shipping & 20% OFF!**

Are you a Quady Wine Club Member? Then receive  
\$0.01 shipping on 3 bottles or more alongside your  
standard Club Exclusive 25% OFF at any quantity!

**[shop.quadywinery.com](http://shop.quadywinery.com)**

Shipping discount only applies to UPS Ground services.  
Cannot be combined with other discounts. Must be 21 or older.  
Please enjoy responsibly.





## Chocolate Decadence

From Janice Feuer, author of the book "Chocolate Decadence – a Truly Sinful Pleasure"

**Ingredients:** 1 lb. dark sweet chocolate - 5 oz. sweet butter - 4 large eggs - 1 tbsp. sugar - 1 tbsp. flour - 2 cups whipping cream - 1 tbsp. powdered sugar - 1 tsp. pure vanilla extract - Toppings: Chocolate curls made from 1/4 lb. dark sweet chocolate and 8 oz. fresh or frozen raspberries.

**Our Recommended Wine Pairing:** Quady Elysium Black Muscat

**Step 1:** Turn on the oven to 450 degrees. Cut a round of parchment paper to fit perfectly inside the bottom of an eight-inch round cake pan (alternatively, butter and flour a round of waxed paper).

**Step 2:** In the top of a double-boiler, melt together one pound of the finest dark sweet chocolate you can find with five ounces of wondrously sweet butter. As soon as the butter and chocolate are melted and smooth, remove from heat.

**Step 3:** While whisking, place four eggs and one tablespoon sugar in the top of a double boiler or bain marie\* until the sugar dissolves and the mixture darkens and becomes barely warm to the touch. Acting quickly, remove the eggs from the heat and beat at the highest speed of an electric mixer until the eggs reach their potential treble volume and are the consistency of lightly whipped cream (five to ten minutes). \*Goodly-sized mixing bowl (not the kind that would melt) placed in a pan of gently bubbling water on top of the stove.

**Step 4:** Remove the mixer. With your cupped hand, fold in one tablespoon of flour. Do this gently and sensuously. Mix one third of the egg mixture into the resting chocolate. Once the egg and rested chocolate are carefully combined, using the utmost tenderness and again with your hand, fold the chocolate mixture into the remaining whipped eggs. When no longer marbled, pour your uncooked Chocolate Decadence into its prepared pan. Tap the pan lightly on the table and place it into the preheated oven.

**Step 5:** Remove the pan from the oven after NO MORE than fifteen minutes. The Decadence will be luxuriously soft in its center and crusty on its top. When it has cooled, place the cake, while still in the pan, into the freezer for at least a good night's rest\*. \*Chocolate Decadence can be frozen for up to a month, while waiting its day of splendor. On the chosen day, whip two cups of heavy cream with one tablespoon powdered sugar and one teaspoon pure vanilla extract. The cream must be smooth, silky and firm enough not only to smother the cake, but also to hold its own shape when piped. Do not over whip.

**Step 6:** Make chocolate curls from one-quarter pound of the same wondrous chocolate using the homely potato peeler. Having the chocolate slightly above room temperature makes it delightfully susceptible to curling. Puree and strain eight ounces of the fresh or frozen raspberries\*. Put the Luscious red mixture into the prettiest bowl in the pantry. \*You may choose to add powdered sugar to the fresh berries to soften just a little of their tartness.

**Step 7:** Remove the Chocolate Decadence from the freezer and from its pan by momentarily spinning the pan over high heat. Turn the cake out into a flat platter. Remove the parchment paper. Mask the Decadence with two-thirds of the whipped cream. Pile the chocolate curls precariously high in the center, then pipe rosettes with the remaining cream majestically around the edge surrounding the curled chocolate. Refrigerate your creation, but remove fifteen minutes before serving.



# COCKTAILS & APERITIFS



## **Electra Moscato-Rita Rosé**

3 oz. Quady Electra Moscato Rosé  
1 1/2 oz. Blanco Tequila  
1 1/2 oz. Lime Juice  
3/4 oz. Agave  
Garnish: Lime wheel

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.



## **Sparkling Electra Moscato**

1 Part Electra Moscato (or any Electra wine)  
1 Part Prosecco or Sparkling Wine  
Fresh or Frozen Fruit

Gently pour equal parts Electra Moscato and sparkling wine into a champagne flute or wine glass. Drop in your preference of fruit. Add ice if desired, or use frozen fruit to chill. Serve!



## **Elysiumosa**

1 part Quady Elysium Black Muscat  
1 Part Sparkling Wine  
1 Part Orange Juice

Combine equal parts Elysium, sparkling wine and orange juice to a champagne flute. Serve. Experiment with more or less of each ingredient to find the perfect flavor for you!



## **Caligroni**

1 Part Vya Sweet Vermouth  
1 Part St. George's Botanic Gin  
1 Part St. George's Bruto Americano  
Garnish: Orange zest or slice

Combine all ingredients in a mixing glass filled with ice. Stir. Strain into a coupe or cocktail glass. Garnish.