

Vya

VERMOUTH Aperitif

What is vermouth? Vermouth is not a distilled spirit, but a fortified wine infused with a collection of botanicals. Its production evolved in Italy and France in the early 1800s both as part of aperitif culture and as part of an ancient trade in medicinal tonics.

Vya, released in 1999, is America's Original Craft Vermouth developed at Quady Winery by fortified wine expert Andrew Quady. Challenged by friends in the restaurant business to create a better vermouth, Andrew experimented with the authentic Italian recipes he'd learned about at U.C. Davis, infusing his winemaker's passion for aromatics, balance, flavor and aftertaste into his vermouths. Vya was designed to enchant today's finest cocktails and aperitifs.

What makes Vya different? Featuring three flavors: Sweet, Extra Dry and Whisper Dry, Vya Vermouths start with quality, proprietary base wines infused with 15+ botanicals. Vya Sweet's unique recipe includes baking spices to marry with the vanilla notes in whiskey. Vya Extra Dry and Vya Whisper Dry contain an exciting selection of flowers and leaves that provide aroma and freshness. Vya's base is a blend of dry white wine, Quady's own proprietary Essensia® Orange Muscat, and Starboard® Batch 88, a port-style wine. **Proprietary ingredients, carefully crafted formulas, and expert winemaking result in vermouth that you can use more of in your cocktails because it is superbly balanced and harmonizes well with other spirits.**





Classic 50:50 Manhattan



1 ½ oz. Vya Sweet
1 ½ oz. Rye whiskey
3 dashes Bitters

*Combine ingredients in a mixing glass with ice.
Stir and strain into glassware.
Garnish with an orange twist.*

Reverse Whisper Martini

2 oz. Vya Whisper Dry
1 oz. Vodka or gin
1 dash Orange bitters



*Combine ingredients in a shaker or mixing glass with ice.
Stir gently until very cold. Strain into chilled glassware.
Garnish with strip of lemon peel or olive.*



Lavender Twist

1 ½ oz. gin
½ oz. Vya Extra Dry Vermouth
¼ stock lavender
¼ stock lemon grass
¾ oz. lemon juice
¾ oz. agave nectar



*Place ingredients into a shaker set and muddle.
Add ice and shake lightly. Strain into a cocktail glass.
Garnish with a lavender sprig and a blade of lemon grass.*



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